

# Red Fruit Pavlova

## Ingredients

For approximately 6-8 people

### Pour la meringue

5 blancs d'œufs  
250 g de sucre blanc  
1 zeste de citron  
  
800 g à 1 kg de framboises, fraises, myrtilles,  
mures lavées et séchées, quelques branches de  
groseilles

### Pour la crème

Une brique de 20 cL de crème fraîche liquide  
très froide (pour la monter en chantilly)  
3 grosses cuillères à soupe de fromage blanc  
2 cuillères à soupe de sucre en poudre  
  
Sucre glace pour décorer

## Preparation

### The meringue

1. Preheat the oven to 120°C.
2. Beat the egg whites until stiff,
3. Meanwhile, grate the lemon zest. As soon as the whites are whipped, add the lemon zest and sugar little by little. Continue to whisk the whites for 5 minutes.
4. Using a spatula, spread the whites into a large disk on a baking tray covered with baking paper. Add a little more material to the edges of the circle. The disc should not be too thick otherwise it will have difficulty cooking, allow for around 1 cm thickness, and more on the edges. Reduce the oven temperature to 100°C and cook for 2h30. It's good to do this step the day before and let the meringue finish cooking with the oven off overnight.

### The cream

1. Whip the crème fraîche into whipped cream, and add the two spoonfuls of sugar.
2. Add the fromage blanc (the mixture must be homogeneous).

### Assembly

1. Place the meringue on a serving dish.
2. The rest of the steps must be done at the last moment. Spread the whipped cream on the meringue.
3. Arrange the red fruits on the cream, there should be a lot of them.
4. Sprinkle with icing sugar.
5. Serve immediately.