

## Mini Pavlova

Source: <https://natashaskitchen.com>

Ingredients	15 pieces	30 pieces	45 pieces
<i>Pavlova</i>			
Egg whites, room temperature	6 large	12 large	18 large
Sugar, granulated	1.5 c	3 c	4.5 c
Corn starch	2 tsp	4 tsp	2 T
Lemon juice	1.5 tsp	3 tsp	4.5 tsp
Vanilla extract	1.5 tsp	3 tsp	4.5 tsp
<i>Frosting</i>			
Heavy whipping cream, <u>cold</u>	1.5 c	3 c	4.5 c
Sugar, granulated	2 T	4 T	6 T
<i>Topping</i>			
Fresh fruit (blueberries, raspberries, Kiwi, strawberry slices, etc)	4-5 c	8 c	12 c



### Instructions

- Preheat the Oven to 225 °F with the rack in the center of the oven. Line a large baking sheet with parchment paper.
- Using a stand mixer, beat 6 egg whites on high speed 1 minute until soft peaks form.
- With mixer on, gradually add 1.5 cups sugar and beat for 10 minutes on high speed, or until stiff peaks form. The mixture will be smooth and glossy.
- Use a spatula to quickly fold in 1/2 Tbsp lemon juice and 1/2 Tbsp vanilla extract, then fold in 2 tsp corn starch and mix until well blended.
- Pipe meringue onto the parchment paper using a Wilton 1M Tip.
- Indent the center with a spoon to allow room for cream.
- Bake at 225° for 1 hour and 15 minutes then turn oven off and without opening the door, let meringue in the hot oven another 30 minutes. The outside will be dry and crisp to the tap and very pale cream colored (almost white) and the inside will still be marshmallow soft.
- Transfer the pavlova with the parchment paper onto the counter or a cookie rack and allow it to cool to room temp.
- Beat cold heavy whipping cream with 2 Tbsp sugar in the cold bowl for 2 to 2 1/2 minutes or until whipped and spreadable.
- Pipe frosting onto the pavlova and top with fresh fruit.

### Notes:

- The meringues can be made up to 3 days ahead and store loosely wrapped in a plastic bag.
- Once assembled meringues stay great for up to 4 hours at room temperature.