Classic Aussi Pavlova

Recipe by Di Hayne

The Meringue

4 egg whites
1 cup superfine sugar
1 1/3 tbsp. cornstarch
1 tsp. Lemon juice
pinch of salt

The Topping

sweetened whipped cream
fruit

Beat egg whites with ½ cup sugar until stiff, but not dry. Gradually add the remaining sugar while beating. Fold in the cornstarch, lemon juice and salt.

Put mixture into a pastry bag fitted with a fluted tip and pipe a large circle onto parchment paper.

Bake at 290° to 300° Fahrenheit for one hour (turning after 30 minutes so it bakes evenly).

Turn off the oven and allow to cool with the door shut. Serve with whipped cream and sliced fruit of your choice. (Banana, kiwi, mango, and berries are good choices)

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