



Honey Berry Pavlova

with Strawberry Honey

A crisp shell with a marshmallow-soft centre, topped with fresh seasonal berries and finished with Mountain Mist Strawberry Honey. A beautiful Australian dessert made for celebrations, long lunches and sharing with family and friends.

SERVES 8 | PREP 25 mins | COOK 1 hr 20 mins | COOL 2 hrs | DIFFICULTY EASY

INGREDIENTS

Pavlova

- 6 large egg whites, at room temperature
- 330 g caster sugar
- 2 tsp cornflour
- 1 tsp white vinegar
- 1 tsp vanilla extract

Whipped Cream

- 500 ml thickened cream
- 1 tsp vanilla extract

Berry Topping

- 250 g fresh strawberries
- 125 g fresh blueberries
- 125 g fresh raspberries
- 125 g fresh blackberries

To Serve

- 3-4 tbsp Mountain Mist Strawberry Honey
- Fresh mint leaves, to garnish (optional)

METHOD

1. Preheat the oven to 120°C fan forced (140°C conventional). Line a large baking tray with baking paper and draw a 20cm circle as a guide.
2. In a clean, dry mixing bowl, beat the egg whites on medium speed until soft peaks form. Gradually add the castor sugar, one tablespoon at a time, beating well after each addition until the mixture is thick, glossy and the sugar has dissolved.
3. Gently fold through the cornflour, white vinegar and vanilla extract until just combined.
4. Spoon the meringue onto the prepared baking tray, using the drawn circle as a guide. Shape into a tall round with slightly raised edges to create a shallow well for the filling.
5. Bake for 1 hour and 20 minutes. Turn the oven off and leave the pavlova inside with the door closed for approximately 2 hours, or until completely cooled. This gentle cooling helps to prevent large cracks from forming.
6. Whip the thickened cream with the vanilla extract until soft peaks form. Avoid over-whipping.
7. Carefully transfer the cooled pavlova to a serving platter. Spoon the whipped cream over the centre, leaving the crisp edges visible.
8. Arrange the berries over the cream. Just before serving, gently warm the Mountain Mist Strawberry Honey for a few seconds if needed, then drizzle generously over the berries. Finish with fresh mint leaves if desired.

MOUNTAIN MIST TIP

For the most beautiful finish, drizzle the slightly warmed Mountain Mist Strawberry Honey just before serving. The honey will glisten over the fresh berries while the pavlova remains crisp on the outside and marshmallow-soft in the centre.

Gather around the table.