

Pomegranate Pavlova Shots

Servings: 4

Prep Time: 10min

Cook Time: 20min



Ingredients

- 1 large good quality meringue nest (or a few smaller meringues)
- 175ml double cream
- 2 large pomegranates
- 50g granulated sugar

Directions

1. Remove all the pomegranate rubies from the skins and discard all the white pith. Doing this with your hands and the fruit submerged in a bowl of water is the least messy way. Put half the rubies to one side, place the other half in a food processor and blend to a liquid. Press this pulp through a sieve using the back of a spoon and catch the clear juice that runs through – it should yield about 200ml.
2. In a small saucepan, add 50g of sugar to the pomegranate juice and heat to a gentle simmer. Continue simmering until the juice starts to reduce to a syrupy consistency. Remove from the heat and cool.
3. Whip the cream together with caster sugar until soft peaks start to form. Crumble the meringue(s). Divide the crumbled meringue in four and place into the base of four pretty shot glasses (or sherry glasses). Top with a spoonful of syrup and a dollop of cream. Divide the pomegranate rubies between the four glasses and sprinkle them over the cream. Drizzle all remaining syrup over the top of each glass and serve immediately.