

PAVLOVA WITH PASSION FRUIT, AMARETTO, PEACH AND BLACKBERRY



INGREDIENTS FOR 20 DESSERT

- 1 busta Semifreddo Mix-Neutral Base
- 80g Amaretto Cream
- 580g Whole Blackberries Demetra
- 400g Peach Halves In Syrup
- 25g Acetoplus Passion Fruit
- 1l fesch cream
- 200g strawberries
- 150g eggs white
- 300g sugar
- 30g cornstarch

METHOD

- To make the pavlova, whisk the egg whites with the sugar once for a short while. When the consistency is firm and creamy, add the passion fruit sauce and cornflour.
- Make small mounds on a plate lined with baking paper. Bake in a static oven at 130°C for 10 minutes, then lower the temperature to 100°C and bake for a further 70 minutes.
- Whip the cream with the pouch of Semifreddo until it reaches the desired consistency and flavour with the amaretto cream.
- Serve the meringue topped with the amaretto mousse and garnish with peaches in syrup, blackberries and strawberries.

PRODUCTS IN THIS RECIPE



**Semifreddo Mix-
Neutral Base**



Amaretto Cream



Peach Halves In Syrup



**Acetoplus Passion
Fruit**