



NATURAL PASTURES
cheese company

Comox Valley, Vancouver Island

Comox Brie & Fruit Pavlova

Servings: 6 to 8

Preparation: 20 minutes

Cooking: 1 hour 10 minutes

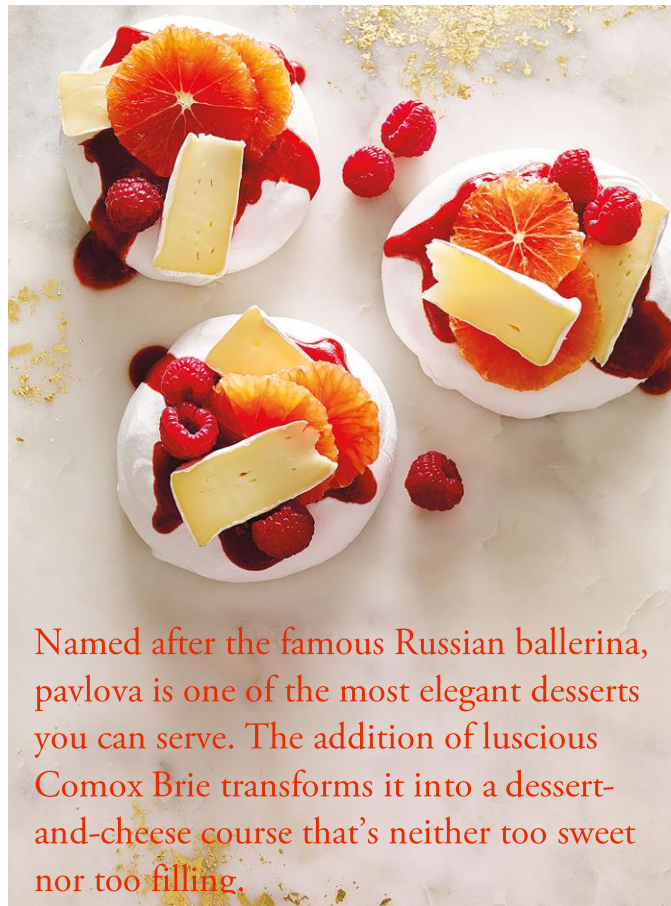
Ingredients

3 egg whites
1 tsp (5 mL) white vinegar
2 tsp (10 mL) cornstarch
1 tsp (5 mL) ground cardamom
¾ cup + 2 Tbsp (175 mL + 30 mL) sugar
1½ cups (375 mL) fresh or frozen strawberries
1–2 blood or Cara Cara oranges, peeled and sliced
5 oz (150 g) **Natural Pastures Comox Brie**, sliced
1 container of fresh raspberries

Directions

1. Preheat oven to 250°F (120°C). Line a baking sheet with parchment paper.
2. In an electric mixer, beat egg whites with vinegar until stiff peaks form. Add cornstarch, cardamom and ¾ cup (175 mL) sugar and continue beating for about 5 more minutes. Transfer mixture to the baking sheet and form 6 or 8 circles about 3½" (9 cm) in diameter and ¾" (2 cm) thick.
3. Bake in centre of the oven for 1 hour and 5 minutes. Turn off oven, partially open door and let meringue cool completely.
4. In a saucepan, heat strawberries with 2 Tbsp (30 mL) sugar; cook for 5 minutes. Purée in a blender to make a coulis. Let cool.
5. Top meringue with strawberry coulis, orange slices, Brie and raspberries; serve immediately.

Recipe provided by Dairy Farmers of Canada. For more recipes got to dairygoodness.ca or NaturalPastures.com.



Named after the famous Russian ballerina, pavlova is one of the most elegant desserts you can serve. The addition of luscious Comox Brie transforms it into a dessert-and-cheese course that's neither too sweet nor too filling.