Mini pavlovas with kiwifruit

NZBK-032 · Cakes And Counter Sweets · 12 nests

INGREDIENTS

120 g egg whites

235 g caster sugar

6 g cornflour

5 mL white vinegar

350 mL cream

300 g peeled kiwifruit



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Whip whites.
2. Gradually add sugar until dissolved and glossy.
3. Fold in cornflour and vinegar.
4. Pipe 12 nests.
5. Bake at 105°C for 80–100 min, then cool with oven off.
6. Top with whipped cream and sliced kiwifruit just before sale.

ALLERGEN CHECK

Egg, milk

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-032-mini-pavlovas-with-kiwifruit