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

Ingredients
4 ounces egg whites
¼ teaspoon fresh lemon juice
7 ounces sugar

Lemon Cream [GO TO PAGE 60]

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 225°F and line a sheet pan with parchment paper.
5. With a spoon form six 3-inch circles, about 1-inch 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
- 1 cup sugar
- 6 lemons, juiced
- 2 lemons, zest only
- 2 ounces butter
- 1 cup 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.