

## Pavlova



### Ingredients: Meringue:

- 10 ml (2 teaspoon) of corn starch
- 5 ml (1 teaspoon) of white vinegar
- 4 egg whites, room temperature
- 250 ml (1 cup) of sugar

### Topping:

- 500 ml (1 cup) of cream 35 %
- 60 ml (1/4 cup) of sugar
- Field berries (strawberries, raspberries and blueberries)
- Mint leaves

### Preparation

Put the grill in the center of the oven and preheat the oven to 135 °C (275 °F). Put a baking sheet on your cookie sheet and set aside.

### Meringue

1. In a small bowl, mix corn starch and vinegar, set aside.
2. In the electric mixer bowl, beat the egg whites until they become frothy.
3. Gradually sprinkle sugar while beating until stiff peaks form.
4. Add the corn starch to the mix.
5. Spread the meringue on the cookie sheet by forming a circle of approximately 20 cm (8 inches) of diameter.
6. Cook in the oven for 1 h 15. Remove from oven and let cool completely

### Topping

1. In the electric mixing bowl, beat the cream with the sugar until soft peaks form.
2. Spread onto the cooled meringue.
3. Garnish with field berries and mint leaves.
4. Serve immediately.

NOTE: The meringue must be cooked the same day and garnished just when you are ready to serve it.