

PREP 20 min | COOK 0 | SERVES 8

Mini Pavlova Wreath

INGREDIENTS

1 pack Festive Selection Petite Pavlovas (6–8 pieces)

300 ml Farmdale thickened cream, whipped to soft peaks

2 cups fresh berries (strawberries, raspberries, blueberries)

2 passionfruit, pulp only

Fresh mint leaves

2 tbsp pomegranate seeds (optional, garnish)

White Mill Icing sugar, for dusting

DIRECTIONS

1. Arrange mini pavlovas in a circle on a large round platter to form a wreath shape.
2. Whip cream until soft peaks form. Spoon or pipe cream generously onto each pavlova base.
3. Top each pavlova with a mix of fresh berries. Drizzle passionfruit pulp over the top for colour and tang.
4. Garnish with fresh mint leaves and a scatter of pomegranate seeds for a festive red-and-green look.
5. Dust lightly with icing sugar before serving.
6. Present the pavlova wreath whole, then allow guests to help themselves to individual serves.

ALDI

Good Different

Tip For best results, prepare the cream and fruit toppings ahead, but don't assemble until just before serving to keep the pavlovas crisp.