



Joanne's Pavlova Recipe

Ingredients

- 6 large egg whites
- 350g caster sugar
- 1 tsp white wine vinegar
- 1 tsp cornflour

For the filling:

- 600ml double cream
- 1 tsp vanilla bean paste or extract
- 50g icing sugar, sifted
- 200g strawberries
- 300g raspberries
- 200g blueberries
- 50g pomegranate seeds
- A few mint leaves
- Icing sugar, for dusting

Method

1. Preheat the oven to 160°C/140°C fan/315°F/Gas 3.
2. Line a baking sheet with baking parchment and draw a 30cm circle on the paper. Draw a 15cm circle in the centre of the 30cm circle.
3. Put six egg whites into a mixing bowl and whisk with an electric whisk until they look like clouds. Gradually add the sugar a little at a time, whisking on maximum speed until they are stiff and glossy.
4. Mix the vinegar and cornflour in a cup until smooth, then stir into the egg white mixture.
5. Spoon the meringue between the 2 circles on the baking parchment, to make a wreath shape. Using a large spoon, make a trench in the meringue for the cream and fruit to sit in.
6. Put into the oven, then immediately reduce the temperature to 140°C/120°C fan/275°F/Gas 1 and bake for 1 hour–1 hour 15 minutes. Turn the oven off and leave the pavlova inside for an hour or overnight to dry.
7. To assemble, whip the cream, vanilla and icing sugar until just stiff. Spoon the cream into the trench in the meringue. Arrange the strawberries, raspberries, blueberries and pomegranate on top and decorate with a few mint leaves, if using.
8. To serve, dust with icing sugar and cut in wedges.

The pavlova can be made up to 1 month ahead and stored: wrap it in clingfilm and then foil and keep in a cool place



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