

Mini Pavlova with Berries Recipe

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Prep. time : 15 minutes

Cook time : 60 minutes

Ready in 75 minutes

Level : Basic

Ingredients:

- Egg whites 150g (5.3oz)
- Caster sugar 150g (5.3oz)
- Powdered sugar 150g (5.3oz)
- Cornstarch 10g (1Tbsp)
- Whipping cream 300g (10.6oz)
- Powdered sugar (for Chantilly cream) 30g (1oz)
- Vanilla powder to taste
- Fresh berries to taste

Directions

1. Make French meringue. Whisk egg whites to soft peaks, and gradually add caster sugar. Continue whisking until firm and smooth. Add 150g (5.3oz) of sifted powdered sugar and 10g (1Tbsp) of cornstarch, and fold them in with a silicone spatula.
2. Make discs approximately 13cm (5") in diameter with piping bag fitted with 20mm (3/4") tip.
3. Bake them at 90°C (195°F) for about 1 hour. Every now and then open the oven door to let the moisture escape from the oven. Leave the meringue discs to cool completely.

4. Make Chantilly cream. Whip the cream with 30g (1oz) of sifted powdered sugar and some vanilla powder to soft peaks.
5. To assemble Pavlova, top the cooled meringue with Chantilly cream, and top it with fresh berries.

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