

# Duck egg pavlova with cream and summer fruits



## Ingredients

- 3 Watercress Lane duck egg whites
- 175g caster sugar
- 275ml whipping or double cream, whipped
- 350g prepared raspberries or other soft fruits
- Icing sugar to dust

 30 mins preparation / serves 6

*Duck eggs make superbly crisp and light meringues. This classic summer version is very easy to prepare and will keep for as long as you can resist the temptation*

## Method

1. Pre-heat the oven to 150°C / gas mark 2 and line a lightly oiled baking tray with parchment
2. Place the egg whites in a large clean bowl and whisk until they form soft peaks. Then add the sugar, about 25g at a time, whisking until it's all combined and the mixture is thick
3. Spoon on to the baking sheet to form a circle about 20cm in diameter and add extra spoonfuls around the edge to form a lip
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5. Place in the oven, then immediately turn down the heat to gas mark 1, 275°F (140°C) and leave it to cook for 1 hour
6. Turn the oven off but leave the pavlova inside until it's completely cold
7. To serve, peel off the paper and place meringue on a serving dish. Spread the whipped cream on top, arrange the fruit on top of the cream and dust with a little sifted icing sugar



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