



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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