

Strawberry Pavlova

A delicious summer dessert, great for a party or gathering. This can be made in advance and assembled when ready to serve.

Serves 12 - Individual nests

Equipment bowl, whisk, piping bags, baking tray, electric mixer

For the pavlova

120g egg white

240g caster sugar

5g corn flour

10ml white wine vinegar

1. In an electric mixer whisk the egg whites to a medium peak, sprinkle in one third of the sugar and continue whisking for another 2 minutes.
2. Add another third of the sugar and whisk for another 2 minutes, finally add the remaining sugar and give a final 2 minutes whisking.
3. Add the corn flour and white wine vinegar and whisk to incorporate.
4. Put the mix into a piping bag, and put some grease proof paper on to baking trays, draw a 10cm circle 12 times. Pipe the mix into the circles starting from the middle of each circle, make sure the bag is touching the paper allowing it to spread out to the edge of the circle and then lift up to a point.
5. Bake at 140°C for 20 minutes then leave to cool in the oven for a further 45 minutes with the oven off to dry the mixture, best to leave overnight.

For the lime cream

600ml cream

60g icing sugar

Zest of 2 limes
Juice of 1 lime
6 leaves mint chopped

1. Place all the ingredients into a bowl and whisk until a soft peak is formed.
2. It wants to just hold in the whisk and if it drops into the mix and holds a peak is good to put into piping bag.

For the macerated strawberries

500g strawberries
2 lime zest and juice
70g sugar

1. Cut the tops off the strawberries, then cut in half and place into a bowl.
2. Zest the lime and then squeeze the juice onto the strawberries.
3. Sprinkle over the sugar and mix well. Allow to sit for 1 hour.

To serve:

Remove the top of each meringue and fill with the lime cream and then the macerated strawberries and juice. Put the top back on and dust with icing sugar