



## Perfect Pavlova



- Prep Time 35 minutes
- Cook Time 1 1/2 to 2 hours

### Equipment

- Whisk
- Mixing bowls
- 2 1/2" ring moulds or ramekins

### Ingredients

- Fresh rhubarb – several sticks
- 300ml Double cream
- 150ml greek yoghurt
- 2 leaves of gelatine
- Ginger cake and/or crushed ginger biscuits
- Strawberries

### Method

1. Slice several sticks of rhubarb into chunks and arrange in an oven proof dish in a single layer, sprinkle with a little water and roast gently in a medium oven until just soft.
2. Roasting will intensify both the colour and the flavour.
3. While the fruit is cooling, dissolve 2 leaves of gelatine in cold water then stir into the still warm fruit.
4. Whip the cream until it starts to balloon and hold its shape, then gently fold in the greek yoghurt, the juice of half a lemon and 2 tablespoons of caster sugar.
5. Fold the cream and cooled fruit together, adding more sugar if necessary.
6. Slice the cake thinly and cut circles to line ring moulds, using the ring as a cutter, or line ramekins, or glasses with crushed biscuits and divide the rhubarb cream between them. Sprinkle more crushed biscuits over the tops and leave to set for at least 2 hours.
7. Serve with fresh strawberries and a strawberry coulis.