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## MINI PAVLOVAS

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*2 egg whites*  
*110 g caster sugar*

Beat the egg whites, gradually add the sugar.  
Beat for at least 5 minutes on high.

*½ tblsp starch*  
*½ tsp white vinegar*  
*½ tsp vanilla*

Add starch, vinegar and vanilla and beat for  
another 2 minutes.

Spoon little flat round pavlovas (about 8 cm in  
diameter) on a baking tray covered with baking  
paper. Bake for 20-25 minutes at 150°C. Leave  
in the oven to cool down with the oven door  
open.

*Cream*

Beat the cream stiff and spoon it on the cooled  
pavlovas.

*Fresh fruit (e.g. strawberries,  
kiwis, blueberries, peaches)*

Decorate the pavlovas with fresh fruit and serve  
immediately.