

### Ingredients

130 g egg whites  
190 g castor sugar  
1 tsp cream of tartar  
½ tbsp corn starch

### Topping

250 ml whipping cream  
20 g castor sugar  
Some fresh strawberries  
Handful almond slivers

### Method

1. Preheat oven to 130°C and line a baking tray with parchment paper.
2. Whisk egg whites and cream of tartar on medium speed until soft peaks. Gradually add sugar and continue whisking until stiff peaks form.
3. Gently spread meringue in a circle on the parchment paper, make sure the edges of the meringue are higher than the centre. Make sure you have about 2 inches of space in between each meringue.
4. Bake for 1 hour and 15 minutes until the outside is dry and a pale cream colour. Turn off heat and allow to cool.
5. Whip cream with sugar until fluffy and spread on the centre of meringue, top with fresh strawberries and almond slivers and serve immediately.

