



## Chocolate Berry Pavlova

**Serves 16-20**

This is a spectacular gluten free dessert for any celebration. Chocolate meringue that's crunchy on the outside and soft and fluffy on the inside, sandwiched with whipped cream, tart and sweet fresh berries, and of course, plenty of decadent chocolate.

### Meringue Ingredients

8 large egg whites  
440g caster sugar  
2 tbsp cornflour  
1 tbsp white vinegar  
1 tsp vanilla extract  
2 tbsp cocoa powder

### Filling Ingredients

150g Butlers 70% Dark Chocolate Bar, divided  
500ml double cream  
250g strawberries, hulled and cut in halves  
125g raspberries  
125g blueberries

### **For the meringue**

- Preheat oven to 150°C (130°C Fan, 300°F, Gas Mark 2) then trace two 20cm (8 inch) circles on the back of two sheets of parchment paper with pencil. Flip the parchment paper and use to line 2 large baking trays.
- Pour the egg whites into a large scrupulously clean and grease free bowl then start whisking on low speed until foamy.
- Increase speed and continue to whisk while slowly adding the sugar, a tablespoon at a time, until the peaks are firm and glossy.

**Tip:** Do not rush when adding the sugar; whisk for 2-3 minutes between each addition to make sure it dissolves

- Check to see if the sugar has dissolved by rubbing a small amount between your thumb and finger, if you can still feel grains of sugar, continue to whisk until meringue is completely smooth.
- Add the cornflour, vinegar and vanilla then whisk until mixed through.
- Sift cocoa powder over the meringue and very roughly fold through so you still see streaks of the cocoa powder.
- Use a small amount of the meringue to stick the corners of the parchment paper to the baking trays.
- Lightly dust the parchment with a bit of cornflour, then spoon meringue onto parchment paper inside the drawn circles.
- Use the back of a large spoon or a spatula to spread and shape the meringue into two thick discs, if you like, you can just with a bit of cocoa powder in patches.
- Bake in pre-heated oven for 10 minutes then reduce heat to 110°C (90°C Fan, 230°F, Gas Mark ¼) and continue to bake for further 1 hour – 1 hour 15 minutes, until you can lift the edge of meringue off the parchment, check this only at the 1 hour mark.

**Tip:** Do not open the oven door while meringue is baking, as cold air will rush in causing the meringue to collapse.

- Turn oven off and leave meringue inside with the door closed, leave until oven is completely cold.

**Tip:** It is best to bake the day before and leave to cool overnight in the oven.

## To finish

- Run a large palette knife or chef's knife under the meringues to make sure they're not sticking to the parchment paper, then carefully transfer one of the meringues to a serving plate, this is easiest done by gently sliding the meringue from the paper to the plate rather than lifting it.
- Melt 100g of the dark chocolate in the microwave in short 10-15 second bursts, stirring in between each burst, until chocolate has mostly melted but there are still a few pieces visible.
- Continue to stir chocolate until the residual heat has melted the remaining chocolate, leave to cool.
- Whip the cream in a large bowl just until medium-firm peak.
- Spoon half of the whipped cream on top of the meringue placed on the serving plate then scatter over half of the berries, drizzle half of the cooled melted chocolate on top.
- Carefully place second meringue on top then top with remaining whipped cream.
- Pile remaining berries on top of cream in a mound then drizzle with melted chocolate.
- Place the remaining 50g dark chocolate on a plate and heat in the microwave for 10-20 seconds, just to warm slightly.
- Use a vegetable peeler to shave chocolate curls then sprinkle chocolate curls over the top
- Serve within an hour of assembling.