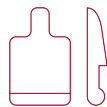




Pistachio Pavlova Roll



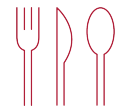
DIFFICULTY: MEDIUM



PREPARATION TIME: 20
MINUTES



COOKING TIME: 10-12
MINUTES



SERVES: 6 TO 8

Ingredients

- 5 egg whites
- 1 tsp cream of tartar
- 1 cup caster sugar
- 2 tsps cornflour
- ½ cup finely chopped pistachio nuts
- 1 tbsp rapadura sugar
- 1 cup diced watermelon, drained well on paper towel
- 1 cup diced strawberries
- 1 ½ tsps rosewater
- 200ml thick dollop style cream

Method

To make your pavlova roll, preheat oven on [CircoTherm®](#) to 170°C and place the wire rack on shelf position 3. Grease a 25cm x 37cm shallow swiss roll pan and line with baking paper.

Using an electric mixer beat the egg whites and the cream of tartar until soft peaks form. Gradually add the sugar, beating well between each addition. Add the cornflour with the last addition of sugar.

Spread the meringue mix into the prepared pan then sprinkle with the chopped pistachios and the rapadura sugar.

Cook for 10 to 12 minutes or until the meringue is just firm to touch. Turn out onto a piece of baking paper and allow to cool for 10 to 15 minutes. Combine the watermelon and the strawberries in a bowl, add the rosewater and mix well.

Spread the cream over the cooled meringue then sprinkle with half the fruit mixture.

Carefully roll up from the short edge.

Serve the pistachio pavlova roll with the remaining fruit.

Notes
