

Pavlova Roll with Berries

180—240 Min

Ingredients 10 Portions

= Kotányi Produkte

135 g	Egg whites (from 4 eggs), room temperature
80 g	Sugar
1 packet	Bourbon Vanilla Sugar
0.5 tsp	Natron
1 tbsp	Lemon juice
10 g	Cornstarch
30 g	Sliced almonds
400 ml	Whipping cream
2 tsp	Bourbon Vanilla Paste
350 g	Mixed berries (blueberries, raspberries, strawberries, cherries, sour cherries)
	Powdered sugar, for serving

Preparation

1. Preheat oven to 150°C. Line a baking tray with parchment paper. In a clean, dry bowl, beat the egg whites with a mixer on medium speed until foamy, about 5 minutes.
2. Gradually add both sugars, one spoonful at a time, while mixing on high speed. Beat until the egg whites are stiff and glossy. Rub a bit of the mixture between your fingers to ensure the sugar has dissolved—there should be no grittiness.
3. In a small bowl, mix the cornstarch and cream of tartar with 2 tablespoons of the meringue and the lemon juice. Gently fold this into the rest of the meringue with a spatula until just combined.
4. Spread the mixture evenly onto the lined tray and sprinkle with sliced almonds. Bake for 30 minutes, or until the surface is lightly golden and crisp.
5. Once baked, remove from the oven and immediately flip onto a clean kitchen towel or a fresh sheet of parchment, almond side down. Carefully peel off the baking paper and let the meringue cool completely.
6. Whip the cold cream until stiff peaks form. Near the end, add the Bourbon vanilla paste. Wash and prepare the berries. Spread the cooled meringue with whipped cream, leaving a small border on all sides. Scatter the berries evenly over the cream.
7. Using the parchment paper or towel, gently roll the meringue into a roulade. Wrap the roll in parchment paper and refrigerate for at least 2 hours to firm up. Before serving, decorate with more whipped cream, berries, and a dusting of powdered sugar, if desired.