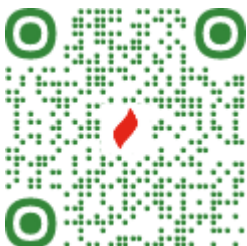




Ingredients 10 Portions

♦ = 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



Pavlova Roll with Berries

🕒 180–240 Min ❤️ ❤️ ❤️

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.