Mini Black Forest Pavlovas



These little treats are the perfect spooky addition to any Halloween celebration! Allow to cool overnight for the best texture.

Recipe supplied by Made By Mandy.

Ingredients

For the Pavlovas

5 large egg whites, cold

180g Black & Gold Caster Sugar

1 tbsp Black & Gold Cornflour

1 tsp white vinegar

For the Whipped Cream

350ml Black & Gold Thickened Cream

2 tbsp Black & Gold Icing Mixture

For the Berry Compote

250g Community Co Frozen Mixed Berries

2 tbsp Black & Gold Caster Sugar

1 tsp vanilla extract

Other

20g dark chocolate, for shaving

5 Scotch Finger biscuits

1 tube black icing writing pen

Method:

- 1. Preheat oven to 140°C (fan-forced) and line a baking tray with baking paper.
- 2. For the pavlovas, whisk egg whites on medium speed until soft peaks form. Gradually add caster sugar, one tablespoon at a time, whisking until glossy and stiff peaks form. Add cornflour and vinegar and whisk for another 30 seconds.
- 3. Transfer the mixture to a piping bag fitted with a circle nozzle and pipe onto the prepared tray.
- 4. Use the back of a spoon to create a slight divot in the center for the filling. Transfer to the oven and immediately reduce the oven temperature to 100° C. Bake for 1 hour until crisp on the outside. Turn the oven off and leave pavlovas inside to cool completely overnight is best.
- 5. For the berry compote, add frozen berries, sugar and vanilla extract to a small saucepan over medium heat until the berries begin to melt. In a small bowl, mix cornflour with 1 tbsp water until smooth, then stir into the berries. Cook for another 4-5 minutes, or until slightly thickened. Set aside to cool.
- 6. For the whipped cream, add the cream to a bowl and start beating. Gradually add the icing mixture and continue beating until soft peaks form around 3–5 minutes. The cream should hold its shape but still be soft and creamy.
- 7. For the Scotch Finger tombstones, pipe a border around each biscuit, then write "RIP" in the centre using the black icing pen.
- 8. To assemble the pavlovas, spoon a dollop of whipped cream into the centre, top with berry compote, a Scotch Finger tombstone, and a shaving of dark chocolate.