

Red, White, and Blue Mini Pavlovas

<http://userealbutter.com/2008/07/04/pavlovas-recipe/>

based on Pavlova from Donna Hay's Modern Classics 2

mini pavlovas (12-14)
whipped cream
2 cups strawberries, sliced
2 cups blueberries

pavlova

4 egg whites
1 cup superfine sugar
3 tps cornstarch
1 tsp white vinegar

Preheat oven to 300°F. Place egg whites in bowl of electric mixer and beat until soft peaks. Gradually add sugar, beating well until mixture is glossy. Sift the cornstarch over the egg white mixture and fold through with the vinegar. Pile large dollops of meringue evenly spaced onto a baking tray lined with parchment paper (makes about 12-14). Round the shapes and form wells in the centers to create small meringue bowls. Place in oven and cook for 1 hour (45 minutes at elevation). Remove from oven and remove to a cooling rack.

whipping cream

2 cups heavy cream
2 tbsps sugar
1 tsp vanilla extract
1/2 tsp almond extract

Whip cream and sugar to medium peaks. Add vanilla and almond extracts and whip until incorporated.

To Serve: Top each pavlova with whipped cream and fresh fruit. Serve immediately.