

Mascarpone Berry Pavlova

Ingredients

- 1 Pavlova base- store bought or baked
- 1 Mascarpone cheese
- 300mil thickened cream
- 4 teaspoon vanilla essence
- 1 punnet strawberries
- 1 punnet raspberries
- 1 punnet blueberries
- 1 170mil passionfruit syrup- or 4 fresh passionfruit
- 1 flake bar or chopped chocolate
- Handful of mint to decorate

Method: Using Delicake cake ware

Assemble, Delicake base & sleeve.

Put sleeve over the Pavlova upside down to get the correct size, put the base on top and using a spatula, flip into the Master. Or place the baked Pavlova in.

Blend the mascarpone cheese, cream and vanilla. Combine till firm.

Spoon over the centre of the Pavlova base and put the lid on and set in the fridge till set.

Just before serving decorate with the berries, drizzle passionfruit, chocolate and mint leaves.

Remove sleeve upwards from the base. Cut & serve.

You can re-assemble sleeve and lid to store in the fridge.

chefs note: bake a Pavlova slightly under your Masters diameter & 50cm high.