



# 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

**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 200 °F (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 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.