



a cut above catering

Pavlova with Honey Figs, Salted Caramel Sauce & Toffee Shards

Serves 8

Pavlova

400g caster sugar
200g egg whites (approx 6)
300ml thickened cream, whipped

- Preheat oven to 200C. Line a baking tray with baking paper & spread sugar over paper.
- Cook for 8 minutes until sugar starts to melt at the edges. Remove from oven.
- When sugar is almost done, whisk egg whites on high speed for 1 minute until starting to stiffen.
- Reduce oven temperature to 110C.
- Pour hot sugar slowly into whisking egg whites & whisk on high speed for 10 minutes.
- Line a baking tray with baking paper, sticking it to the tray with a dab of meringue in each corner. Scoop meringue onto baking paper to form a round shape.
- Cook on 110C for 2 hours. Leave in oven to cool.

Caramel Sauce

400g brown sugar
250g unsalted butter
1 cup cream
1 vanilla bean sliced in half lengthwise, or 1 tsp vanilla paste
½ tsp sea salt

- Bring all ingredients, (except salt) to the boil.
- Reduce heat & simmer for 5 minutes.
- Stir in salt to taste.

Honey Figs

4 fresh figs, sliced in quarters
2 tbsp honey

- Place figs in oven proof dish.
- Warm honey & pour over figs. Bake for 8 minutes in 160C oven.

Toffee Shards

1 cup sugar
½ cup water

- Line an oven tray with baking paper.
- Add ingredients to a heavy based small saucepan.
- Stir over medium heat until sugar dissolves then cook until amber in colour.
- Pour onto baking paper in a thin layer.
- Allow to set then break into shards.

To assemble pavlova

- Top with whipped cream.
- Warm caramel sauce & pour over pavlova.
- Top with sliced figs & finish with toffee shards.