

MINI SUMMER FRUIT PAVLOVAS

Prep + cook time: 1h 30min **Serves:** 4

Ingredients

FOR THE MERINGUE MIXTURE

4 large egg whites,
at room temperature
225 g | 1 cup caster sugar
1 tsp vanilla extract
1 tsp distilled vinegar
1 tsp cornflour

FOR THE COULIS

150 g | 1 cup blueberries
150 g | 1 cup strawberries,
hulled and diced
3 tbsp icing sugar
2 tbsp lemon juice

TO SERVE

140 g | 1 cup raspberries
150 g | 1 cup blueberries
150 g | 1 cup small
strawberries, quartered
140 g | 1 cup redcurrants
1 tbsp icing sugar

1. Preheat the oven to 180°C (160° fan) | 350F | gas 4 and line two large baking trays with greaseproof paper.
2. For the meringue mixture: Beat the egg whites with a pinch of salt in a large, oil-free mixing bowl until stiff. Gradually add the caster sugar and the vanilla extract, continually beating as you do, until the meringue is glossy and thick. Fold in the vinegar and the cornflour.
3. Spoon the meringue mixture into a piping bag fitted with a wide star-shaped nozzle. Pipe round 'nests' approx. 10 cm | 4" in diameter and 4 cm | 1.5" high onto the prepared baking trays.
4. Place in the oven and immediately turn the temperature down to 130°C (110° fan) | 250F | gas 1/2.
5. Bake for around 1 hour then turn off the oven and open the door, leaving the meringues to cool in the oven. They should be crisp on the outside but still soft on the inside.
6. For the coulis: Combine the blueberries, strawberries, and icing sugar in a saucepan with 2 tbsp water. Cook over a medium heat, stirring occasionally, until soft and juicy, 5 minutes.
7. Transfer to a food processor and blitz on high until smooth, 1-2 minutes. Pass the coulis through a fine sieve into a bowl and adjust the sweetness with the lemon juice.
8. To serve: Arrange the meringue nests on a serving platter. Spoon over some of the coulis and top with a mixture of the berries and redcurrants. Dust lightly with icing sugar before serving.

