



**Forum: International Dishes**

**Topic: recipes to share**

**Subject: Re: recipes to share**

Posted by: Annie

Posted on: 2007/5/7 1:03:18

Pavlova always a great dessert this looks great and not to hard to make.

**Brandied Cherry and Chocolate Pavlova**

2 cups dark pitted sour or morello cherries, drain  
1/4 cup cherry brandy  
6 whole cloves  
2 sticks cinnamon sticks  
6 egg whites  
1 1/2 cups caster sugar  
450g dark chocolate, chopped  
2 tablespoons cocoa powder  
2 1/4 cups thickened cream or pouring cream  
fresh cherries for decoration  
a little cornflour for dusting

Place cherries, brandy, cinnamon sticks and cloves in a bowl, cover and leave for several hours or overnight.

Preheat the oven to 150deg.C and line 3 baking trays with non stick baking paper. Then draw a 20 cm circle on each sheet, and sprinkle with cornflour. Beat the egg whites until stiff peaks form. Gradually add the sugar beating well between each addition. Beat until thick and glossy and all the sugar is dissolved. Now beat in the cocoa.

Now spread the Meringue over the 3 circles. Bake for 1 hour, or until crisp, then turn the oven off, leave the meringues in the oven until cold.

Put 200g chocolate and 1/4 cream in a small bowl and stand over a pan of warm water. Stir until chocolate has melted and the mixture is smooth. Let the mixture cool a little before spreading over the 3 meringue circles, not right to the edge.

Beat the remaining cream until firm peaks form and then spread a third of it over one meringue disks, top with half the drained cherries. Put a second meringue layer on top, spread with half the remaining cream and the rest of the cherries. Put the last meringue on top and spread with the rest of the cream.

To Decorate pavlova with fresh or tined cherries and lots of chocolate curls.

This photo is the one I made

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DSCN0674sm.JPG (55.19 KB)

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