



WINTER FRUIT & NUT PAVLOVA

This show-stopper meringue is bursting with some of the season's favourite flavours. It's a good idea to make one once you're nearly done with the oven after a day of baking and roasting.

6 large Clarence Court Burford Brown egg whites (keep the yolks in the fridge for another day)
300g caster sugar
Pinch sea salt
1 teaspoon vanilla extract
2 tablespoon icing sugar
50g pecans
300ml double cream
1 teaspoon vanilla bean paste
4 figs
200g mixed berries (red currants, raspberries)
1 clementine or tangerine, peeled into segments
4 tablespoons sweetened chestnut puree
Ground cinnamon



Pre-heat the oven to 120c/250f. Line a baking sheet with greaseproof paper and draw a 30cm circle on it as a template.

Place the egg whites in a large, spotlessly clean mixing bowl and whisk with a hand held or freestanding electric mixer until stiff peaks have formed. Add the caster sugar a spoon full at a time, whisking the whole time then add the sea salt and vanilla extract. Continue to whisk for around 8 minutes or until all the sugar has dissolved and the mixture is smooth. To test this take a pinch of mixture between your finger and thumb and rub together. If it's a little gritty continue mixing.

Spoon the mixture on to the lined baking sheet using the back of the spoon to create peaks. Place the pavlova in the oven for around 1 hour and 20minutes or until set a crisp. Once baked switch off the oven and allow the oven to cool down completely. Once cooled you can keep the pavlova in an air tight box for around 3 days in a cool dark place.

About 30 minutes before you're ready to serve remove the pavlova from the oven and pre-heat to 200c/400f.

Line a small roasting tin or baking sheet with grease proof paper. Rinse the pecans under cold water in a sieve and tip into a roasting tin whilst wet, sprinkle over 1 tablespoon icing sugar, toss together and bake in the oven for around 15 minutes until toasted and crunchy.

Meanwhile pour the cream into a large mixing bowl with the remaining 1 tablespoons icing sugar and vanilla bean paste. Whisk to soft peaks and place to one side.

Wash fruits, quarter the figs. Place the pavlova on a serving plate or board and spoon over the cream, spoon the chestnut puree on top and arrange over the fruit. Scatter over the caramelised pecans and dust over a little ground cinnamon.





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