

ORANGE-KIWI PAVLOVA WITH WHIPPED CREAM

Serves 8

4 egg whites
¼ tsp cream of tartar
¾ cup granulated sugar

Topping:

4 kiwi, peeled and sliced
3 oranges peeled and segmented (or drained tin mandarin oranges)
2 cups of whipped cream

Line a baking sheet or pizza pan with greased foil. Draw a 9" circle on foil.
Beat egg whites and cream of tartar in large bowl for about 2 minutes, until soft peaks form. Gradually beat in sugar until stiff glossy peaks form, about 3-5 minutes.
Spread meringue onto circle on baking sheet. Use the back of a spoon or spatula to form a nest shape, making the sides higher than the middle.

Use a radiant (not convection) oven. Preheat oven to 225 and bake for 1 hour. Turn off oven. Open the oven door and let the meringue sit for 5 minutes.

To serve: Spread whipped cream and arrange fruit on the top

