

WATTLE SEED PAVLOVA

Serves 12

The Meringue

225g Egg whites (room temp.)
350g Castor sugar
10g Lemon juice
15g Corn flour

Preheat oven to 170 deg C.
Line a large baking sheet with silicon paper.
Whip egg whites with lemon juice and a handful of the sugar to the soft peak stage. Slowly add remaining sugar and corn flour. Whip to stiff peaks. Spread over the silicone paper 2 cm thick in a large rectangle shape.

For the Crust

50g Castor sugar
30g Macadamia nuts chopped 3mm
2g Cinnamon ground
2g Aniseed Myrtle ground

Mix crust ingredients - sugar, ground macadamias and ground cinnamon. Sprinkle over the meringue.

Bake in a moderate oven (170 deg C) oven until golden brown & puffed, about 8-10 mins. Allow to cool. Place a large tea towel over the meringue sheet, then a large chopping board (or another tray). Flip over (while holding together) and remove top tray & silicone paper.

Wattle Seed Cream

25g Wattle seed - ground
40g Castor sugar
75g Water
1 leaf Gelatine

Soften the gelatine in ice cold water to fully hydrate. Bring wattle seed, sugar & water to the boil briefly, add softened gelatine and stir well. Cool to luke warm

800ml Cream, thick

Whip cream to medium peaks, add luke warm wattle essence and whip to stiff peaks. Spread over the inverted meringue sheet to about the same thickness as the meringue. Roll up like a "Swiss roll". Chill for a few hours then cut into serving portions (wedges) or present whole.

Serve with Passionfruit glaze and Davidson Plum Sorbet