



CIRCO THERM® &
STEAM OVEN
COOK: 2 HOURS

RHUBARB PAVLOVA

SERVES 4 – 6

INGREDIENTS

4 egg whites
220 g caster sugar
1 tbsp cornflour
1 tsp lemon juice
¼ tsp salt

RHUBARB TOPPING:

400g rhubarb cut
into 2 cm pieces
110 g caster sugar
1 tbsp lemon juice
150 g fresh raspberries
300 ml double cream
whipped stiffly
1 tbsp caster sugar
1 vanilla pod

PREPARATION

Preheat the oven to 140 °C CircoTherm®. Whisk the egg whites stiffly until standing in peaks. Mix the cornflour with caster sugar and add to egg whites, whisk gently until combined.

Place a sheet of baking paper on universal pan and draw round 23 cm circle. Pile meringue on the circle and hollow out centre. Place universal pan in oven and turn down to 100 °C. Cook for 2 – 2.5 hours until crisp underneath.

Remove from oven and leave to cool. Meanwhile add the rhubarb to solid a steam tray, sprinkle with sugar and lemon juice. Cook with pure steam at 100 °C for 10 minutes. Add raspberries and lower temperature to 60 °C. Cook for 2 minutes then allow to cool.

Strain the juice from the rhubarb, add to small saucepan on the hob and boil to reduce into a thick syrup. Open vanilla pod and scrape out seeds, add to 1 tablespoon of sugar. Stir this into whisked cream.

Place the meringue on a serving dish. Fill centre with vanilla cream then top with fruit and drizzle a little syrup over.