



MasterChef  
AUSTRALIA

Official MasterChef Recipe 

# Pavlova Stack with Berry Coulis and Summer Fruits

## Ingredients

### *Meringue*

4 egg whites  
125g caster sugar

### *Raspberry coulis*

4tbs caster sugar  
100mls water  
1 punnet raspberries  
1 cup pouring cream  
A ¼ cup icing sugar

### *Fruit*

A ½ punnet strawberries, hulled,  
quartered  
Blueberries  
1 pomegranate, seeded  
1 banana, thinly sliced



## Method officially tested

1. Preheat the oven to 140°C

2. **For the meringues**, place the egg whites into a clean, dry bowl, using a hand beater whisk the egg whites until peaks form. Gradually add the sugar continuing to whisk constantly until stiff peaks form. Line a baking tray with baking paper. Spoon the meringue mixture onto the tray and place tray in the oven, reduce temperature to 90°C to bake for 10-15 minutes or until cooked. Set aside to cool.

3. **For the coulis**, combine the sugar and water in a small saucepan over a medium heat, stir until the sugar has dissolved then allow to boil and reduce to a syrup. Place the berries in another small saucepan over a low heat, crush lightly then pour over the sugar syrup, cook for a few minutes then strain through a sieve and pour into a small jug.

4. Combine the cream and the icing sugar and whisk until soft peaks form.

5. Stack the meringues between layers of cream and berries, top with banana and pour over some berry coulis to serve.