



CATEGORY

Pâtisserie



OCCASION

Afternoon Tea, Dessert, Easter,
Mother's Day, Summer,
Valentine's Day



FINISHED PRODUCT

Confectionery, Meringue

EXOTIC PAVLOVA

OVERVIEW

DO YOU KNOW THE ORIGIN OF THE FAMOUS PAVLOVA RECIPE ?

It seems that the story of the Pavlova would have started in 1926 to be exact. According to biographer Keith Mooney, it was a young pastry ***Chef from Wellington, madly in love with the dancer, who made the first pavlova in New Zealand, the meringue being as light as the dancer's tutu.***

A real inspiration for this "Exotic Pavlova" composed with :

Meringue / Piña Colada Filling / Coconut Chantilly / Passion Filling / Black chocolate coating.

Discover this traditionnal recipe revisited by [Chef David Redon](#) – Business partner [@kkobelgium](#)

INGREDIENTS

Group Meringue

Ingredient
Egg white
Sugar

KG
0.300
0.600

Total Weight: 0.900

Group Piña Colada Filling

Ingredient	KG
Lime juice	0.010
Les Fruits Mocktail Piña Colada	0.500
Lime zest	0.002
Total Weight:	0.512

Group Coconut Chantilly

Ingredient	KG
Coconut Milk	0.400
Gelatin mass (1/5)	0.030
White chocolate 30%	0.180
Liquid cream 40%	0.400
Total Weight:	1.010

Group Assembling

Ingredient	KG
Pastryfill	-
Total Weight:	0.000

METHOD

MERINGUE

Mix together and warm up to 40-45°C while mixing, whip up till obtain a firm texture. Pipe 8 balls stick to each other's to obtain a ring of 16 cm diameter. Using an apple spoon, hollow out the center, sprinkle with shredded coconut and bake at 90°C during 2 hours, open damper.

PIÑA COLADA FILLING

Mix together the 3 ingredients : Lime juice- [Les Fruits Mocktail Piña Colada](#) - Lime zest - and reserve.

COCONUT CHANTILLY

Warm coconut milk at 80°C, add the gelatin and pour over the chocolate. Add the cold liquid cream and blend to realize a good emulsion. Let set a night in the fridge. Whip before using to a firm texture.

ASSEMBLING

In the cavity of the baked meringue ring, dispose the [Piña Colada filling](#) and with a round nozzle 12Ø pipe on top the whipped coconut Chantilly. Using a lukely warm apple spoon, hollow out the center and pipe a bit of [Pastryfill Passion](#). Decorate.

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