

Menu Type: Dessert
Cuisine: Australian

Country: Australia

Name of Dish: Aussie olive pavlova + lemon curd + pineapple (gf)

No of Portions: 10

Ingredients	Quantity	Unit
For meringues:		
Egg whites	6	each
Icing sugar	180	g
Caster sugar	180	g
Tiny lemon juice		
Dehydrated black olive (ground)	100	g
For lemon curd:		
Eggs	2	each
Egg yolks	2	each
Caster sugar	165	g
Butter	80	g
Lemon juice and zest	2	each
Pineapple, Cut pineapple into 5mm dice	1	each
Whipped cream	500	g

Method:

1 Step

Preheat the oven to 72°C. Line a large baking sheet with baking parchment.

2 Step

To make the olive meringues, use an electric mixer to whisk the egg whites with the caster sugar to stiff peaks. Add the icing sugar and continue to whisk for 4–6 minutes, or until the meringue is smooth and shiny. Stir in the olives.

3 Step

Using two large metal spoons, shape a quenelle and sticks of the mixture and place it on the prepared baking sheet. Repeat the process to make more meringues, spacing them well apart on the baking sheet. Place the meringues in the oven and cook for 2 hours. Remove the meringues from the oven and allow to cool slightly before gently easing them from the baking sheet with a palette knife. Transfer to a wire rack and set aside.

4 Step

Whisk whole eggs, yolks and sugar in a saucepan until smooth, then place pan over a low heat. Add the butter, juice and zest and whisk continuously until thickened.

5 Step

To serve: meringue in the middle of a bowl, a spoonful whipped cream on top then meringue sticks on top of cream. Pineapple around the meringue and drizzle of extra virgin of olive oil.