



PAVLITO MERINGUES

🕒 15 min. ⌚ 3 hrs. 🍴 6 portions

INGREDIENTS

Meringue

160 g caster sugar
3 egg whites
1 tsp cream of tartar

Lime curd

2 eggs
2 egg yolks
1 tsp cornflour
130 g sugar
75 g freshly squeezed lime juice
1 tbsp lime zest, no white pith
2 tbsp spiced rum
50 g butter or coconut oil

Mint sugar

60 g sugar
3-4 sprigs fresh mint, leaves only, plus extra to serve
300 g whipped cream or coconut yoghurt
fresh mint leaves

USEFUL ITEMS

silicone bread mat or baking paper

baking tray (30 x 40 cm)

THERMOMIX PARTS

butterfly whisk

Preparation

Meringue

1. Preheat oven to 120°C. Line a baking tray and set aside.
2. Place a bowl onto mixing bowl lid and weigh sugar into it and set aside.
3. Ensure mixing bowl is thoroughly clean and dry, then **insert butterfly whisk**.
4. Place egg whites and cream of tartar into mixing bowl and whip **2 min/37°C/speed 3.5**.
5. Mix **4 min/37°C/speed 3**, gradually adding 1 spoonful of reserved sugar at a time through hole in mixing bowl lid, until sugar has dissolved and mixture is light and fluffy. Scrape down sides of mixing bowl with spatula and mix **1 min/speed 3**.
6. Place 6 generous spoonfuls of meringue mixture onto prepared baking tray to make individual meringues, then bake for 45 minutes (120°C). Turn off oven and leave meringues in oven to cool (2 hrs). Meanwhile continue with the recipe.

Lime curd

7. Place all lime curd ingredients into mixing bowl and cook **7 min/90°C/speed 3**. Pour into a bowl and place in the fridge until ready to serve.

Mint sugar

8. Place sugar and mint into mixing bowl and mill **15 sec/speed 5**.
9. To serve, place meringues on a serving platter. Top each with whipped cream or coconut yoghurt, lime curd, a sprinkling of mint sugar and fresh mint leaves.

TIP

Also check out the Pavlito cocktail recipe for a great drink.