DESSERTS

PAVLOVA

INGREDIENTS

4 egg whites (room temperature)

1 ¼ cups granulated sugar

1 teaspoon lemon juice

1 teaspoon vanilla extract

2 teaspoons cornstarch

1 cup whipping cream

1 tablespoon granulated sugar

¾ cup raspberries, blueberries, strawberries

mint leaves(optional)

Instructions

1.Place a piece of parchment paper on a baking sheet and draw a 9-inch circle using a plate as a template. Flip the parchment paper over and set aside.

2. Preheat oven to 300 degrees F.

3. In the bowl of a stand mixer, beat egg whites until stiff peaks. Slowly stream in the sugar while mixing. Beat until thick and glossy. Add the lemon juice, vanilla, and corn starch and gently fold in. Spread the mixture onto the parchment paper, spreading it evenly to the edge of the drawn circle.

4. Bake for 60 minutes. Cool completely on a wire rack before adding toppings.

FOR THE TOPPINGS

1. Beat the whipping cream with sugar until soft peaks. Spread over cooled pavlova and then top with berries and a few mint leaves. Slice and serve.