Desserts / New Zealand

Pavlova



A meringue with a crisp shell and a marshmallow centre, under whipped cream and kiwifruit.

Time 115 min **Servings** 8

What you'll need.

- [ ] 6 piece Egg whites
- [ ] 350 g Caster sugar
- [ ] 2 tsp Cornflour
- [ ] 1 tsp White vinegar
- [ ] 1 tsp Vanilla
- [ ] 400 ml Double cream
- [ ] 4 piece Kiwifruit
- [ ] 250 g Berries
- [ ] 2 piece Passionfruit

Let's make it.

01 Whisk room-temperature egg whites to soft peaks in a scrupulously dry, grease-free bowl.

02 Add the sugar a spoonful at a time, still whisking, until the meringue is stiff and glossy.

03 Rub some between your fingers: if you feel sugar grains, keep going, or the shell will weep syrup.

04 Fold in the cornflour, vinegar and vanilla with a spatula, in three movements at most.

05 Shape a twenty-two centimetre circle on parchment, raising the edges and leaving a hollow in the middle.

06 Bake at 120 °C for ninety minutes, then turn the oven off and leave the pavlova inside until completely cold.

07 Whip the cream, spoon it into the hollow and top with kiwifruit, berries and passionfruit pulp just before serving.

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