ingles table



Angela & Marc Ryan's

GLUTEN-FREE PAVLOVA CHRISTMAS TREE

SERVES: 10

PAVLOVA:

1¼ cups extra fine white sugar

⅔ cup egg whites, at room temperature

2½ tsp cornstarch

1¼ tsp white vinegar

BUILDING:

2 (13 oz) cans Laura Lynn extra creamy whipped topping

2 cups strawberry glaze

16 medium strawberries, cut into ¾-inch rounds

12 medium strawberries, diced

1 (11 inch) bamboo skewer

DECORATING:

16 fresh rosemary sprigs

4 oz fresh raspberries

2 tbsp powdered sugar, for dusting

green sugar sprinkles, for dusting

1 small Christmas tree star topper

DIRECTIONS:

1. Position the oven racks in the middle and lower positions and preheat the oven to 300°F.
2. Line two baking sheets with parchment paper.
3. Draw the following circles onto one side of the parchment paper, dividing them between the two sheets: 6-inch, 4¾-inch, 2½-inch, 4-inch, 3½-inch, 2-inch, and 1½-inch. Set aside.
4. In a large bowl, beat the egg whites on high until soft peaks form.
5. Gradually add the sugar, 1 tbsp at a time, over about 1½ minutes. Continue beating until thick and glossy.
6. Add the cornstarch and vinegar and beat for 30 seconds more.
7. Transfer the meringue to a piping bag fitted with a ½-inch star tip.
8. Pipe a spiral inside each circle, leaving a ½-inch border for the decorative edge.
9. Pipe a second layer so the rounds are about ¾ inch thick, and finish with a decorative border.
10. Place sheet 1 on the middle rack and sheet 2 on the lower rack.
11. Immediately reduce the oven temperature to 250°F and bake for 1 hour.
12. Turn off the oven and leave the meringues inside for at least 3 hours (overnight preferred) to cool.
13. Store airtight until assembly.
14. To assemble, place the 6-inch meringue on a round serving platter and cover with two layers of the whipped topping.
15. Add one layer of the strawberry rounds for support and top with another layer of the whipped topping.
16. Add a layer of the diced strawberries and top with a layer of the strawberry glaze.
17. Insert the bamboo skewer vertically through the center.
18. Slide the next smaller meringue onto the skewer and repeat the whipped topping, strawberry, and glaze layers from steps 14-16. Continue with each remaining meringue, from largest to smallest.
19. Once the last meringue is in place, top it with a dollop of the whipped topping and drizzle with the strawberry glaze.
20. Finish the top with the star topper, a few raspberries, and a rosemary sprig.
21. Tuck the remaining rosemary sprigs and raspberries between the pavlova layers.
22. Finish the look by dusting generously with the powdered sugar and green sugar sprinkles.
23. Serve immediately.

CHEF'S NOTE:

For sturdier layers, use heavy whipping cream whipped to stiff peaks instead of whipped topping.