

# STRAWBERRY & PASSION FRUIT 'PAVLOVA' ROULADE

**CANNON**  
THE ART OF COOKING

Serves 8

## **INGREDIENTS**

### PAVLOVA

4 egg whites

240g sugar

2 tsp water

Seeds from 1 vanilla pod

1tsp vinegar

### FILLING

200g lemon curd

3 passion juices, seeded and juice separated

150mls double cream

10 fresh strawberries, hulled

## **METHOD**

Preheat oven to 180°C

### PAVLOVA

Line a swiss roll tin with baking parchment.

Beat the egg whites and add water as they begin to foam. When they are at peaks gradually add the sugar until stiff and glossy. Add vanilla and vinegar.

Spoon the mixture evenly onto the baking tray and bake for 15 minutes. Until crisp on the outside. Remove and allow to cool completely.

### FILLING

Using a palette knife, spread the lemon curd over the meringue and then sprinkle with the passion seeds.

Whip the cream and passion fruit juice together to peaks. Spread on top of the lemon curd, sprinkle over the strawberries.

### TO SERVE

Roll the meringue up lengthways using paper to help turn it over. Slice and serve.

