



JERNEJ KITCHEN

PAVLOVA WITH STRAWBERRIES AND CREAM

Delicate meringue base and a creamy topping with fresh strawberries. Perfection.

SERVES	4	PEOPLE
PREPARATION:	15	MINUTES
BAKE:	180	MINUTES

PAVLOVA

3 egg whites
1 tsp lemon juice, fresh
1/2 vanilla bean (seeds)
90 g sugar
1 tsp corn starch
1 tbsp icing sugar

TOPPING

500 g fresh strawberries
200 g mascarpone cheese
100 g whipping cream

TOOLS AND EQUIPEMENT

large and small bowl
hand mixer
baking sheet Ø 16 do 20 cm (6 - 8 inch)
spatula
kitchen knife

EGG WHITES

Preheat the oven to 120 °C / 250 °F. In a large bowl whisk the egg whites with the lemon juice using a hand mixer until they form soft peak, for about 2 - 3 minutes, then whisk in the vanilla seeds and sugar, 1 tablespoon at a time, until the meringue forms stiff peaks and becomes glossy. Add the corn starch, mix for another second.

BAKE

Spread the meringue out to a 16 - 20cm (6 - 8 inch) circle (or make two small ones) on the baking sheet lined with parchment paper. Dust with icing sugar and place it in the oven. Bake for 3 hours then turn off the heat and let the Pavlova dry slowly in the oven for another 20 minutes. Once baked, transfer it to a wire rack.

SERVE

Prepare the topping. Clean the strawberries and cut the large ones in half. Whip the whipping cream softly. In another bowl soften the mascarpone cheese using a spatula. Slowly start add the whipped cream. Spread the cream - mascarpone mixture evenly over the pavlova, put the strawberries on top and serve.