

Aquafaba Pavlova



Ingredients

2 cups aquafaba from 4 cans of white beans or chickpeas

1 tsp cream of tartar

360g icing sugar

1 tsp vanilla extract

1 tbsp potato or corn starch

237ml whipping cream, chilled overnight

40g icing sugar (reserve 1tbsp for dusting)

1 cup of mixed berries

1-2 cup of fresh sliced stone fruit

Pulp of 4 passionfruit

Method:

1. Reduce the aquafaba on the stove by simmering low until it's reduced by about half and yields 1 cup, chill in the freezer or fridge until cold but not frozen.

2. Preheat the oven to 110C (fan assisted). Line a baking tray with baking paper and draw a 20cm circle on the paper.
3. Pour the aquafaba in a clean bowl and add the cream of tartar. Beat with an electric beater on high speed until firm peaks form, about 8 minutes. Gradually add icing sugar, $\frac{1}{4}$ cup at a time, beating well after each addition so the sugar dissolves. When all the sugar has been added, the meringue should be thick and glossy. Add the vanilla extract and starch and beat at high speed until just combined. Spoon the meringue into the circle template and, working quickly, use a fork to tidy the meringue into a rounded mound. Bake for 2.5 hours and for the last 30min, keep the oven door ajar. At the end turn the oven off with the pavlova inside to cool completely.
4. To serve, whip cream with icing sugar and vanilla extract to a soft peak, spoon it on top of pavlova, decorate with stone fruit, berries, passionfruit pulp and dust with the reserved icing sugar.