

Jo Barrett & Matt Stone's Pavlova with Apricots, Chamomile and White Chocolate



Preparation time: 90 mins
Serves: 6 people
User Rating: ★★★★★

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Matt Stone and Jo Barrett, co-executive chefs of Oakridge Wines have partnered with Australian Eggs to share their cooking skills and give Aussie foodies a look into what an average mealtime looks like for two chefs living together during lockdown.

"Normally it's Jo making the desserts around here, so I thought I'd join in on the action this time around and help whip up her delicious chewy pavlova with apricots and chamomile. I have watched her make it countless times but spending so much time together in lockdown, made us realise we can still teach each other a thing or two about cooking" says Matt.



Ingredients

6 egg whites
250g sugar
2tsp corn flour
1tsp vinegar
250g dried apricots
400ml water
100g honey

1 chamomile tea bag
300ml cream
1tbsn icing sugar
Orange blossom water, optional
100g pistachio nuts, roasted and finely chopped.
White chocolate

Method

1. Pre-heat your oven to 120 degrees.
2. Line a baking tray with baking powder. Butter or lightly oil and dust with cornflour. Tip off any extra.
3. Place the egg whites into very clean and dry electric mixing bowl.
4. Whisk the egg whites to soft peaks. Next start adding the sugar a tablespoon at a time.
5. Whisk until thick and silky. Try the mix and check between your thumb and forefinger that the sugar is dissolved. If it's grainy, mix a little more.
6. Add the cornflour and vinegar, whisk through.
7. Use a large kitchen spoon to scoop roughly one eighth of the mixture, using the edge of the bowl to for a bit of shape.
8. Use your finger to push the mixture onto the tray then use the back of the spoon to press a slight well into the side of the mixture.
9. Make eight mini pavlovas.
0. Place into the oven and cook for 45 minutes.
1. Turn the tray if they are cooking unevenly.
2. Once cooked, slightly open the oven door and leave to cool and set.

TOPPING

1. Place the water and honey into a small pan and bring to the boil.
2. Add the apricots and bring back to a boil.
3. Turn off the heat and add the tea bag. Leave to completely cool.
4. Cut the apricots into quarters and store in the liquid. Once the apricots are used, the syrup makes a great drink when mixed with some sparkling water and a slice of orange.
5. Whisk the cream and icing sugar. Once it starts to thicken, add a few drops of orange blossom water to taste.
6. Whisk to silky soft peaks.
7. Place a small spoon of cream onto the base of each plate (this will stop the pav from moving around the plate).
8. Place a spoon of cream into the indent made when placing the pan onto the tray.
9. Add some apricots then sprinkle with the pistachio nuts and using a fine grater, grate the white chocolate to generously cover the dessert.

Notes



This recipe is part of a collection of delicious recipes we've curated with some of our favourite chefs to help you make a Meal to Remember with your family or friends at home. To see the whole collection [click here](#).