



Pavlova cake with whipped cream and fresh fruit

Make a delicious pavlova meringue cake yourself with the recipe below. Decorate with fresh fruit such as blackberries and raspberries and put a beautifully colourful pavlova meringue cake on the table!

Boodschappenlijstje



FunCakes Icing Sugar 900 g

F10545
€5.50



Patisse Parchment Paper Round 23cm
pk/20

P01709
€2.65



Ingredients:

3 egg whites
Pinch of salt
100 grams granulated sugar
100 grams + 1 heaped tablespoon of FunCakes sugar baking powder
250 ml whipped cream
Blackberries, blueberries, raspberries, strawberries

Other requisites:

Baking paper

Working method:

Preheat the oven to 110 degrees (hot air oven 100 degrees). Draw with a pencil a circle of about 20/22 cm diameter on the baking paper, turn the baking paper around and put it on the baking tray. (You do this so that the pencil does not get on your foam).

Make sure your bowl and whisk are completely grease-free otherwise your egg white foam will not become stiff! Put the egg whites in the mixing bowl and beat on high speed until you have a light white foam. Add a pinch of salt to the granulated sugar and add it to the egg whites in small portions while beating. Mix this for about 8 minutes on high speed so that you get a nice glossy foam. Then, using your hand, fold in the confectioner's powder.

Spread the meringue foam in a circle on the baking paper and smooth it out slightly. Dry the meringue in the oven for about 2 ½ hours and leave it to cool down in the oven with the door open.

Whip the cream with 1 tablespoon of confectioner's sugar and fold it over the cooled meringue. Decorate the meringue pavlova with the fresh fruit.

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