



Summer Berry Pavlovas

Yield: 6 individual-sized pavlovas

Prep Time: 75 minutes

Ingredients:

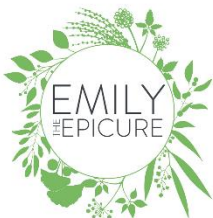
- 2 egg whites
- 1/2 c + 2 T granulated sugar
- 1/2 t cornstarch
- 1 t vinegar
- 1/2 t vanilla extract
- 3/4 c heavy cream
- 1 T powdered sugar
- Kosher salt
- 1 pint berries of choice (the fresher, the better)
- Extra granulated sugar



Directions:

1. Pre-heat the oven to 250 F degrees. Line baking sheet with parchment paper.
2. Beat egg whites and a pinch of salt to soft peaks. Sprinkle in cornstarch, vinegar, and vanilla. Fold to combine.
3. Scoop mounds of meringue into 6 rounds on the baking sheet. Bake 35-40 minutes until firm and dry but not browned. Let cool.
4. Whisk cream and powdered sugar to soft peaks. Top meringues with whipped cream and berries.

*Optional: Combine berries with a spoonful or two of sugar a few hours before serving. This is called maceration and sweetens the berries while creating a berry-flavored syrup.



For more recipes, go to www.emilytheepicure.com
Follow on Instagram @emily_the_epicure