Chocholate Pavlova
with Coffee Cream

INGREDIENTS

Meringue Base
- 6 large free–range egg whites
- 300g caster sugar
- 3tbsp sifted cocoa powder
- 1 tsp wine vinegar
- 50g finely chopped dark chocolate (optional)

Topping
- 60ml of strong coffee
- 2 to 4 tsp granulated sugar (depending on your taste)
- 300ml whipping/double cream

- Easy
- 30 Min.
- 1 Hour
- 1 Hour
- 8–10
- 445Kcals

Cooking Steps

1. Preheat the oven at 150°C.
2. Use a pencil to mark out the circumference of a dinner plate on baking parchment, and place the parchment on the tray.
3. Beat egg whites until they form stiff peaks. Add a large spoon of sugar at a time, and whisk until the meringue is stiff and shiny.
4. Add cocoa, vinegar and the optional chopped chocolate, then whisk it until well–mixed.
5. Gently spread the meringue inside the circle, creating a crater by making the sides a little higher than the center.
6. Bake it for 1 hour, then turn off the heat and slightly open the oven door to let the pavlova cool completely inside the oven.
7. While waiting for the pavlova to cool down, prepare a strong cup of coffee and add 2 teaspoons of sugar. Place the coffee in the fridge until completely chilled. In a medium bowl, whisk the whipping/heavy cream until soft peaks appear.
8. Slowly, pour in 60ml of cold coffee while whisking. Beat it until you get a thick and creamy texture. Cover the bowl and refrigerate it for about an hour.
9. Remove the cold pavlova from the oven, place it into a flat plate. Pour the coffee cream in the middle of it and gently cover all the corners. For decoration, you can add some cocoa powder and coffee beans on top.