

Baby Pavlovas with Lemon Creme Fraiche

Ingredients

3 egg whites
3/4 cup caster sugar
2 tsp corn flour
1/2 tsp white vinegar
1 cup creme fraiche
1 1/5 tbs limoncello
1 tbs icing sugar mixture
2 passion fruit, halved, pulp removed
1 kiwifruit, peeled, halved lengthways, thinly sliced crossways
4 strawberries, hulled, thinly sliced
Shaved fresh coconut, to serve

Preheat oven to 250°. Line a baking tray with non-stick baking paper. Use an electric beater to whisk egg whites in a clean, dry bowl until firm peaks form. Gradually add the sugar and whisk until dissolved. Add corn flour and vinegar and whisk until thick and glossy. Spoon onto tray to form four 4 inch diameter meringues. Bake on lowest shelf of oven for 45 minutes or until crisp. Turn oven off. Leave pavlovas in oven, with door ajar, for 30 minutes to dry. Meanwhile, use a whisk to whisk together the creme fraiche, limoncello and icing sugar until soft peaks form. Place pavlovas on plates. Top with creme fraiche, passion fruit, kiwifruit, strawberries and coconut to serve.