



ST. PETERSBURG  
VASILIEVSKY

PIERROT  
RESTAURANT

### ***Pavlova dessert is a signature dish of the Pierrot Restaurant.***

*The Australians say that Bert Sachse, Chef at the Esplanade Hotel, created this dessert. One story goes that in 1926, when the great Russian ballerina Anna Pavlova was on a world tour and visiting touring New Zealand and Australia, the Chef presented his new sweet with the words "it is as light as Anna Pavlova". And so was created one of the world's most famous desserts!*



Ingredients (per 4 serving): Meringue (2 Egg whites, Confectioner's sugar 80 gr, just a bit of Cornstarch), Strawberry cream (Strawberries (uncooked) 80 gr, Confectioner's sugar 20 gr, Cream 36% fat 90 gr), Strawberries (uncooked) 20 gr, Confectioner's sugar, Raspberry sauce 80 gr, Raspberries (uncooked) 20 gr, Mint 8 leaves.

Separate egg whites from yolks, cool them and then whisk until foamy and thick. Slowly stir in confectioner's sugar and cornstarch. Then preheat the oven to 90 °C, spoon meringue onto the baking tray and bake for 25 minutes. After that lower the heat to 75 °C and bake the meringue for one hour more keeping oven door slightly open. Do not overheat the oven, otherwise center of the meringue will stay gooey while the edges will be firm and crunchy.

For the strawberry cream rub the berries with the confectioner's sugar and mix in the cream. Serve the meringue as shown in the picture, covered with whipped cream, sauce and decorated with the berries.

Bon Appetite!

**Courtyard by Marriott St. Petersburg Vasilievsky Hotel**

61/30A 2nd line of Vasilievsky Island

St. Petersburg, Russia 199178

T: 8 (812) 4385622

[www.courtyardvasilievsky.com](http://www.courtyardvasilievsky.com)