

Mini Pavlovas with Wattleseed Infused Cream & Quandong Sauce

Serves 4

4 mini pavlovas (pre-prepared)
200mls thickened cream
1 punnet strawberries
1 punnet blueberries
1 banana
Rivermint
Fresh mint leaves
2 tablespoons ground roasted wattleseed
½ cup quandong sauce
2 ½ tablespoons Galliano liqueur



METHOD:

Steep roasted wattleseed into a large mug of hot water and set aside to cool.

Whip cream until almost peaking, add cooled wattleseed mixture and whip until the cream peaks and firms.

Peel and slice banana. Wash strawberries and blueberries.

In a bowl, combine quandong sauce and Galliano.

To prepare the dessert plate, place a dollop of the wattleseed cream underneath the pavlova to avoid it sliding off the plate. Pipe or spoon more cream on top of the pavlova and adorn with fruits.

To garnish, scatter more blueberries around the plate along with quandong sauce, rivermint and one fresh mint leaf.