

Chef John39s Pavlova with Strawberries

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs 25 mins

Description

Try this fun Pavlova recipe for a delicious dessert Fresh fruit especially berries and kiwis balances the sweet gooey crunch

Ingredients

- - ¾ cup sugar - 2 teaspoons cornstarch - 3 egg whites
- at room temperature - 2 teaspoons vanilla extract
- divided - ¾ teaspoon white vinegar - 2 cups heavy cream - 3 tablespoons confectioners' sugar - 1 pint whole strawberries
- stems removed

Instructions

1. Preheat the oven to 250 degrees F (120 degrees C). Line a baking sheet with a silicone baking mat or parchment paper. Whisk sugar and cornstarch together in a bowl. Beat egg whites in a second bowl until foamy with a thick
2. ribbony texture
3. 2 to 3 minutes. Whisk in 1/4 of the sugar mixture until completely incorporated
4. about 30 seconds. Repeat with the remaining sugar mixture
5. whisking after each addition
6. until all is incorporated and egg whites are glossy and thick. Add 1 teaspoon vanilla and vinegar; whisk until you can lift the beater or whisk straight up and egg whites form a sharp peak that holds its shape
7. 2 to 3 minutes. Spoon egg white mixture onto the prepared baking sheet; spread out into a 2x6-inch disk. Bake in the preheated oven for 1 hour. Turn off the oven
8. crack open the oven door
9. and let the Pavlova cool for 1 hour. Transfer cooled Pavlova to a serving plate. Whip cream
10. sugar
11. and remaining 1 teaspoon vanilla in a bowl until soft peaks form
12. 3 to 4 minutes. Spread over Pavlova and top with fresh strawberries. Chef's Note I said "four egg whites" in the video
13. but I actually used just three as the recipe shows!