



PREP: 30  
COOK: 1.5 hours  
+ chill  
SERVES: 6

## Milo Mini Pavlovas with Lamington Balls

It doesn't get much more Australian than these mini Milo pavlovas! All our favourite Aussie icons in one glorious mashup.

### Ingredients

#### Lamington Balls

250g packet of jam mini rolls  
1/4 cup thickened cream  
200g dark chocolate  
100g shredded coconut

#### Milo Meringues

140g egg whites (from 3-4 eggs)  
280g caster sugar  
1/4 cup Milo (+1 tbsp)

#### Assembly

300g thickened cream

### Method - Lamington Balls

#### STEP 1

In a large bowl, crumble mini rolls and combine with cream.

#### STEP 2

Roll tablespoons of mixture into balls and place on a lined tray. Chill until firm.

#### STEP 3

Microwave chocolate in 30 second intervals, stirring in between with a metal spoon until melted.

#### STEP 4

Using a fork, dip balls into chocolate then roll in coconut. Chill for 30 minutes.

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## Ingredients

1 tsp Queen Vanilla Bean Paste

1/4 cup macadamias, roughly chopped

## Method - Milo Meringues

### STEP 1

Preheat oven to 180°C (fan forced). Combine egg whites and sugar in a metal bowl then place over a saucepan of simmering water, ensuring it doesn't touch the metal bowl.

### STEP 2

Stir constantly until sugar dissolves completely or temperature reaches 65°C.

### STEP 3

Pour into stand mixer and whisk for 10 minutes until cooled.

### STEP 4

Fold in Milo. Drop six spoonfuls onto a lined baking tray, then sprinkle with remaining Milo.

### STEP 5

Turn oven temperature down to 150°C and bake for 1.5 hours. Set aside to cool.

## Method - Assembly

### STEP 1

Whip cream and Vanilla Bean Paste to stiff peaks, then spoon onto meringues. Top each meringue with a strawberry, a sprinkle of macadamia nuts and a lamington ball.

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