



Mini Lemon Pavlovas

Makes: 12 servings

Prep Time: 15 minutes Cook Time: 45 minutes

Total Time: 1 hour plus cooling time 2 hours

Ingredients

Pavlovas:

- 6 large egg whites
- 1/4 tsp cream of tartar
- 1 & 1/2 cup granulated sugar
- 3/4 tbsp lemon zest
- 3 tsp lemon juice
- 1 & 1/2 tsp vanilla extract
- 3/4 tbsp corn starch

Zesty Lemon Whipped Cream:

- 3/4 cup heavy cream
- 1 1/2 tablespoon powdered sugar
- 3/4 teaspoon vanilla extract
- 1 1/2 teaspoon lemon zest

Toppings:

- Berries, Mangos, Kiwi

Instructions

Preheat the oven to 300°F. Line a large baking sheet with parchment paper and set aside.

In a large bowl, beat egg whites with the cream of tartar on medium-high speed until soft peaks form. Add in sugar 1 tablespoon at a time, beating well in between each addition.

Repeat until all sugar is incorporated and mix on high until meringue forms stiff and glossy peaks, about 8-10 minutes.

Beat in vanilla extract, lemon zest, and lemon juice. Gently fold in cornstarch.

Transfer the meringue to a piping bag fitted with a large star tip, and pipe small nests of meringue onto the prepared baking sheet. Alternatively, simply spoon the meringue onto the baking sheet and create a small dip in the middle of each one.

Place the baking sheet in the oven and turn the temperature down to 250°F. Bake for about 45 minutes, or until the meringue is a very light cream color. Turn off the oven, leave the door cracked open, and allow to cool completely inside the oven, for at least 1 hour. Store in an airtight container until ready to serve.

Zesty Lemon Whipped Cream:

In a medium bowl, whip the whipping cream on high until soft peaks form. Mix in the powdered sugar, vanilla extract, and lemon zest. Store the whipped cream in the fridge in an airtight container until ready to use.

Immediately before serving, assemble the pavlovas. Spoon whipped cream onto each one, and top with assorted berries, mangos and kiwi.