

Strawberry Pavlova

Yield: Serves 8 - 10

Pavlova Ingredients

4 egg whites

Pinch of kosher salt

1 ¼ cups superfine sugar

2 teaspoons cornstarch

1 teaspoon white vinegar

¼ teaspoon pure vanilla extract

For the topping:

1 pound strawberries; halved, hulled and quartered lengthwise

½ teaspoon pure vanilla extract

2 teaspoons sugar

2 cups heavy whipping cream



Steps

1. To prepare meringue: heat oven to 350°F. Line a baking sheet with parchment paper, and draw a circle on the paper using an 8- or 9- inch cake pan as a guide. Flip the parchment over so the pencil marking is facing down (this ensures that the pencil won't transfer to the meringue). In bowl of an electric mixer, combine egg whites and salt. Begin beating at low speed, slowly increasing to high. Continue until soft peaks begin to form; gradually beat in sugar a tablespoon at a time until meringue until firm peaks form and meringue is shiny.
2. Sprinkle in cornstarch, white-wine vinegar and vanilla, and fold in gently. Mound onto parchment within circle, and shape into a disk, flattening top and smoothing sides. Place in oven and immediately drop down the temperature to 300°F. Bake 1 hour 15 minutes. Turn off heat, and allow meringue to cool completely in oven.
3. To prepare topping: in a mixing bowl, combine strawberries, vanilla, balsamic vinegar and sugar. Cover with plastic wrap. Let sit at room temperature at least 15 minutes and up to 2 hours.
4. To serve, carefully peel off parchment and place meringue on a platter or cake stand. Gently crack the top with the back of a soup spoon to make a shallow nest for the whipped cream and berries. Whip cream until it is thick enough to hold peaks, and spoon it evenly over meringue. Cover cream with strawberries, allowing a small amount of their liquid to dribble onto cream. Serve immediately.