

Paulova



Ingredients:

- 6 large egg whites, room temperature
- 1 1/2 cups granulated sugar
- 2 teaspoons cornstarch
- 1/2 tablespoon lemon juice
- 1/2 tablespoon vanilla extract
- 1 1/2 cups heavy cream
- 1/4 cup powdered sugar
- Fresh fruit of your choice (berries, kiwi, mango, etc.)

Instructions:

1. Preheat oven to 225°F (110°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk egg whites until foamy. Gradually add sugar while whisking on high speed until stiff peaks form and the meringue is glossy.
3. Fold in cornstarch, lemon juice, and vanilla extract until just combined.
4. Spoon the meringue onto the prepared baking sheet, shaping it into a round or oval. Make a slight indentation in the center for filling.
5. Bake for 1 hour and 15 minutes, or until the meringue is firm and lightly golden. Turn off the oven and leave the pavlova inside to cool completely.
6. In a separate bowl, whip heavy cream with powdered sugar until stiff peaks form.
7. Spread whipped cream over the cooled pavlova. Top with fresh fruit of your choice.