



BLACKBERRY PAVLOVA STACK WITH BAY INFUSED CUSTARD, BLACKBERRY COMPOTE AND CREAM

This showstopping dessert layers crisp, sweet meringue with dollops of soft, whipped cream, a warming bay-infused custard and a tart blackberry compote. Piled high and drizzled generously, it's a celebration of texture and flavour that will add drama to any dinner party.

Prep time 30 minutes | Cook time 1 hour | Serves 6

For the meringues:

4 large Clarence Court egg whites
250g sugar
2 tsp cornflour
1 tsp white wine vinegar
½ tbsp vanilla powder

For the custard:

500ml whole milk
3 bay leaves
4 large Clarence Court egg yolks

20g golden caster
30g cornflour
½ tbsp vanilla powder

For the compote:

500g blackberries
50g golden caster
100ml water

To serve:

300ml whipped double cream

Preheat oven 180C (fan) and prepare 2 baking sheets with non-stick baking parchment.

Place the egg whites in a stand mixer, beat on a medium speed until stiff, start to add the sugar a spoonful at a time for approximately 10 minutes, until the meringue is stiff and shiny.

Sprinkle over the cornflour, followed by the vinegar and vanilla, and fold in lightly with a metal spoon.

Spoon 6 large dollops of the mixture onto the baking sheets to create the mini pavlovas, then pop them in the oven and immediately turn the oven down to 120C.

Bake for 1 hour, then turn the oven off and leave the pavlovas in the oven to cool completely.

While the meringues are baking, use the time to make the custard. Place the milk, sugar and bay leaves in a saucepan and bring it almost to the boil, before leaving it to infuse for 10 minutes.

Break the egg yolks up in a bowl and add the cornflour, but do not whisk. Pour a little of the milk into the egg yolks to temper, before adding this to the rest of the milk.

Place the custard back on the heat and stir continuously until it's silky smooth and thickened enough to coat the back of a spoon. Remove the bay and strain through a fine sieve into a bowl.

To make the compote, place the 200g of the blackberries in a pan with the sugar and the water, bring to a boil and cook until the blackberries have broken down. Then strain it through a sieve and stir in the remaining blackberries.

When ready to serve, pile the meringues onto a plate with dollops of whipped cream and a generous drizzle of both the custard and blackberry compote.



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