PREP: 20 min
COOK: 1 hour 30 min
SERVES: 6-8

Summer berry pavlova

A big, pillowy cloud of meringue, crisp at the edge and marshmallow-y in the centre, topped with whipped cream and berries, this is THE dessert of summer!

Ingredients

3/4 cup (180ml) egg whites (approx 6)

360g caster sugar

1 tsp Queen Organic Vanilla Bean Paste

2 tsp white vinegar

2 heaped tbsp cornflour

To Serve

250ml whipping cream

1/4 cup (40g) icing sugar, sifted

1 tsp Queen Vanilla Bean Paste

250g fresh blueberries, to serve

250g fresh raspberries, to serve

Method

STEP 1

Preheat oven to 120C (fan forced) and line a baking tray with baking paper, tracing a 20cm circle on the underside of the baking paper.

STEP 2

In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites until soft peaks form. Add caster sugar a tablespoon at a time with the mixer running, until you reach glossy firm peaks. Add vinegar and Vanilla Bean Paste briefly mixing to combine. Add cornflour and gently fold to incorporate.

STEP 3

Spoon meringue onto baking paper and mould into shape. Bake for 1 hour 30 minutes and leave in oven to cool completely with door slightly ajar.

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Method - To serve

STEP 1

Once meringue is cool, combine cream, icing sugar and Vanilla bean paste and beat until soft peaks form. Add to top of meringue and finish with fresh berries.

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