



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Desserts, Specialty



FINISHED PRODUCT

Dessert, Sweet Food

KIWI LEMON PAVLOVA

OVERVIEW

19-025

INGREDIENTS

Group Pavlova

Ingredient	KG	%
BAKELS PAVLOVA MIX	0.125	100.00
Water	0.130	104.00
Refined Sugar	0.065	52.00

Total Weight: 0.320

Group Filling

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.040	-
Water	0.120	-
APITO LEMON PASTE	0.003	-
BAKELS KIWI FRUIT FILLING	0.116	-
	0.145	-

Total Weight: 0.424

Yield: 29 pieces x 10-11g each

METHOD

How to do it:

Pavlova:

1. Mix Bakels Pavlova Mix and water using wire whisk for 15 seconds at low speed.
2. Scrape then whisk for another 2 minutes at high speed.
3. Add sugar and whisk for 1 minute at low speed. Continue mixing for 1 minute at high speed.
4. Pipe approximately 10-11g Pavlova on a baking tray lined with baking paper.
5. Bake for 10 minutes at 170°C.
6. Open the oven window damper and continue baking for 55 minutes.

Filling:

1. Combine Bakels Bake Stable Custard Mix and water in a mixing bowl. Using a wire whisk, mix on high speed for 5 minutes.
2. Fold in Apito Lemon Paste.

Assembly:

1. Pipe custard into the pavlova.
2. Top with Les Fruits Kiwi and drizzle with Bakels Kiwifruit Filling.