Pavlova Topped with Whipped Cream and Fruit

Recipe By Naomi Nachman

Cooking and Prep: 1 h 50 m

Serves: 10

Contains:

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian, Gluten Free

Source: ArtScroll

I couldn't write a Pesach cookbook without including the famed Australian dessert that just happens to be ... perfect for Pesach!

Ingredients (7)

Pavlova

- [ ] **4 egg whites**
- [ ] **1 cup** sugar
- [ ] **1 teaspoon** Pesach vinegar
- [ ] **2 teaspoons** potato starch, sifted

Topping

- [ ] **1 (16-ounce) container** Kineret Non-dairy Whipped Topping
- [ ] **6** strawberries, sliced
- [ ] **2** kiwis, peeled and sliced

Start Cooking

Prepare the Meringue

1. Preheat oven to 250 degrees Fahrenheit. Line a baking sheet with Gefen Easy Baking Parchment Paper; set aside.
2. In bowl of an electric mixer fitted with the whisk attachment, beat egg whites until soft peaks form.
3. Add sugar, vinegar, and sifted potato starch; beat until a soft and glossy meringue forms.
4. Pour the meringue mixture onto prepared parchment paper, shaping it into a large circle with a narrow rim.
5. Bake for one and a half hours, or until crisp on the outside.
6. Turn off oven and allow the meringue to cool inside the oven.

Prepare the Topping

1. In the bowl of an electric mixer fitted with the whisk attachment, beat topping until stiff peaks form.

To Serve

1. Immediately before serving, spread whipped cream over the top of the cooled meringue shell. Fill with fruit.

Note:

Plan ahead: Make these up to a week in advance and store airtight at room temperature.

Tip:

1) Feel free to replace the strawberries and kiwis with the fruit of your choice.

2) To make a layered Pavlova as shown in the photo, double both the meringue and whipped cream. No need to double the fruit, as that only goes on the top layer.

Acknowledgment

Reproduced from *Perfect for Pesach* by Naomi Nachman, with permission from the copyright holders ArtScroll/Mesorah Publications, LTD. Photography by Miriam Pascal.