



MINI GLITTER PAVLOVAS

DIFFICULTY **MODERATE** ♦ PREP TIME **40 MINUTES** ♦ MAKES **4 MINI PAVLOVAS**

We are obsessed with edible glitter. So much so we had to refrain from putting it on the roast chicken and save it for the star of the show - Pavlova of course! The meringues can be made the night before and stored in an airtight container in a cool dry place.

2 egg whites
110g caster sugar, sifted

To serve:
300ml whipped cream
200g strawberries, tops cut off and halved
100g blueberries
gold edible glitter

Preheat the oven to 150°C. Line a baking tray with baking paper.

Place the egg whites into a clean bowl and, with an electric beater, beat until soft peaks form. Gradually add the caster sugar whilst continuously beating, until the mixture is thick and glossy - this will take about 5 minutes.

Fill a piping bag fitted with a large nozzle with the meringue mixture and pipe 4 10cm rounds onto the baking paper. Make sure you pipe a edge around each round to create a meringue 'basket'. Place the baking tray into the oven and bake for 20-25 minutes, until crisp. Cool completely in the oven with the door ajar.



Top each meringue basket with whipped cream, strawberries, blueberries and a generous sprinkle of gold edible glitter. Serve immediately.