



Pavlova & Rhubarb Coulis Roll, served with Alexandrina Pure Jersey Cream

groundwork

On the day, you will need 25 minutes preparation time, total cooking time 15 minutes

Serves 8-10

elements

Pavlova Roll

- 4 free range egg whites
- 1 cup (250 g) caster sugar
- 1 tsp cornflour
- 2 tsp lemon juice (or vinegar)
- 170 ml (2/3 cup) Alexandrina Pure Jersey Cream (no need to whip)
- 55 gm (¼ cup) chopped, stewed rhubarb

Rhubarb Coulis

- 2 Tbsp pimm's (or brandy)
- 250 g fresh rhubarb, washed, chopped & stewed
- 1 Tbsp icing sugar

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technique

- Brush a 25 x 30 cm (10 x 12 inch) swiss roll tin with oil and line with non-stick baking paper, extending up two sides.
- Preheat the oven to moderate 180 degrees celcius.
- Beat the egg whites into soft peaks.
- Gradually add ¾ cup of caster sugar and beat until thick and glossy.
- Combine 1 tablespoon sugar with the cornflour.
- Fold into the meringue with the lemon juice (or vinegar).
- Spoon into the tin and smooth.
- Bake for 12-15 minutes until springy.
- Put a large sheet of baking paper on top of a tea towel and generously sprinkle with the rest of the sugar.
- Turn the pavlova onto this, peel off the lining paper and leave for 3 minutes.
- Roll up pavlova from the long side using the tea towel to assist; cool.
- Fold 55 g of stewed rhubarb into the cream.
- Unroll the pavlova, fill with the rhubarb & cream mixture, and reroll without the tea towel and baking paper. Transfer to a plate and refrigerate.
- To make to rhubarb coulis, put the pimm's, rhubarb and icing sugar into a food processor and process until well blended, add more icing sugar to taste.
- **Plating up** | Serve pavlova roll in slices with rhubarb coulis.



Calcium Hero of the Dish | Alexandrina Pure Jersey Cream

Alexandrina Cheese Company's Pure Jersey Cream is the kind of cream where you can stand your spoon straight up in the pot, and it is best served straight onto the table with a homemade dessert. This product is completely free of any preservatives, it is simply a fresh double cream, 55 % minimum fat | available in 300 ml tub.

Champion Cream Winner of the 2004 Australian Grand Dairy Awards.

- **Looking for Alexandrina Products?** | To find a list of our supportive South Australian stockists visit <http://www.alexandrinacheese.com.au/> Buy local, support local.
- **Looking for Rhubarb?** | Try one of the growers at your local Farmers Market.
- **Top Tip** | If you prefer, a thick fruit puree may be used to full the roll, and you may quinnell the Alexandrina Pure Jersey Cream (or a good old-fashioned dollop).
- **Foodie Fact** | Caster sugar is used in cooking because the finer granules dissolve quickly. If you are caught without any in your pantry make your own by simply whizzing some sugar cubes or granulated sugar in a food process until powdery.
- **Find more Alexandrina recipes** | http://www.alexandrinacheese.com.au/recipe_book.html



