



LEMON PAVLOVAS WITH STRAWBERRIES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Foolproof real cream product - cannot be over whipped
- Quick and easy preparation



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE PAVLOVAS

9	Egg white(s)
300 g	Sugar
1 pinch(es)	Salt
1 dash of	Vinegar

FOR THE CREAM

400 g	QimiQ Whip Pastry Cream
200 g	Butter
160 ml	Lemon juice
1	Lemon(s), finely grated zest
2	Egg(s)
	Strawberries, to decorate

METHOD

1. Preheat the oven to 100 °C (conventional oven).
2. For the pavlovas: whisk the egg whites with the sugar, salt and vinegar until fluffy.
3. Pipe the mixture in small swirls onto a baking tray lined with baking paper and bake in the preheated oven for approx. 45 minutes.
4. For the cream: melt the QimiQ Whip Pastry Cream with the butter, lemon juice and lemon zest in a sauce pan. Remove from the heat and quickly stir in the eggs.
5. Allow the cream to chill for approx. 4 hours. Fill into a bowl and whip. Fill the pavlovas with the cream.
6. Decorate with strawberries.