



JERNEJ KITCHEN

BERRY PAVLOVA WITH WHIPPED CREAM

Berry Pavlova with Whipped Cream is an amazing summer dessert recipe. It is soft like a cloud and crunchy and brittle on the outside.

SERVES	8	PEOPLE
PREPARATION:	30	MINUTES
BAKE:	2	MINUTES
TOTAL TIME:	2	HOURS 30 MINUTES (+COOLING)

BERRY PAVLOVA WITH WHIPPED CREAM

180 g (6.3 oz) egg whites

1/4 tsp cream of tartar or 1 tsp (5ml) lemon juice

210 g (1 cup) granulated sugar or powdered sugar

10 g vanilla sugar

2 tsp cornstarch

250 ml (1 cup) whipping cream

2 tbsp sugar, for cream

300 g (1 1/2 cups) mixed fresh berries

TOOLS AND EQUIPEMENT

papir za peko Alufix

skleda

kuhinjski robot ali električni mešalnik

lopatka

cedilo

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PREPARATION

Set a rack in the middle of the oven and preheat your fan-assisted oven to 100 °C / 210 °F or your conventional oven to 110 °C / 230 °F. Take a sheet of parchment paper, Alufix. Draw a 20 cm / 8-inch circle on the parchment paper. The easiest way to do this is to use a plate. Carefully clean your bowl, whisk, and other tools before baking, as there shouldn't be any egg yolks or dirty spots anywhere. We usually add a few drops of vinegar to a paper towel and clean the tools.

PAVLOVA MIXTURE

Add egg whites and cream of tartar to a bowl of a stand mixer fitted with a whisk attachment. Start beating the egg whites at a low speed. Combine both sugars in a bowl. When the egg whites start to foam, increase the speed to medium and gradually, tablespoon by tablespoon, begin adding the sugar. To incorporate it well, wait for approximately 15 - 20 seconds before adding the next tablespoon. The whole process of adding the sugar will take about 5 minutes. Then, beat for 3 - 4 minutes for the meringue to become shiny and thick. Get a little bit of the mixture and rub it gently between your thumb and finger. If it feels grainy and you feel the sugar, keep whisking.

TIP

[Be carefully not to get any egg yolks into your bowl.](#)

PAVLOVA MIXTURE

Sieve the cornstarch into the mixture and stir with a spatula to combine. Grab a large baking sheet. Then, grab a small amount of the Pavlova mixture with your hand and make a dot on every corner of the baking sheet. Arrange the prepared parchment

paper on top, making sure the drawing of the circle is on the bottom. Scoop out half of the meringue mixture, forming a circle roughly 20 cm or 8 inches in diameter. Add the rest of the meringue mixture. Use a spatula to shape your pavlova. Start at the bottom and gently make nice, neat lines moving toward the top of the pavlova (see video). Level the top and place in the oven on the middle rack.

BAKE

Bake the Pavlova for 2 hours at 100 °C / 210 °F or in your conventional oven at 110 °C / 230 °F. Then turn the oven off and leave the Pavlova to cool in the oven for 4 - 5 hours or overnight (if you're making Pavlova in the evening).

BERRY PAVLOVA WITH WHIPPED CREAM

Whip the whipping cream with sugar in a bowl until stiff peaks form. Arrange the whipped cream on top of the cooled Pavlova. Decorate with mixed fresh berries, then cut into eight slices and serve.