



Citrus Pavlova with Orange Curd,

Sugared Cranberries & Pistachios



3h



2 Servings

A pavlova is a gorgeous confection that is a cross between a meringue and a marshmallow. The crunchy meringue encases a pillowy interior. Traditionally served at holidays and celebrations, the sweet pavlova demands something acidic for balance. Here we use fresh oranges, both raw and in a custard, along with sugared cranberries and crunchy pistachios. Celebratory, unique, and delicious! (2p serves 4; 4p serves 8)

What we send

- 2 (10 oz) granulated sugar
- 3 (¼ oz) cornstarch
- 1 (12 oz) bag fresh cranberries
- 1 navel orange
- 12 oz evaporated milk ⁷
- 1 cara cara orange
- 1 oz salted pistachios ¹⁵

What you need

- 2 large eggs ³
- distilled white vinegar (or apple cider vinegar) ¹⁷
- vanilla extract
- kosher salt
- 3 Tbsp unsalted butter ⁷

Tools

- electric mixer
- rimmed baking sheet
- parchment paper
- small saucepan
- fine-mesh sieve

Cooking tip

When cooling custard, press a piece of plastic wrap directly on the surface to prevent a skin from forming on top. Allow to cool completely in the refrigerator. It will thicken as it cools.

Allergens

Egg (3), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 560kcal, Fat 19g, Carbs 94g, Proteins 9g



1. Whip meringue

Preheat oven to 250°F with a rack in the center. Separate **2 large eggs**; transfer **egg whites** to a medium bowl (reserve egg yolks for step 5). Use an electric mixer with a whisk attachment to beat on high speed until very soft peaks start to form, 1-3 minutes. With mixer running at medium speed, slowly add **¾ cup sugar** in a steady stream down side of bowl.



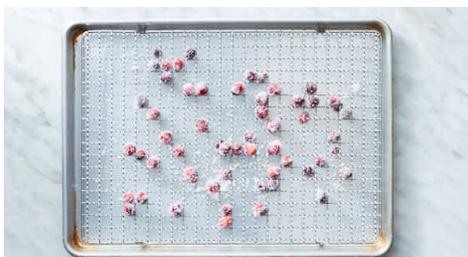
2. Finish whipping meringue

Return mixer to high speed and whip until glossy, stiff peaks form, 2-4 minutes. Stop mixer; scrape down sides of bowl with a spatula. Add **¾ teaspoon each of vinegar and cornstarch** and **½ teaspoon vanilla**; beat on high speed until just combined, about 10 seconds more. Place **¼ teaspoon of the meringue** on each corner of a rimmed baking sheet and press parchment paper on top to adhere.



3. Bake meringue

In center of parchment-lined baking sheet, spread **meringue** into a 7-inch wide circle, about 1-inch high; make a ½-inch deep depression in the center. Bake on center oven rack until exterior of meringue is dry and crisp and easily releases from parchment when gently lifted with a thin spatula, 50-70 minutes. Turn off oven, prop door open with spoon, and let meringue cool in oven for 1 hour.



4. Make sugared cranberries

Transfer **¾ cup cranberries** to a medium heatproof bowl. In a small saucepan, combine **¼ cup each of sugar and water**; bring to a boil. Pour hot sugar syrup over cranberries; let cool completely. Once cool, use a slotted spoon to transfer cranberries to a plate and roll in ¼ cup sugar until coated. Transfer cranberries to a wire rack; let rest until sugar forms a dry crust, about 1 hour.



5. Make navel orange custard

Finely grate **2 tablespoons navel orange zest**, then separately squeeze **¼ cup navel orange juice**. In same saucepan, whisk to combine **½ cup sugar, 2 tablespoons cornstarch**, and **¼ teaspoon salt**. Whisk in **reserved egg yolks, navel orange zest**, and **1 cup evaporated milk**. Bring to a boil over medium heat, whisking constantly; let boil, whisking, about 1 minute. Remove from heat.



6. Assemble pavlova & serve

Whisk **3 tablespoons butter** and **orange juice** into **custard**. Strain through a sieve into a bowl. Chill for 1 hour. Once cold, whisk until smooth.

Remove peel and pith from **cara cara orange**. Cut fruit into quarters; cut into ¼-inch pieces. Coarsely chop **pistachios**. Spoon **custard** into center of **meringue**. Garnish with **cranberries, orange pieces, and pistachios**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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