Sunny side up

Get inspired by Spring & Summer Seasonal Collection



Recipe

Meringue

Caster sugar	400g
Egg white	200g
Totaal	**600g**

Meringue

Prepare a bain-marie – Place a bowl over a pot of simmering water.
Combine egg whites & sugar – Add the egg whites, sugar, and salt to the bowl. Whisk constantly until the sugar is completely dissolved and the mixture is 70°C.
Whip to stiff peaks. Transfer the mixture to a stand mixer and beat on high speed until it turns glossy, and holds stiff peaks.
Pipe in round disk and st. honore style on the side of the disk.
Bake in a 100°C. oven for 1 hour. Let in dry in a 45°C. oven overnight (at least 10 hours).

Vanilla cream

Cream 35%	240g
Gelatin mass (1:5)	20g
White chocolate	75g
Vanilla pod	1g
Salt	1g
White chocolate 34%	75g
Pine nut praline 50%	100g
Totaal	**512g**

Vanilla cream

Boil 1/3 of the cream, add the bloomed gelatine and chocolate. let this desolve before adding the remaining cold cream. mix with a handblender and let this cool down overnight. whip like whipped cream and add the center of the pavlova's.

Mango compote

Ripe mango	300g
Vanille 0,	5g
Caster sugar	100g
Water A 37,	5g
Mango puree	50g
Cornstarch	5g
Water B	10g
Profumi d'italia mandarino	30g
Totaal	**493g**

Mango compote

Cut the mango in small cubes. Make a syrup with vanilla, sugar and water A, let it boil until it's slightly caramelized. Pour in the mango puree. Mix the cornstarch with water B and add to the caramel/mango syrup. Mix this with the mango cubes and profumi d'italia.

Assembly, layout and finishing

Make all the recipes one day ahead. - cover the inside of the pavlova with white chocolate so it doesn't absorbe water. With a piping bag add a layer of vanilla cream in the center of the pavlova. Cover this with the mango compote and decorate with dried flower petals and Dobla Smiling sun chocolate decoration.

Enjoy this exciting recipe.

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Smiling sun