

Summer Fruit Pavlova (Serves 6 - 8)

Ingredients:

Meringue:

1. 6 large egg whites, room temperature
2. Pinch kosher salt
3. 1 1/4 cup sugar
4. 2 tsp. cornstarch
5. 1 tsp. white wine vinegar
6. 1 tsp. pure vanilla extract
7. 1/2 pint fresh strawberries, hulled & sliced
8. 1/2 pint fresh blueberries
9. 1/2 pint fresh raspberries

For Whipped Cream:

1. 2 cup cold heavy cream
2. 1/4 cup sugar
3. 1 Tbsp. real vanilla extract

For Berry Sauce:

1. 1 bag (16 oz) frozen mixed berries
2. 1/2 cup sugar
3. 18 oz jar seedless raspberry jam

Instructions:

Meringue:

1. Preheat the oven to 350°F. Place a sheet of parchment paper on a sheet pan. Draw a 9-inch circle on the paper, using a 9-inch plate as a guide, then turn the paper over so the circle is on the reverse side.
2. Place the egg whites and salt in the bowl of an electric mixer fitted with a whisk attachment. Beat the egg whites on high speed until firm, about 1 minute. With the mixer still on high, slowly add the sugar and beat until it makes firm, shiny peaks, about 2 minutes.
3. Remove the bowl from the mixer, sift the cornstarch onto the beaten egg whites, add the vinegar and vanilla, and fold in lightly with a rubber spatula. Pile the meringue into the middle of the circle on the parchment paper and smooth it within the circle, making a rough disk.
4. Right before putting the meringue in the oven, lower the temperature to 300 F. Bake for 1 hour 15 minutes. Turn off the oven, keep the door closed, and allow the meringue to cool completely in the oven, about 1 hour. It will be crisp on the outside and soft on the inside.

Sweetened Whipped Cream:

1. Whip the cream in the bowl of an electric mixer fitted with a whisk attachment (you can also use a hand mixer).
2. When it starts to thicken, add the sugar and vanilla and continue to beat until firm.
*Don't overbeat!

Triple Berry Sauce:

1. Place the frozen berries and sugar in a small saucepan.
2. Bring to a boil, lower the heat, and simmer for 4 minutes.
3. Take off the heat and stir in the jar of jam.
*If you want your sauce completely smooth – process through a blender or food processor.
4. Chill until ready to use.

To Assemble:

1. Invert the meringue disk onto a plate and spread the top completely with sweetened whipped cream.
2. Combine the strawberries, blueberries and raspberries in a bowl and toss with about 1/2 cup of berry sauce, or enough to coat the berries lightly.
3. Spoon the berries carefully into the middle of the Pavlova, leaving a border of cream and meringue.
4. Serve immediately with extra berry sauce.