Mini pavlova with mascarpone cream



> 30 min. | Elaborate | Vegetarian

Zubereitung

1. For the meringue, briefly whisk the egg whites with salt. Add the sugar in 4 stages and whisk until the sugar has completely dissolved and the egg whites have become stiff.
2. Then add the cornflour, mix and transfer the mixture to a piping bag. Line a baking tray with baking paper and pipe 8 nests.
3. Dry the meringue at 100 °C O/U for approx. 80 minutes and then leave to cool in the oven.
4. Meanwhile, briefly boil the berry puree with the cake glaze and then leave to cool.
5. For the cream, briefly whip the mascarpone with a mixer. Then add the icing sugar and whipped cream and whip carefully. Finally, add the cream stiffener, mix well and transfer the mixture to a piping bag.
6. Fill the meringue with berry puree and top with mascarpone cream. Garnish with berries or chocolate.

Zutaten



For about 8 mini pavlova:

For the meringues:

- 100g egg whites
- 200g sugar
- 5g cornflour
- pinch of salt

For the cream:

- 2 packs of GOLDSTEIG Mascarpone
- 200g whipped cream
- 50g icing sugar
- 1 tbsp cream stiffener

For the filling:

- 100g berry puree
- 1 tsp red cake glaze

Topping (optional):

- Berries
- chocolate