



# DESIGN WEEK

## DEVONSHIRE BERRY PAVLOVA

Makes 15 individual

### FRENCH MERINGUE

8 large eggs (room temp) separated  
1 ½ cups sifted powdered sugar  
1 cup granulated sugar  
Pinch of cream of tartar  
Or ¼ tsp lemon juice

### PROCEDURE

1. Preheat oven to 250°
2. Beat egg whites in mixer with a pinch of cream of tartar/ or lemon juice on low speed.
3. When egg whites are foamy and begin to stiffen, increase speed to medium and add in granulated sugar.
4. Remove bowl from mixer. Fold in powdered sugar by hand to meringue mixture.
5. Shape individual pavlovas on parchment paper.
6. Bake at 250°F for approximately 50 minutes.

### DEVONSHIRE CREAM

1 cup cream cheese (room temp)  
3/8 cup granulated sugar  
1 ¼ cups sour cream (room temp)  
1 ½ tsp. lemon juice  
½ tsp. vanilla extract

### PROCEDURE

1. Beat cream cheese until smooth with sugar.
2. Add in all other ingredients.

### BERRY COULIS

4 cups frozen raspberries (thawed)  
2 cups fresh strawberries cut in 4 pieces, then measured  
1/3 cup granulated sugar

### PROCEDURE

1. Place all ingredients in a food processor.
2. Strain and refrigerate.

### ASSEMBLY

2 baskets each of strawberries, raspberries, blackberries and blueberries  
1 jar seedless raspberry jam  
Powdered sugar  
Flower petals (optional)  
Whipped cream (optional)  
Ice cream (optional)

### PROCEDURE

1. Pipe Devonshire cream into meringue shells.
2. Mix all berries with seedless raspberry jam and place a large scoop on top of cream.
3. Sift powdered sugar on top of entire pavlova.
4. Place a rose petal and a piece of 23 ¾ kt. gold.
5. Serve on a white plate with berry coulis.
6. Pair with whipped cream or ice cream.