

Summer Pavlova roll

Ingredients

- 4 free range eggs
- $\frac{3}{4}$ cup caster sugar
- 1 tsp cornflour
- 1 tsp white vinegar
- 1 tsp vanilla extract
- 250g strawberries
- 300ml thickened cream
- 57g canned passionfruit pulp



HEAL

HEALTHY EASY ACCESSIBLE LOCAL

FOODS

Method

Step 1 – Preheat oven to 170C/150C fan-forced. Grease a 26cm x 32cm swiss roll pan. Line with baking paper, allowing paper to overhang by 2cm on all sides.

Step 2 – Using an electric mixer, beat egg whites until soft peaks form. Gradually add sugar, beating until sugar dissolves. Add cornflour, vinegar and vanilla, and beat until combined.

Step 3 – Spoon mixture into pan and spread to cover and smooth top. Bake for 20 mins or until browned lightly and cooked through.

Stand for 20 mins to cool. Lift meringue with paper from the pan and place on a clean work surface.

Step 4 – Roughly chop two-thirds of the strawberries. Spread two-thirds of the cream over meringue and scatter with chopped strawberries. Using paper as a guide, roll meringue firmly from long side. Place on serving plate, then cover and refrigerate for 30 mins or until ready to serve.

Step 5 – Thickly slice remaining strawberries. Spoon remaining cream along centre of meringue roll. Decorate with strawberries and pulp.