PEACH MELBA PAVLOVA

Categoria: Desserts **Tempo di preparazione:** 15 minutes **Difficoltà:** molto facile

Ingredienti per 6

- 4 medium egg whites
- 250g caster sugar plus 2 tbsp (15g)
- 1 tsp cornflour
- 1 tsp white wine vinegar
- 150g raspberries
- 3 ripe peaches, sliced (375g)
- 200ml double cream
- 100g mascarpone

Preparation time: **15 minutes**
Cooking time: **1 hour 15 minutes**
Serves: **6**

Method

Preheat the oven to 150oC, gas mark 2.

Line a large baking tray with baking parchment.

Whisk the egg whites until stiff then gradually whisk in the sugar, 1 tbsp at a time until smooth and shiny.

Whisk in the cornflour and vinegar.

Spoon onto the parchment line tray to give a 22cm circle.

Make a dip in the centre so the edges are higher.

Bake for 1¼ hours.

Remove and allow to cool.

Meanwhile, place the raspberries in a small saucepan with the 2 tbsp sugar and cook for 3 minutes until the raspberries have broken down.

Cool and press through a sieve to give a smooth sauce.

Once the pavlova has cooled, heat a griddle pan and griddle the peach slices for 5 minutes, turning half way through, allow to cool.

Whisk the cream and mascarpone together to give soft peaks and spoon into the hollow of the pavlova.

Top with the peaches and drizzle with a little raspberry sauce, reserving the rest to serve.

Cooks tip: Replace the raspberries with strawberries when in season.