



Galaxy S23 Ultra



## INGREDIENTS

### WET INGREDIENTS

4 egg whites

½ TSP of cream of tartar

Generous pinch of salt

1 cup of super fine sugar

1 TSP of vanilla bean extract

1 ½ TSP of corn starch

### CHANTILLY CREAM

1 cup of cold whipping cream

3 TBSP of icing sugar

1 ½ TSP of vanilla bean extract

¼ of mascarpone cheese

### NOTE

For best results, all your ingredients need to be at room temperature

## PAVLOVA CAKE

By Caterina Romano's kitchen

## DIRECTIONS

1. In a bowl of a stand mixer equipped with a whisk, combine the egg whites, tartar and salt. Whisk together for 30 seconds.
2. With the mixer running at medium speed, gradually add the sugar, continuing to beat until it is completely dissolved approximately 20 minutes.
3. Run the mixer at its highest speed for 5 minutes. After three minutes, stop the mixer and add the vanilla. Continue mixing at high speed for a few more minutes.
4. Reduce the speed to low and add the corn starch. Continue mixing for 1 minute until stiff peaks have developed.
5. Line a baking sheet with parchment paper. Draw an 8" circle in the middle of the paper.
6. Spread the pavlova onto the prepared sheet to fill the circle. Spoon the remaining pavlova around the circle to create a shallow bowl and make decorative swirls.
7. Preheat the oven to 300 DF.
8. Place the cake in the oven, drop the temperature of the oven to 250 DF and bake for 1.15 hours.
9. Shut the oven and leave the cake there for the next day.
10. In a bowl of a stand mixer equipped with a whisk, combine the cream, sugar, vanilla and mascarpone cheese. Whisk together at medium speed for 30 seconds and then increase to maximum speed for a few minutes until the cream comes together.
11. Line the bottom of the cake with lemon curd (see my recipe at: [caterinaromanoskitchen.ca](http://caterinaromanoskitchen.ca)).
12. Generously fill the top of the cake with the Chantilly cream.
13. Arrange the berries of your choice on top and serve.

ENJOY THE PAVLOVA CAKE