5-Minute Christmas Pavs

EASY • 5 MINS

There's a lot to love about a Christmas dessert you can put together in five minutes. These individual mango pavlovas from Alicia's Kitchen start with ready-made pavs, leaving you to whip the cream and chop a mango. Spoon everything on generously, then finish with Capilano Pure Honey. A little honey over the ripe mango is lovely, especially when it runs down into the cream.



SKILL LEVEL	PREP TIME	SERVINGS
Easy	5 mins	8

Ingredients

- 8 individual pavlovas

Method

1. Add the cream, icing sugar and vanilla to a bowl and whip until soft peaks form.

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- 300ml thickened cream
- 1 tbsp icing sugar
- 1 tsp vanilla extract
- 1 large mango, diced
- Capilano Pure Honey, to drizzle
- Fresh mint leaves, to garnish

Method

2. Spoon the whipped cream generously onto each pavlova.
3. Top with diced mango.
4. Drizzle with Capilano Pure Honey.
5. Finish with small mint leaves and serve immediately.

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

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