

MINI PAVLOVA WITH STRAWBERRIES & ALMOND SILVERS

Ingredients: -

130 g	Egg whites
190 g	Castor sugar
1 tsp	Cream of tartar
½ tbsp.	Corn flour

Topping: -

250 ml	Whipping cream
20 g	Castor sugar
Handful	Fresh strawberries
Handful	Almond slivers or almond flakes

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 or until the meringue is dry. Remove 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 or almond flakes and serve immediately.

