

RECIPE | MELONS

# MELON PAVLOVA



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Recipe created by *Elizabeth Jordan-Flight*

## INGREDIENTS

- 1 Pure Flavor® Oronai™ Sweet Charentais Melon, cubed
- 6 egg whites, at room temperature
- 1 lime, juiced
- 1 ½ **cups** white sugar
- 1 ½ **cup** heavy whipping cream
- ½ **cup** pomegranate seeds
- ¼ **cup** powdered sugar
- 1 **tbsp** fresh mint, minced

- 1 **tbsp** honey
- 2 **tsp** cornstarch
- 1 **tsp** white vinegar
- 1 **tsp** vanilla bean paste
- ½ **tsp** salt
- Fresh mint, for garnish



**3 hr 15 min**

**15 min** PREP. | **90 min** COOKING



**8**



**easy**

## DIRECTIONS

- 1 Preheat the oven to 350°F. Line a baking sheet with parchment paper.
- 2 Add egg whites to the bowl of a stand mixer. Start at low speed and gradually build up to medium speed until soft peaks form. Continue whipping on medium speed while adding white sugar slowly, about 1 **tbsp** at a time.
- 3 Once all the sugar has been added turn the speed to medium-high and whip until stiff peaks form.  
  
Mix vinegar and cornstarch together in a small bowl then fold into the egg white mixture.  
  
Spread egg white mixture in a circle on the baking sheet and create a well in the center.
- 4 Reduce oven to 200°F and bake for 90 minutes until crisp. Turn off the heat and open the oven door. Allow the meringue to cool in the oven for about 90 minutes until cool to the touch.
- 5 Whip the heavy cream, powdered sugar and vanilla bean paste into stiff peaks. Spoon the whipped cream into the well of the meringue.
- 6 In a small bowl mix melon, lime juice, mint, and honey. Add mixture on top of whipped cream and garnish with pomegranate seeds and mint. Enjoy!