






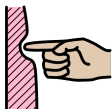

# Mini fruit pavlova's



## Ingredients


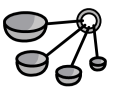



**4**  4 egg whites, **250g**  250g caster sugar, **1**  1 tsp white wine vinegar,





**1**  1 tsp cornflour, **1**  1 tsp vanilla, **300ml**  300ml double cream,

 soft  fruit.






## Equipment




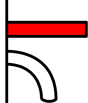


**3**  3 bowls,  measuring spoons,  electric whisk,  tablespoon,  baking tray,






 chopping board,  sharp knife,  colander,  baking paper.






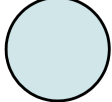



# Method



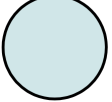

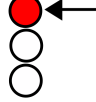
**1**  **4**  **+**  **+**  
 1 Break 4 eggs and separate yolks and whites.

**2**        
 2 whisk egg whites until stiff peaks form.

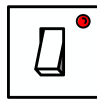
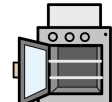


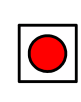
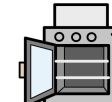
**3**   **+**     
 3 Keep whisking and gradually add the sugar, then vinegar,



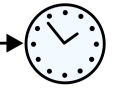

 **+**   
 vanilla and cornflour.

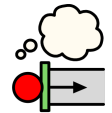



**4**  **4**      
 4 Add 4 circles to the baking paper, grease.


**5**       
 5 Add meringue to the circles. smooth the top.

**6**   150°C  **2**  **1**  
6 Bake at 150C, 130C Fan, gas 2 for 1 hour.

**7**   +      
7 Switch off the oven and leave meringue in oven.

**8**   →    
8 Whisk the cream until slightly firm.

**9**   **1**    
9 Prepare fruit, once washed.

**10**    **1**      
10 Add cream to meringue, once cooled. decorate with

  
fruit.