



# LEMON PAVLOVA WITH SUMMER FRUITS

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**Prep time**

**25 min**

**Cooking time**

**2 hrs + drying time**

**Serves**

**8**

## INGREDIENTS

### Lemon pavlova

Finely grated zest of  $\frac{1}{2}$  lemon

3 teaspoons cornflour

4 egg whites, at room temperature

Pinch salt

1 cup raw caster sugar

1 teaspoon vanilla bean paste

2 teaspoons lemon juice

### Vanilla yoghurt cream

250ml cream

2 teaspoons vanilla bean paste

150ml Greek style yoghurt

200g fresh summer fruit

(eg. peaches, mango, passionfruit, raspberries, strawberries), sliced

## METHOD

Preheat oven to 120°C (100°C fan-forced). Draw a 20cm circle on baking paper and place facing down on a baking tray.

Place lemon zest between two sheets of kitchen paper, to help remove excess oil from the zest.

Place zest in small bowl with cornflour, tossing until well coated. Set aside until required.

Using an electric stand mixer, beat egg whites and salt together until soft peaks form. Add sugar slowly, 1 tablespoon at a time, until mixture becomes thick, glossy and sugar has dissolved. With the final tablespoon of sugar, add zest mixture and vanilla, mixing until combined. Add lemon juice and very gently fold by hand into egg white mixture.

Spoon mixture onto prepared baking tray, in the centre of the circle and using a spatula gently spread to the edge of the circle.

Place baking tray in preheated oven and cook for 2 hours.

Turn oven off and leave pavlova in oven to cool for 2 hours, but preferably overnight.

For the yoghurt cream, whisk cream and vanilla to soft peaks. Add the yoghurt and beat until you have medium peaks. Cover with plastic wrap and refrigerate until required.

To serve, carefully place pavlova on a serving plate, top with yoghurt cream and freshly sliced fruit. Serve immediately.