

Mini Aussie Day Pavlovas



How to make the best and easy mini Pavlova recipe in Australia!

Everyone can enjoy their very own Aussie classic this summer with these delightful mini pavlovas from IGA.

Served best with fresh or frozen berries and fruit .

Ingredients

Choice of of summer fruit, e.g. 1 large mango & a punnet of strawberries

300ml carton double cream

2 passionfruits

(Country Chef) Mini Pavlovas

Method:

1. Cut the flesh from the mango, then dice into a bowl, including as much juice as possible.
2. Although an additional ingredient, if you have mint growing in your garden, pick a dozen baby leaves (extra for garnishing) and toss to mix.
3. Lightly whip the cream in a bowl, add the mango mixture and fold through.

4. To assemble, arrange the meringues on a clean flat surface, spooning the mixture evenly across all. Drizzle each with passionfruit and garnish with a fresh mint sprig.