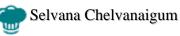


# **Pavlova**



0 made it | 0 reviews



Cherry meringue pavlova, vanilla cream, Dilmah Vivid Natural Lemon Verbena Tea Curd, smoked cherries, Dilmah Vivid Pure Peppermint Caviar.

- Sub Category Name Food Desserts
- Recipe Source Name Christmas Recipe Brochure
- Festivities Name Christmas
- Activities Name Real High Tea

## **Used Teas**



Vivid Pure Peppermint

# **Ingredients**



# Dilmah Vivid Pure Peppermint Caviar Dilmah Vivid Pure Peppermint Caviar

- 10g, brewed in 250ml water for 5 mins
- 50g Castor Sugar
- 2g Algin
- 500ml Water
- 2.5g Calcic

## Dilmah Vivid Natural Lemon Verbena Curd Dilmah Vivid Natural Lemon Verbena Curd

- 110g Lemon Juice
- 10g Dilmah Vivid Natural Lemon Verbena
- 140g Castor Sugar
- 140g Eggs
- 5g Gelatin

#### Vanilla Cream

#### Vanilla Cream

- 250g Cream
- 75g Mascarpone
- 35g Icing Sugar
- 1g Vanilla Essence

#### **Pavlova**

### **Pavlova**

- 100g Egg White
- 200g Castor Sugar
- 10g Corn Flour
- 5g Vinegar
- 2g Vanilla Essence
- 10g Macadamia, chopped
- 3g Roasted Wattleseed, ground

## **Methods and Directions**

# Dilmah Vivid Pure Peppermint Caviar Dilmah Vivid Pure Peppermint Caviar

- Mix calcic and water and refrigerate overnight.
- Mix castor sugar into brewed tea and add algin while it's warm. Cool down to 32°C.
- Use a pipette or a syringe and drop the above mixture into the calcic mixture at room



temperature.

• Strain out the caviar in 10 seconds.

## Dilmah Vivid Natural Lemon Verbena Curd Dilmah Vivid Natural Lemon Verbena Curd

- Bring lemon juice to the boil, infuse with tea and strain.
- Pour over castor sugar and egg mixture.
- Bring back over stove until it thickens.
- Put soaked gelatin in the mixture.

#### Vanilla Cream

## Vanilla Cream

• Whisk all ingredients into a stiff peak and place in piping bag. Reserve in fridge.

#### **Pavlova**

## Pavlova

- Make a soft peak meringue, add corn flour, vanilla essence and castor sugar mixture and whisk to a stiff peak. Then add vinegar.
- Place in a piping bag and pipe the desired shapes. Then sprinkle with macadamia and wattleseed.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 31/07/2025