





FIGGY PEACH PAVLOVA BITES

Preparation time: 10 minutes

Cooking time: 4 hours 5 minutes

Makes: 24

Difficulty: ★★

4 egg whites
1 cup caster sugar
½ tsp cream of tartar
2 tsp vanilla paste
300ml thickened cream
75g icing sugar
fig and peach slices, to garnish

1 Preheat oven to 110°C. Combine the egg whites, sugar and cream of tartar in the bowl of an electric mixer and set over a saucepan of barely simmering water. Heat gently, stirring constantly, until the sugar dissolves.

2 Beat on high speed for 10 minutes, until completely thickened, then stir in half the vanilla. Pipe as 5cm rosettes on a lined oven tray, then bake for 4 hours, until completely crisp.

3 Whisk the cream, icing sugar and remaining vanilla to stiff peak, place on top of the meringues, then garnish with fruits.