



All in One Bake Shop

8566 Research Blvd
Austin, Texas 78758
(512) 371-3401 local
(866) 371-3401 toll free
www.allinonebakeshop.com
info@allinonebakeshop.com

Mini Pavlovas



I put this recipe together for the Farm to Plate event that benefits the Sustainable Food Center in Austin. My next-door neighbor growing up was from New Zealand. She was a great cook and I remember many summertime meals that our families shared together that were capped off with a light and delicious pavlova. The "crust" is a meringue egg white mixture that is baked until crispy. Top with some cream and fresh berries. What could be better? Be sure to use fresh farm eggs and local produce at it's peak to maximize the flavor!

Pavlova

- 4 Egg Whites
- 1 C Superfine Granulated Sugar
- 2 tsp Vanilla Bean Paste
- 1 tsp lemon juice
- 2 tsp corn starch

Strawberries

- 2 pints Strawberries
- 1/2 C Sugar
- 1 Tbsp Lemon Juice
- 2 Tbsp Strawberry Preserves

Assembly

- 2 C Heavy Cream

Preheat oven to 275. Separate eggs, being sure that there is no yolk in the egg whites. Mix cornstarch into sugar and set aside. Place egg whites into a large bowl or bowl of a stand mixer. Whip eggs whites until soft peaks form. Slowly add sugar, continuing to whip until stiff peak stage. Add lemon juice and vanilla bean paste and mix until fully incorporated. Do not over mix egg whites. Put mixture into pastry bag fitted with a large round or star tip (#12 or #18 respectively). Pipe into small circles (1 1/2") onto parchment lined sheet pan. Pipe the circle and then pipe another layer on the outside making a nest shape. Bake for about 1 hour until crunchy but not browned. Allow to cool to room temperature.

Clean and chop the berries to the desired size. Mix in sugar and lemon juice. Heat strawberry preserves until melted. Mix into berries. Refrigerate. Stir every once in awhile. Berries can store like this up 24 hours.

When ready to assemble, whip cream until stiff. Place whipped cream into pastry bag fitted with a #18 star tip. Place pavlova crust on serving tray. Pipe some cream on top and spoon some berry mixture on top. Serve immediately.

The pavlova crusts can be stored for 2 days in an airtight container.

Yield will depend on the size of the crusts that you make. This recipe will yield about 50 small crusts.