



## JAFFA ORANGE PAVLOVA

Makes

10

servings

Time

6

hours

Level

ADVANCED

Kcal

317

per portion

### You will need

2 x Jaffa Oranges  
2 x Lemons  
5 x Large Egg Whites  
8 x Large Egg Yolks  
1 x TBSP Icing Sugar  
Cream of Tartar  
300g Granulated Sugar  
50g White Chocolate Shavings  
300ml Double Cream

### Our step by step guide

#### Step 1

Preheat oven to 200°C, then trace a circle with a diameter of 10 inches onto greaseproof paper. Place paper onto a baking tray

#### Step 2

In a large bowl beat the egg whites and a pinch of the cream of tartar until soft peaks form – this will take around 2 minutes using an electric whisk

#### Step 3

Continue mixing, adding 150g of sugar slowly and continue to beat until the whites are stiff and glossy and all the sugar has dissolved

#### Step 4

Tip the meringue onto the pre-prepared baking tray, using a spatula to spread the mixture into the shape of the circle you traced earlier. Smooth off the top and try to make the centre slightly concave (this will allow you to pile up the topping)

#### Step 5

Bake the meringue for two hours, then turn off the oven and let it cool completely in the oven for about 5 hours. Whilst cooking, it is vital that you don't open the oven door

#### Step 6

Make the orange curd – in a medium saucepan off the heat, whisk 150g sugar, egg yolks and orange zest. Then whisk in the orange and lemon juices

#### Step 7

Move the pan onto a medium-high heat and whisk constantly until the mixture is thick and can coat the back of spoon. You'll also see small bubbles around the edge of the pan after around 5 minutes – don't let the mixture boil

#### Step 8

Remove pan from the heat straightaway and continue to whisk. Then pour the mixture through a sieve into a clean bowl, then cover with cling film and refrigerate

#### Step 9

Finally, in a large bowl, mix together the cream and icing sugar until stiff peaks form (this will take around 3 minutes)

#### Step 10

Remove the meringue from the cool oven, peel away the greaseproof paper and transfer it to a serving plate. Spoon some of your lovely orange curd onto the meringue, then top with the whipped cream and sprinkle over the white chocolate shavingsX

#### Step 11

Enjoy!

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