

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:
- 6 egg whites
- salt
- 2 dl white sugar
- 2 tablespoon of cornstarch
- 2 teaspoon of lemon juice
- Cream
- 400 ml 35% whipping cream
- 300 g of cottage cheese
- 2,5 dl of sugar
- strawberries

Method

Directions:

Preheat the oven 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 $\frac{3}{4}$ of the sugar gradually, while continuing to whip.

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