

Red fruit pavlova

Ingredients:

Dessert:

300 g **Crop's frozen red berries**

400 ml cream

2 spoonspoons granulated sugar

1 vanilla pod (seeds removed)

Meringue:

6 large egg whites

300 g fine granulated sugar

little salt



Preparation:

- Preheat the oven and defrost the red fruit mix.
- Meringue: Whip up the egg whites at middle high speed till you have a strong consistency. While stirring, add sugar and a little salt. Put your mixer on high speed and keep stirring for 7-8 minutes till you have a glossy, stiff meringue.
- Cover 2 baking plates with baking paper. Make 2 circles with the meringue. Bake in the oven till the meringue is white, crispy and dry (\pm 3h at 80°). The interiors should have a marshmallow-like consistency.
- Dessert: whip up cream and sugar till soft peaks and add vanilla seeds. Put some cream on 1 meringue half. Portion the red fruit mix. Press the other meringue half on the dessert.