

CLASSIC PAVLOVA

PASSIONFRUIT, BERRIES
& KIWI





CLASSIC PAVLOVA WITH PASSIONFRUIT, BERRIES AND KIWI

Preparation time: 20 minutes

Cooking time: 1 ½ hours

Serves: 8

8 egg whites

½ tsp cream of tartar

2 cups caster sugar

3 tsp vanilla extract

450ml thickened cream

2 Tbsp icing sugar mixture

2 punnets raspberries

4 kiwifruit, peeled and diced

1 punnet blackberries

pulp of 4 passionfruit

icing sugar and baby mint leaves, to
serve

1 Preheat oven to 120°C. Place the egg whites and cream of tartar in the bowl of electric mixer and beat with the whisk attachment on medium speed for 10 minutes, until stiff peaks form. Add the sugar 1 Tbsp at a time, beating between each addition, until thick and glossy. Add 2 tsp vanilla extract and whisk until smooth, then spoon onto a lined oven tray.

2 Bake for 1 hour 20 minutes, then turn off the oven and leave the door ajar, allowing the pavlova to cool.

3 Whip the cream, icing sugar and remaining vanilla to soft peaks and spoon on top, then garnish with fruits. Decorate with baby mint leaves and dust with icing sugar.