Pavlova with Berries
Serves 8

For the meringue
1 1/4 cups superfine sugar
2 teaspoons cornstarch
5 large egg whites, at room temperature
Pinch of fine sea salt
1/2 teaspoon cream of tartar
1 teaspoons vanilla extract

1. Preheat the oven to 275°F. Line a baking sheet with parchment paper. With a pencil, trace a 9-inch circle on the parchment paper and turn the paper over on the baking sheet so the pencil mark is on the bottom.
2. In a small bowl, whisk the superfine sugar and cornstarch until combined.
3. In the bowl of an electric mixer fitted with the whisk attachment on medium speed, beat the egg whites and salt until foamy. Sprinkle with the cream of tartar. Continue beating just until the whites form soft peaks.
4. With the mixer on medium-high speed, add the sugar and cornstarch mixture, 1 tablespoon at a time. When all the sugar has been added, beat for an additional 1 to 3 minutes, or until the meringue is thick and shiny and stiff peaks form. Dip your index finger into the meringue and rub it between your finger and thumb. If it feels gritty, continue to beat for 1 minute more, or until it feels perfectly smooth between your fingers and all the sugar has dissolved. Beat in the vanilla.
5. With a spatula, scrape the meringue into the center of the circle on the parchment. Use the back of a large spoon or an offset spatula to spread it into a circle, making a wide indentation in the middle for the filling.
6. Bake for 1 hour and 15 minutes, or until the meringue looks dry and feels crisp on the outside. It should still feel slightly soft in the center when you press it gently with your finger. Transfer to a rack to cool completely. To store, cover loosely with foil and leave at room temperature for up to 2 days.

For the filling
2 cups heavy whipping cream
3 tablespoons granulated sugar
1 teaspoon vanilla extract
5 cups fresh blueberries, fresh strawberries and fresh blackberries, or a combination of your choice
Fresh mint leaves (for garnish)

1. In the bowl of an electric mixer fitted with the whisk attachment on medium speed, beat the cream, granulated sugar and vanilla together just until soft peaks form (slightly under-whipped.) Remove the bowl from the mixer, and whisk by hand to reach the desired consistency.
2. Mound the cream over the top of the meringue. Arrange the berries on top. Garnish with mint leaves.

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