

Pavlova

Vary the fruit toppings as desired for any of your spring-time gatherings.

4 large egg whites
1 cup granulated sugar
1 tsp cornstarch
1 tsp white vinegar
1/2 tsp vanilla extract
3 Tbs boiling water

TOPPING:

1 cup heavy whipping cream, whipped
1 ripe kiwifruit, peeled and sliced
1/2 pint fresh strawberries, hulled and halved
1/2 pint fresh blueberries
1/2 pint fresh raspberries
1 ripe star fruit (carambola), sliced



Preheat oven to 350°F. Line a large baking sheet with parchment. Set aside.

In a large mixing bowl, beat egg whites, sugar, cornstarch, vinegar and vanilla with an electric mixer on low speed until well blended. Add boiling water and beat on high speed until stiff glossy peaks form, about 3 to 4 minutes.

Spoon half the meringue into a 6-inch circle on one end of the parchment. Repeat on the other end with the remaining meringue.

Place meringues in the oven and bake for 10 minutes. Reduce heat to 200°F; bake 30 minutes or until the outside is firm and dry to the touch. The inside of the meringue will be soft. Turn off the oven and let the meringues sit in oven for one hour.

Slide the meringues with parchment to a wire rack to cool.

Carefully lift the meringues from the parchment. Place one on a platter. Cover it with $\frac{3}{4}$ of the whipped cream and $\frac{1}{2}$ of the fruit. Place the other meringue on top, cover with the remaining whipped cream and fruit. Cover and refrigerate up to 4 hours before serving. Cut into wedges to serve.

Makes 6 to 8 servings.

