

BACKSBERG PINOTAGE PAIRING RECIPE



INGREDIENTS

For the berry sauce:

- 1½ cups blueberries
- ½ cup mulberries
- ¼ cup caster sugar
- 1 cinnamon stick
- ¼ cup apple or cranberry juice
- Optional: 1 tsp tapioca flour to thicken

For the lavender caster sugar:

- 1 Tbs culinary dried lavender
- 2 cups caster sugar

For the pavlova:

- 4 egg whites (at room temp)
- 1 cup lavender caster sugar
- 2 tsp tapioca flour or cornstarch
- 1 tsp white vinegar or cream of tartar
- 1 tsp vanilla essence
- A pinch of salt

LET'S GET STARTED

1 Whisk the egg whites until firm peaks form.

Add in the caster sugar gradually, one tablespoon at a time, making sure the sugar dissolves completely.

2 Incorporate until the mixture is thick and glossy.

Add in the tapioca flour, vinegar or cream of tartar and vanilla essence.

3 Whisk until combined.

Shape on baking paper and bake in the oven for 1.5 - 2 hours at 120°C.

4 Leave in the oven to cool for up to 3 hours with the door open.



LAVENDER SUGAR

1 Mix the lavender and sugar and keep in an airtight container for a few days to a week before using the mix.

QUICK TIP

Grind the lavender down with a coffee grinder to infuse the sugar and use immediately.

BLUEBERRY AND MULBERRY SAUCE

Simmer for 15 to 20 minutes until the syrup has thickened to the desired consistency.

Cool before serving.



FINAL TOUCHES

1 Assemble the pavlova with whipped cream, fresh blueberries and mulberries.

TIP: whip without sugar due to the inherent sweetness from the pavlova and syrup.

2 Top with syrup before serving and sprinkle with icing sugar or edible glitter for a wow-effect.