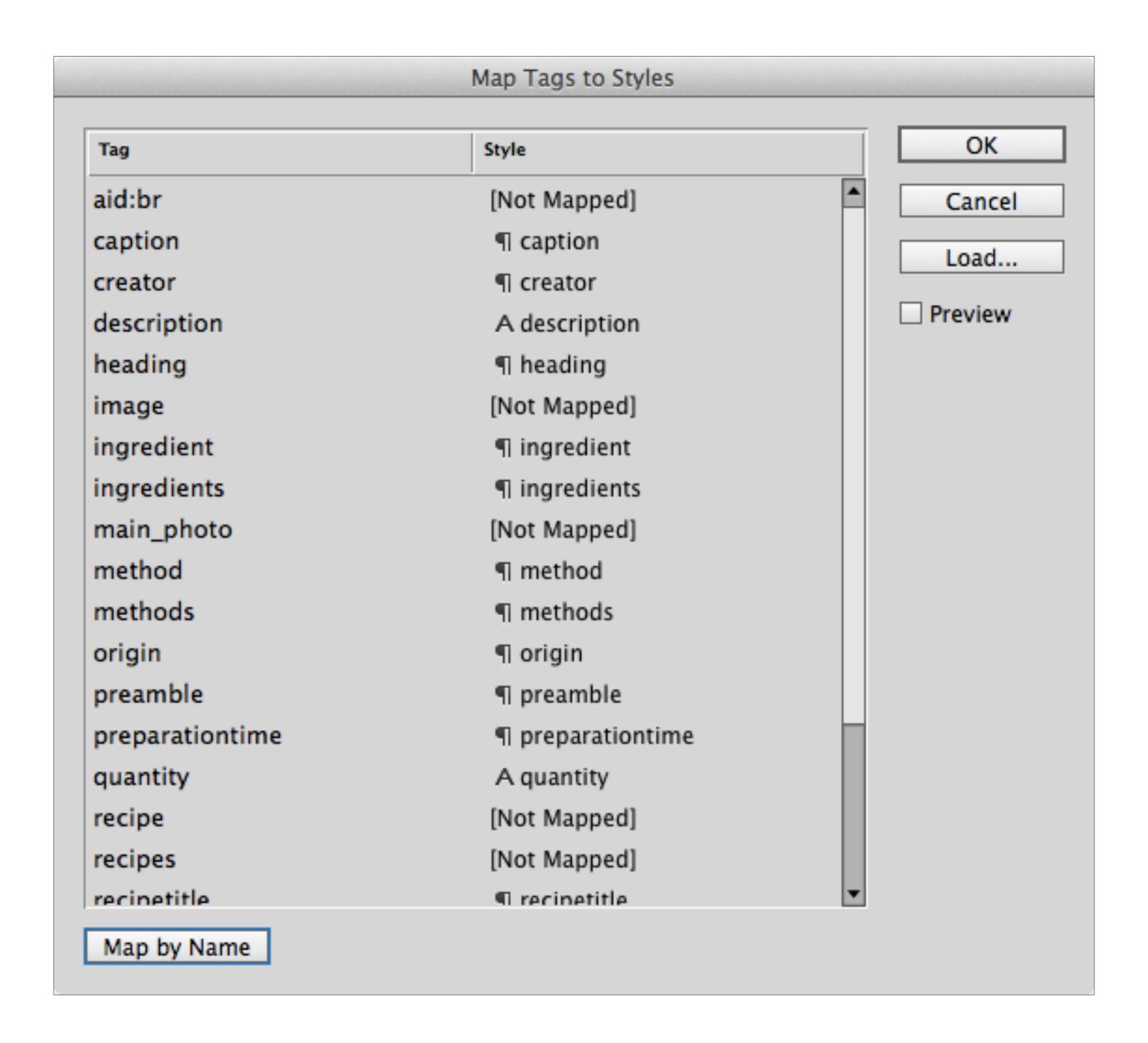
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Pavlova cake

Sweet Dish

Estonia



When strawberries are ready in July, Estonians have to make the Pavlova cake. Although it's of Australian origin, we make and eat it a lot and it has become more like our ethnic food. There are different ways of making pavlova. But the main thing is it's easy and yummy! And what else would you like during hot summer days.Here's the recipe I use and all my family and friends say it's the best pavlova they've ever tasted.

Submitted by: Lea Adamson

Ingredients

- Meringue:
- 6egg whites
- salt
- 2 dlwhite sugar
- 2 tablespoonof cornstarch
- 2 teaspoonsof lemon juice
- Cream
- 400 ml35% whipping cream
- 300 grof cottage cheese
- 2,5 dlof sugar
- strawberries

Method

Directions:

Preheat the owen to 160 degrees C and cover the pan with parchment paper. Draw a 26-28 cm diameter circle to the parchment.

In a large bowl, beat egg whites and salt on a high speed until soft peaks form. Add ¾ of the sugar gradually, while continuing to whip.

Back to page 50 Page 29 Page 30 2 pages left in this chapter