



Thoughts of a pavlova

By Nick Honeyman

45 minutes

Preparation time

10 minutes

Cooking time

6 servings

Serves

INGREDIENTS

Almond crust

100 grams flour
100 grams ground almonds
50 grams lemon oil
50 grams icing sugar

Yoghurt cheesecake

1 lime zest
1 vanilla bean
50 grams simple syrup
100 grams buffalo yoghurt
200 grams cream cheese
25 grams icing sugar

Coconut meringue

85 grams egg whites
0.5 grams salt
100 grams icing sugar
70 grams sugar
20 grams coconut
milk powder

METHOD

Almond Crust

1. Pre heat oven on fan plus 180°C. Line a baking tray with baking paper. Mix the flour and almonds together and bake in oven for 10 minutes.
2. Remove from oven and let cool. Once cool mix through the icing sugar and lemon oil and put to one side.

Yoghurt Cheesecake

1. Place all ingredients into a food processor and blend until smooth. Place to one side.

Coconut Meringue

1. Beat the egg whites with an electric mixer on high until firm peaks begin to form, approximately 2 minutes; gradually add both the sugars and salt, beating well after each addition. Continue to mix on high until the meringue is firm and glossy, approximately 5 minutes.
2. Finally mix through coconut and milk powder. Transfer meringue into a piping bag.

To Serve

1. Start with the yoghurt mix on the bottom, surround it with diced fruit and cover with almond crust. Pipe the meringue into 3cm cones over the top and brulée.