

PAVLOVA LAYER CAKE

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Categories: Desserts

Baked

Occasions: Desserts



INGREDIENTS

- 4 large egg whites
- 1 cup caster sugar
- 1 tablespoon cornflour
- 2 teaspoon white vinegar
- 1 kiwi fruit, peeled and sliced thinly and halved
- 1 x 250g punnet strawberries, hulled and quartered
- 2 x 120g punnet raspberries
- 350ml cream
- Small mint leaves to garnish

METHOD

Preheat oven 150°C and line 2 baking trays with baking tray. Draw two 25cm -diameter circle on each piece of baking paper.

Place egg whites into the bowl of an electric mixer and beat on medium high speed until stiff peaks form.

Gradually add sugar, 1 tablespoon at a time, until sugar dissolves and the mixture is thick and glossy. Add the cornflour and vinegar and whisk for another 2 minutes.

Divide mixture evenly between trays and spread with the back of a spoon until an even thickness.

Bake 40 minutes, swapping trays half way, until crisp and dry. Turn heat off and leave meringue in over with door ajar for 1 hour or until completely cooled.

Combine berries and mix well.

Beat cream with electric beaters to firm peaks.

Place one of the meringue discs onto serving plate and spread with a third of the cream. Scatter over a third of the berries and place remaining meringue on top. Spoon remaining cream and pile on berries and kiwi fruit.

Garnish with mint leaves and serve immediately.