

BERRY PAVLOVA

SERVES 6 TO 8

FOR THE MERINGUE

Egg whites..... 3
Sugar 75g
Confectioner's sugar..... 75g

FOR THE CREAM

Heavy cream 36%..... 125g
Mascarpone 125g
Confectioner's sugar..... 50g
Tahitian vanilla bean 1 bean

FOR THE FILLING

Strawberries, raspberries, blueberries, currants, etc.

FINISHING & PLATING

Preheat the oven to 210°F (100°C).

Make the meringue. **Beat** the eggs to stiff peaks while gradually **adding** the sugar. Use a spatula to gently **fold in** the confectioner's sugar.

Pour the meringue onto a baking tray lined with baking paper, and **shape** it into a 20cm disk.

Bake for approx. 1 hour until the meringue is hard at the edges.

Prepare the cream: **Put** the chilled heavy cream, mascarpone, confectioner's sugar and vanilla seeds into a bowl and **beat** until you have a chantilly.

When you are ready to **serve**, **spread** the cream over the meringue and **cover** it with berries.



This recipe is brought to you by:



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