

FIGGY PUDDING PAVLOVA





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Preparation time: 1 hour

Cooking time: 3 hours

Serves: 12

6 eggs, separated

2½ cups caster sugar

400g dark chocolate

600ml thickened cream

2 tsp vanilla paste

1½ tsp cream of tartar

2 tsp apple cider vinegar

1¼ tsp cornflour

2 cup dark fruit cake, crumbled

¼ cup Marsala wine

6 figs, halved

chocolate sauce, to serve

1 Preheat oven to 150°C. place the yolks in the bowl of a stand mixer and whip until light. Meanwhile, cook 1 cup sugar with ¼ cup water in a small saucepan over a high heat to 120°C, then add to the yolks while beating, and whip until completely cooled.

2 Finely chop the chocolate and heat gently until half-melted. Boil half the cream, then whisk in, along with half the vanilla. Once smooth, fold into the yolk mixture. Chill to firm up.

3 Whisk the whites and cream of tartar in the bowl of a stand mixer until soft peaks form. Add the remaining vanilla, then add the remaining sugar 1 Tbsp at a time, until thick and glossy. Mix the cornflour and vinegar, then fold in. Spoon onto a lined oven tray, making a well in the centre, then bake for 15 minutes. Reduce the oven to 100°C and bake for 2 hours. Cool in the oven with the door ajar.

4 Mix the cake and Marsala. Whip the remaining cream to stiff peaks. Spoon the chocolate mousse, cream and cake into the pavlova, then top with figs and a drizzle of chocolate sauce.

