

Celebratory Slablova

Prep: 20 min

Cooking: 1.5 hours (plus standing time)

Serves: 8



Ingredients

- 6 Pace Farm egg whites
- 1½ cups (330g) caster sugar
- 1 tablespoon cornflour
- 1 teaspoon white or malt vinegar

Lime curd

- 6 Pace Farm egg yolks
- ¾ cup (185g) caster sugar
- 125g unsalted butter, chopped, softened
- 1 teaspoon grated lime zest
- ¾ cup (180ml) lime juice (approx. 4 limes)
- 1 teaspoon freshly grated ginger (optional)

To serve

- 300ml thickened cream
- 1 teaspoon caster sugar
- ¼ teaspoon vanilla extract
- 10 lychees, halved and peeled
- 2 mangoes, sliced
- ¼ cup mint leaves
- ½ cup toasted coconut flakes

Method

1. For the slablova: preheat oven to low (120°C/100°C fan-forced). Line a large baking tray (approx. 40cm x 30cm) with baking paper.
2. Beat egg whites in a clean large bowl with an electric mixer until soft peaks form. Only then add caster sugar, a heaped tablespoon or so at a time, beating until dissolved (to test, rub some mixture between finger if too grainy keep beating until glossy). Then fold in cornflour and vinegar.
3. Turn out onto tray; using a palette knife or spatula, spread the mixture across the baking paper (approx. 30cm x 24cm), building up the sides a little and creating a few tips and dips in the meringue as you go. (A wet spoon, spatula or palette knife helps.)
4. Bake in very slow oven about 1 ½ hours or until set and dry. Surface should be dry to touch). Turn oven off and prop door ajar with a wooden spoon and cool in oven.

5. For the curd: whisk egg yolks and sugar together until combined but not frothy. Combine with other ingredients in a heavy-based saucepan over medium heat. Stir constantly, bring just to simmering point, approximately 5 minutes. Do not allow the mixture to boil or the curd will curdle. Stir for a minute after you remove it from the heat. Test by running a finger across the back of the spoon to ensure the curd is thick and does not run. Strain. Put into a bowl and cover with plastic wrap to prevent a skin forming.
6. To assemble: Whip cream with sugar and vanilla. Spread a small spoon of cream on a flat serving plate. Place slablova on top then dollop on the curd and the cream, then the fruit. Sprinkle with coconut flakes.

Notes

Lyndey's Note: Lychees are in season in summer. If you are making this at another time of year, use tinned lychees.

Recipe by www.lyndeymilan.com