

Pink Peppercorn Pavlova, Summer Berries, Candied Pistachios + Mascarpone Cream

Serves 16

INGREDIENTS

For the Pavlova:

4 large egg whites (120 grams),
room temperature
3/4 cup sugar

1 ½ tsp cornstarch
¼ cup sugar

½ tsp white wine vinegar
1 tsp ground pink peppercorns

For the Summer Berry Compote:

3 tbsp unsalted butter
¼ cup packed light brown sugar
2 tbsp fresh lemon juice
1 clamshell each of raspberries,
blackberries, blueberries, and
strawberries
½ cup rose or red wine

Mascarpone Cream:

1 cup whipping cream
½ cup mascarpone cheese
3 tbsp icing sugar
½ tsp vanilla extract

Candied Pistachios:

¼ cup sugar
1 tbsp water
¼ cup pistachios

Pomegranate Molasses Caramel:

¼ cup brown sugar
¼ cup water
2 tbsp pomegranate molasses

Edible micro basil for garnish

METHOD

For the Pavlova:

Preheat oven to 275°F. For the Pavlova: Firmly trace 1 1/4-inch circles on parchment paper, then invert onto baking sheet. Using mixer with whisk attachment, beat egg whites to soft peaks. Gradually add 3/4 cup sugar, whipping to medium-firm peaks. Mix remaining 1/4 cup sugar and cornstarch in small bowl. Gradually add sugar-cornstarch mixture into meringue; continue mixing until very stiff. Add in white wine vinegar. Fold in pink peppercorn or dust on the top of pavlova after piping. Bake until outside is dry, about 25 minutes. Turn oven off for 25 minutes. After 25 minutes, open door just slightly. Let meringues cool in oven until completely dry, about 1 hour.

For the Summer Berry compote:

1. Melt butter in a skillet over moderate heat. Stir in brown sugar and lemon juice until sugar is dissolved. Add berries and cook, tossing gently (try to keep most of them from breaking up), until berries are warm and juices begin to be released, 2 to 3 minutes.
2. Strain berries, and add the wine to remaining liquid, and continue to reduce. Reduce the liquid for 15- 20 minutes, or until thickened. Add back into berries, and serve warm or at room temperature.

For the Mascarpone:

Using an mixer fitted with a whisk attachment, whip mascarpone with cream and sugar until thick. Add vanilla. Cover and chill until needed, up to 2 days. Can also be done by hand using a whisk, and a mixing bowl.

For the Pistachios:

1. Toast pistachios for 5 minutes on the stove top.
2. Cook sugar and water (without stirring) to a golden caramel colour, then add nuts stirring well to coat.
3. Pour onto a sheet pan lined with parchment paper to cool. Once cooled, coarsely chop the pistachios.

For the Pomegranate Molasses Caramel:

Stir 1/4 cup water and brown sugar in heavy small saucepan over medium heat until sugar dissolves. Increase heat, and boil until slightly reduced, about 6 minutes. Add pomegranate molasses.