**Mini vanilla Pavlovas with honey roast peach, nectarine and passionfruit**

These pavlovas make a wonderful summery dessert and can be made in advance for a dinner party or BBQ. Any combination of fresh fruits works well, but we especially love this combination of roasted and fresh stone fruits with coconut crème and passionfruit for a zesty kick.

**Vanilla Pavlovas**

270g sugar

180g vanilla sugar

5g crème of tartar

30g cornflour

5g white/cider vinegar

1 Zazou vanilla pod, scraped

1. Place the egg whites and crème of tartar into the bowl of a Kitchen Aid or electric whisk. Whisk of a medium speed until frothy, then slowly add the sugar little by little.
2. Continue to whisk until a thick, glossy meringue has formed.
3. Fold in the cornflour, vanilla and vinegar by hand.
4. Line a tray with baking paper. Pipe meringue into rounds, approx. 10cm in diameter. Use the back of a spoon to smooth off the meringue.
5. Bake in the convection oven at 110deg for 1 hour, then turn the oven off and allow to cool in oven at least 1 hour or until cooled.

**Coconut cream**

150g coconut yoghurt

150g double cream

* + - 1. Whisk the cream until whipped. Fold into the yoghurt.

**Honey poached peaches**

4 peaches

1 Tbsp honey

1 cup water

1 used vanilla pod

Cut the peaches in half and remove the stone.

Place the honey in a saucepan, and heat on high until the honey starts to caramelise and darken.

Carefully add the water, vanilla and peaches.

Poach gently for 4-5 minutes or until just tender. Remove the peaches and allow to cool.

Continue to cook the liquid until a thick syrup forms.

Assembly:

1. Spoon the coconut crème onto the pavlovas, then garnish with sliced poached peaches, nectarines and passionfruit. Lastly, drizzle on the syrup.