

LE CREUSET SIGNATURE CAST IRON 30cm Shallow Casserole

Winter Citrus Meringue Wreath with Orange Blossom Creme Anglaise

A dessert to wow a crowd, this take on a traditional pavlova is bursting with zingy citrus fruit from lemon curd to clementine's and passion fruit. With the meringue cooked and served in the Signature Cast Iron 30cm Shallow Casserole, this dessert couldn't be simpler.

Serves: 8

Preparation time: 15 minutes

Cooking time: 60 - 70 minutes

INGREDIENTS

For the Meringue

4 egg whites

200g caster sugar

1 teaspoon vanilla extract

For Creme Anglaise

115ml double cream

2 teaspoons orange blossom

2 egg yolks

2 tablespoons caster sugar

For the Assembly

150ml double cream

2 teaspoons icing sugar

60g lemon curd

2 small clementines

2 passion fruits

20g pistachios, roughly chopped

Handful of lemon thyme

METHOD

Preheat the oven to 160°C/ Fan 150°C/ Gas Mark 3

1. In a very clean bowl, whisk the egg whites until firm and fluffy. Using a table spoon, slowly add spoonful's of sugar whilst continuously whisking. Once all the sugar is incorporated, add the vanilla and continue to whisk until firm glossy peaks form.

2. Line the base of the Cast Iron 30cm Shallow Casserole with a circle of parchment paper and stick down using a little of the meringue. Place a small bowl (ideally a Le Creuset Stackable Ramekin) upside down in the center of the casserole. Spoon the meringue mixture into a piping bag and pipe small swirls in a wreath-like shape using the upturned ramekin as a guide - in time, the ramekin will be turned the right way up and your creme anglaise will be poured inside.
3. Remove the ramekin from the center of the meringue and place the casserole in the oven. Bake for 1 hour before turning off the oven and allowing to fully cool before removing.
4. In the meantime, make the creme anglaise. Gently warm the cream and orange blossom in a heavy-bottomed saucepan and when the cream starts to bubble remove from the heat. Whisk together the egg yolks and sugar to form a thick paste before adding a small amount of the warmed cream to the yolks. Pour the yolk mixture back into the saucepan with the cream and return to the heat.
5. Slowly and gently warm the creme anglaise over a low to medium heat whilst continuously stirring until thick - this should take 4 - 5 minutes. Remove from the heat and cover the surface of the custard with some clingfilm. Leave to one side until ready to serve.
6. When ready to assemble the dessert, whisk together the cream and sugar to form soft peaks. Spoon over the cooled meringue evenly distributing around the wreath. Drizzle over the lemon curd followed by the passion fruit seeds. Slice the clementine's and arrange decoratively along with a little lemon thyme.
7. Remove the clingfilm and return the creme anglaise to the heat. Gentle warm for a few minutes before pouring into the ramekin previously used as a guide and place in the center of the meringue wreath. Finish with a sprinkling of icing sugar and a little orange zest.

Cook's Notes

- To allow for drizzling, warm your lemon curd in the microwave for 20 seconds.
- Make your meringue and creme anglaise in advance to make the assembly and serving a breeze.

