

# Gill's Gourmet Gallery

## Pavlova with fruits

### Ingredients:

4 egg whites  
250g castor sugar  
1 teaspoon vanilla essence  
1 teaspoon lemon juice  
2 teaspoons corn flour  
150g fresh fruits  
200ml thick double cream  
A shake of icing sugar and a sprig of mint to garnish.

### Method:

Pre heat the oven 150c fan.  
In a mixing bowl whisk the egg whites until stiff and creamy.  
Add the castor sugar little by little, whisking after each addition.  
Once the mixture is silky stir in the vanilla essence, lemon and cornflour gently.  
Place a 9" circle of parchment on a pizza stone or baking tin.  
Use a spatula place the meringue mixture in the centre of the parchment and spread gently to form a circle.  
Bake in the oven for 1 hour.  
Remove from the oven and place on a wire rack to cool.  
To decorate:  
Spoon the thick double cream on to the meringue and spread.  
Decorate with fruits of your choice.  
Sprinkle with icing sugar.  
Top with a sprig of mint and serve.

