



Dessert Easy Chocolate Pavlova

Yield: 8 servings
 Prep time: 30 min
 Cooking time: 3 hrs
 Chilling time: 3 hrs

Ingredients	Metric	Imperial	Method
Filling:			
Cornstarch	30 ml	2 tbsp	In saucepan, combine cornstarch and 125 ml/1/2 c sugar.
Sugar	125 ml	1/2 c	
Milk	375 ml	1 1/2 c	Stir in milk and chocolate. Bring to boil over Medium heat, stirring constantly; boil 1-2 minutes.
Unsweetened chocolate, chopped	2 squares		
Egg yolks, beaten	4	4	
Vanilla	2 ml	1/2 tsp	Beat half of the mixture into the yolks. Add back into the rest of the mixture in saucepan. Cook and stir over heat 1 minute, without boiling. Stir in vanilla. Transfer filling to bowl, cover and refrigerate. May be made the day ahead.
Italian Meringue shells, 9 cm/3 1/2 "	8	8	

Source: Canadian Egg Marketing Agency