

Pink Guava Peppercorn Pavlova

A vibrant pavlova with a crisp pink peppercorn meringue shell, layered with lychee mousse, grapefruit curd, and Chantilly cream. At its heart, a burst of Andros Professional Pink Guava Filling, finished elegantly with fresh fruit and edible flowers.

INGREDIENTS

- 350g (12.3oz) **ANDROS Professional Pink Guava Filling**
- Citrus Segments – for garnish
- Apricots & Raspberries – for garnish
- Edible Flowers – for garnish

Pink Peppercorn Pavlova

- 300g (10.5oz) Egg whites – room temperature
- 300g (10.5oz) Granulated sugar
- 3g (.5 tsp) Salt
- 3g (.5 tsp) Cornstarch
- 2g (.5 tsp) Cream of tartar
- 4g (2 tsp) Pink peppercorns

Lychee Mousse

- 50g (1.7oz) Granulated sugar
- 60g (2oz) Butter
- 30ml (1oz) Lychee purée
- 1 Egg
- 75g (2.6oz) Whipped cream

Grapefruit Curd

- 75g (2.6oz) Granulated sugar
- 40ml (1.3oz) Grapefruit juice
- 90g (3.2oz) Butter
- 2g (0.5 tsp) Salt
- 1 Egg + 1 Yolk
- 1 Grapefruit zest

Chantilly Cream

- 240ml (8oz) Heavy whipping cream
- 14g (.5oz) Granulated sugar



FEATURED INGREDIENT



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- 5g (1 tsp) Salt
 - 5g (1 tsp) Vanilla extract
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INSTRUCTIONS

Pink Peppercorn Pavlova

1. Preheat oven to 325°F (160°C).
2. Whisk egg whites with salt until soft peaks form. Gradually add sugar in three additions, beating until stiff and glossy.
3. Fold in stiffened cornstarch and cream of tartar, then shape into a cake-like mound on a lined tray. Sprinkle cracked pink peppercorns around edges.
4. oven to 200°F (95°C) and bake for 1h30. Turn oven off and allow to cool completely before removing.

Lychee Mousse

1. Whisk together eggs and sugar over medium heat. Slowly add lychee purée and a pinch of salt, cooking until thickened.
2. Remove from heat, add butter, strain, and cool completely.
3. Fold in whipped cream and reserve.

Grapefruit Curd

1. Whisk together eggs and sugar over medium heat. Slowly add grapefruit juice and a pinch of salt, cooking until thickened.
2. Remove from heat, add butter, strain, and cool completely.

Chantilly Cream

1. Whisk cream, sugar, salt, and vanilla to stiff peaks. Reserve chilled.

Assembly

1. Gently hollow the inside of the pavlova with a spoon to create space for filling.
2. Layer lychee mousse and grapefruit curd inside.
3. Pipe Chantilly cream around the edge and fill the center with Andros Professional Pink Guava Filling.
4. 4. Garnish with citrus segments, apricots, raspberries, and edible flowers.

Makes 1 8" Pavlova