

# VANILLA PAVOLVA WITH PINEAPPLE & PASSION FRUIT

## INGREDIENTS:

### FOR THE MERINGUES:

- 3 egg whites
- 115g caster sugar
- 2 tsp corn flour
- 1 tsp lemon juice

### FOR THE CREAM:

- 200g crème fraîche
- 25g icing sugar
- ¼ tsp vanilla extract

### FOR THE FRUIT SALAD:

- 200g pineapple, chopped into small chunks
- 2 passion fruit, seeds scooped out
- mint leaves, shredded (optional)



## HOW TO PREPARE:

### STEP 1:

Heat the oven to 130C/110C fan/gas 1. Line a baking sheet with baking parchment. Draw four circles, 8-10cm in diameter, on the baking parchment, then flip over. Whisk the egg whites in a large bowl using an electric whisk until stiff peaks form. Gradually whisk in the sugar until thick and glossy, then the corn flour and lemon juice. Pile the meringue in swirls onto the marked circles, making a dip in the middle, then bake on the lowest shelf for 55 mins-1 hr until crisp on the outside and dry underneath. Turn the oven off, leave the door ajar and leave the meringues to cool completely. Can be made a day ahead and kept in an airtight container.

### STEP 2:

Whisk the crème fraîche in a bowl with the icing sugar and vanilla extract until thick and pillowy. Mix the pineapple and passion fruit together in a separate bowl. To assemble, spoon a quarter of the crème fraîche mixture onto each meringue, top with pineapple and passion fruit and drizzle with the passion fruit juice. Finish with mint leaves to serve, if you like.

PREP TIME: 25 MINS

COOK TIME: 1 HOUR

SERVINGS: 4