



ESTABLISHED 1983

## WONDAREE RECIPES

Recipe based on Maggie Beer's  
Macadamia Pavlova

[http://www.abc.net.au/local/  
recipes/2009/02/10/2487105.htm](http://www.abc.net.au/local/recipes/2009/02/10/2487105.htm)

# WONDAREE MACADAMIA PAVLOVA

## INGREDIENTS

### Meringue

4 egg whites, at room temp

180 g caster sugar

1/2; cup Wondaree Bits-N-Pieces  
roasted

1 pinch cream of tartar

### To assemble the pavlova:

2 bananas sliced

sliced strawberries

3/4; cup crème fraiche

3/4; cup whipped cream

Pulp of 6 passionfruit

And berries (if they're not too  
expensive)

Whole macadamias to top.

## Method:

Lightly roast the macadamias under the grill — keeping a watchful eye to ensure they don't burn. Make sure they are cool before you begin this recipe.

Pre heat oven to 180C. (Not fan forced oven)

Using an electric mixer, beat the egg whites in a bowl until soft peaks form, add cream of tartar.

Then add the castor sugar slowly in 3 additions beating well after each addition.

Make a 20 cm circle then begin adding the nuts. Continue to process until glossy.

Line a large baking tray with baking paper, spoon the meringue into the centre of the paper and gently spread out into a rough circle.

Immediately turn the heat down to 140C in the preheated oven. Cook for approximately one and a quarter hours.

Then, turn the oven off leaving the door slightly ajar and allow the pavlova to cool.

## To Assemble:

Mix the crème fraiche through the whipped cream. Divide this mixture between the pavlova bases or all onto the top of the large base, top with the sliced banana, macadamias strawberries, berries and then with the passionfruit pulp.