



**FOLDED HILLS**  
WINERY · RANCH · FARMSTEAD

## Andy's Favorite

Chocolate Pavlova with Local  
Raspberries and Fresh Whipped Cream

SERVINGS: 8

### INGREDIENTS

#### INGREDIENTS FOR THE TOPPINGS

- 2 cups heavy cream
- 4 cups raspberries
- 1 to 2 oz top-quality dark (bittersweet) chocolate, finely chopped

#### INGREDIENTS FOR THE MERINGUE

- 6 large egg whites, room temperature
- 2 cups superfine sugar
- 5 tsp unsweetened cocoa powder, sifted
- 1 tsp raspberry vinegar, or red wine vinegar
- 2 oz chocolate (same used for toppings)

### DIRECTIONS

1. Preheat oven to 350°. Line a baking tray with parchment paper.
2. Beat egg whites until soft shiny peaks form, then beat in sugar one TB at a time until the meringue is stiff and shiny.
3. Remove bowl from mixer, sprinkle cocoa and raspberry vinegar, and finally the chopped chocolate over egg whites. Gently fold everything with a rubber spatula until cocoa is thoroughly mixed.
4. Mound meringue on to baking sheet. Make a thick fat circle about 9 inches in diameter, smoothing the sides and top.
5. Put pan in oven and immediately turn oven down to 300°. Cook for about 1 to 1 ¼ hours. When it's ready it should look crisp and dry on top and sides, but feel squishy and possibly cave a bit in the middle.
6. Turn oven off and open door slightly, and let chocolate meringue disc cool completely. This step can be prepared a day before and kept in a cool, dry place.
7. To serve, slide cooled meringue on to a large, flat plate. Whip cream till thick but soft, and pile it on top of meringue. Sprinkle raspberries on top of whipped cream. Coarsely grate chocolate so that you get curls. Don't cover too much of the raspberries with the chocolate, it should be just a light topping.
8. Cut into slices and enjoy.

#### PAIR WITH:

Folded Hills 2019 August Red...a beautiful with aromas of blackberry and ripe plum followed by vibrant flavors of pomegranate.

