Pavlova with Lemon Cream and Fresh Berries
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Yields 6 three-inch rounds

Ingredients

60 mL egg whites
1 mL fresh lemon juice
200 mL sugar

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Directions

1. Mix the egg whites and lemon juice until almost a soft peak.
2. Very slowly add the sugar mixture, 1 tablespoon at a time, until all the sugar has been absorbed (mix on speed #2 or #3).
3. Whip the meringue until it is stiff and very glossy.
4. Heat oven to 107°C and line a sheet pan with parchment paper.
5. With a spoon form six 7 cm circles, about 2.5 mm thick.
6. Bake for at least 1½ hours. The meringue should be crispy on the outside and marshmallow-like on the inside.
7. Cool at room temperature.
8. Top with the Lemon Cream and fresh berries.
Lemon Cream Recipe

Prepare Lemon Cream while the meringue is in the oven.

**Ingredients**

- 3 eggs
- 3 egg yolks
- 240 mL sugar
- 6 lemons, juiced
- 2 lemons, zest only
- 30 mL butter
- 240 mL heavy cream

**Directions**

1. In a double boiler, whisk together all ingredients except butter and cream. Whisk constantly until light in color and thickened. Remove from heat and strain. Whisk in butter. Cool.

2. When Lemon Curd is completely cool, whip heavy cream until stiff peak then fold the curd and cream together, return to fridge to firm.