



## Pavlova for Passover

*Pareve, Serves 12-15*

### Ingredients

#### *For the meringue*

1 T white vinegar  
1 T vanilla extract  
1/4 c potato starch (if not for Pesach, use cornstarch)

8 egg whites, room temperature  
2 1/2 c superfine sugar  
Pinch salt

#### *For the coconut whipped cream*

3 cans full fat coconut milk,  
chilled at least several hours  
but preferably overnight  
3 T powdered sugar

Fruit of choice, washed and sliced:  
could be strawberries, raspberries,  
blueberries, kiwi, mango, etc.

### Instructions

1. Be sure coconut milk cans are chilling. Separate eggs and place the whites directly in a very clean mixing bowl. Allow time to come to room temperature (2-3 hours).
2. Preheat the oven to 350 degrees. Combine vinegar, vanilla and starch in a small bowl and set aside.
3. Add sugar and salt to the whites, and begin to whip with whisk attachment on low speed until blended. Increase speed to medium-high and whip for 14 minutes.
4. In the meantime, trace a 9" circle on a piece of parchment and lay that face down on a sheet pan (you should be able to see the circle through the paper - this is a guide for how large to make your pavlova). At 14 minutes, the meringue will make softly folding peaks when the whisk attachment is lifted and flipped. At this point, add the vinegar/vanilla/starch mixture and resume beating at medium high for another 5 minutes. Meringue will then be full and glossy with very stiff peaks.
5. Turn meringue out onto the parchment circle and shape into a disk with spatula. Smooth the top and sides. Place the pan in the oven and immediately reduce the temperature to 215; bake for 1 hour 15 minutes, completely undisturbed.



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6. Turn off the oven and leave inside for another 3 hours, again without opening the oven door. (Meringue can be baked up to two days in advance and stored in an airtight container.)
7. Whip the coconut cream: open the cold cans of coconut milk and carefully spoon off the coconut cream from the top. Place in a mixing bowl. (Reserve liquid for smoothies or another purpose.) Add 3 T powdered sugar and whisk on medium high for about 2 minutes. The mixture can be made in advance and refrigerated, but it will slightly harden in the fridge.
8. When ready to serve, peel meringue gently from the parchment and place on a serving platter or cake stand. Top with the coconut whipped cream, spreading evenly, then decorate the top with fruit. Serve immediately or within 30 minutes.

Leftovers can be stored in the refrigerator, although the meringue will soften and change over time. I used Simple Truth Organic and Native Forest brands with success. The blogger at the link below rates several brands of coconut milk for whipping. (They do not include kosher status.)

[minimalistbaker.com/how-to-make-coconut-whipped-cream](http://minimalistbaker.com/how-to-make-coconut-whipped-cream)

For a dairy version of the pavlova, top with very lightly sweetened whipped cream rather than coconut cream, or lemon curd.