

## Pavlova



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Cherry meringue pavlova, vanilla cream, Dilmah Vivid Natural Lemon Verbena Tea Curd, smoked cherries, Dilmah Vivid Pure Peppermint Caviar.



- Sub Category Name  
Food  
Desserts
- Recipe Source Name  
Christmas Recipe Brochure
- Festivities Name  
Christmas
- Activities Name  
Real High Tea

## Used Teas



Vivid Pure  
Peppermint

## Ingredients



### **Dilmah Vivid Pure Peppermint Caviar**

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- 10g, brewed in 250ml water for 5 mins
- 50g Castor Sugar
- 2g Algin
- 500ml Water
- 2.5g Calcic

### **Dilmah Vivid Natural Lemon Verbena Curd**

### **Dilmah Vivid Natural Lemon Verbena Curd**

- 110g Lemon Juice
- 10g Dilmah Vivid Natural Lemon Verbena
- 140g Castor Sugar
- 140g Eggs
- 5g Gelatin

### **Vanilla Cream**

### **Vanilla Cream**

- 250g Cream
- 75g Mascarpone
- 35g Icing Sugar
- 1g Vanilla Essence

### **Pavlova**

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- 100g Egg White
- 200g Castor Sugar
- 10g Corn Flour
- 5g Vinegar
- 2g Vanilla Essence
- 10g Macadamia, chopped
- 3g Roasted Wattleseed, ground

## **Methods and Directions**

### **Dilmah Vivid Pure Peppermint Caviar**

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- Mix calcic and water and refrigerate overnight.
- Mix castor sugar into brewed tea and add algin while it's warm. Cool down to 32°C.
- Use a pipette or a syringe and drop the above mixture into the calcic mixture at room



temperature.

- Strain out the caviar in 10 seconds.

### **Dilmah Vivid Natural Lemon Verbena Curd**

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- Bring lemon juice to the boil, infuse with tea and strain.
- Pour over castor sugar and egg mixture.
- Bring back over stove until it thickens.
- Put soaked gelatin in the mixture.

### **Vanilla Cream**

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- Whisk all ingredients into a stiff peak and place in piping bag. Reserve in fridge.

### **Pavlova**

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- Make a soft peak meringue, add corn flour, vanilla essence and castor sugar mixture and whisk to a stiff peak. Then add vinegar.
- Place in a piping bag and pipe the desired shapes. Then sprinkle with macadamia and wattleseed.

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