



# Individual Strawberry and Passionfruit Pavlovas Recipe

**Makes 12**

## Ingredients:

150g egg whites  
300g castor sugar  
2tsp cornflour  
1tsp vinegar  
2 punnets strawberries, sliced  
¼ cup passionfruit pulp (about 3 passionfruit)  
½ cup castor sugar  
2tbs water  
600ml thickened cream, whipped  
½ cup mint or lemon balm leaves  
Icing sugar for dusting



## Method:

1. Preheat the oven to 120°C.
2. Whisk the egg whites until soft peaks form, then slowly add the castor sugar and continue whisking until stiff and glossy.
3. Fold in the cornflour and vinegar and scrape the mixture into a piping bag.
4. Line two baking sheets with baking paper and pipe 6 balls of meringue mixture (about half the size of a tennis ball) on each tray, leaving plenty of space between each.
5. Using the back of a wet spoon, make a small indent in the top of each ball to create a little 'nest'.
6. Bake for 1 hour, then turn off the oven and allow the Pavlovas to cool without opening the oven door.
7. Place the passionfruit pulp, castor sugar and water in a small saucepan and simmer until the sugar has dissolved. Cool.
8. Once the Pavlovas have completely cooled, fill the 'nest' of each with whipped cream and top with sliced strawberries.
9. Transfer to serving plates and drizzle with passionfruit syrup, garnish with mint or lemon balm, and dust with icing sugar.
10. Serve immediately.