

Chocolate Raspberry Pavlova

For the chocolate meringue Base

6 egg whites

1 cup granulated sugar

3 Tbsp unsweetened cocoa powder sifted

2 oz bittersweet chocolate, finely chopped

For the topping

2 ¼ cups heavy cream

1 very full pint raspberries

2-3 Tbsp coarsely grated bittersweet chocolate

1. Preheat the oven to 350 and line a baking sheet with baking parchment
2. Beat the egg whites until satiny peaks form and then beat in the sugar a spoonful at a time until the meringue is stiff and shiny
3. Sprinkle the cocoa and vinegar and the chopped the chocolate. Then gently fold everything until the cocoa is thoroughly mixed in.
4. Mound onto a baking sheet in a fat circle approximately 9" in diameter smoothing the sides and the top.
5. Place in the oven, then immediately turn the temperature down to 300 and cook for about 1 to 1½ hours.
6. When it's ready it should look crisp around the edges and on the sides and be dry on top, but when you prod the center you should feel the promise of squidginess beneath your fingers
7. Turn off the oven and open the door slightly, and let the chocolate meringue disk cool completely
8. When you're ready to serve, invert onto a big, flat-bottomed plate.
9. Whisk the cream until thick but still soft and pile it on top of the meringue, then scatter over the raspberries
10. Coarsely grate the chocolate so that you get curls rather than rubble, as you don't want the raspberries luscious color and form to be obscured, and sprinkle haphazardly over the top, letting some fall, as it will, on the plates rim.