Pavlova – New Zealand

**Ingredients**

2 tubs of mini meringues

1/2pt whipping cream

Selection of fruit – strawberries, raspberries, banana, passionfruit, tinned peaches, kiwi

**Utensils**

Piping bag and nozzle

Whisk

Large bowl

Serving plates

**Instructions**

Wash and prepare the fruit cutting them into bitesize chunks where necessary. Cut the passion fruit in half and scoop out the juice, seeds and flesh with a teaspoon.

Whisk the cream until stiff then spoon into a piping bag with a large star nozzle.

Place the mini meringues onto a serving plate then pipe a generous swirl of cream onto the top of each meringue.

Top the cream with favourite fruit combinations and drizzle with passionfruit seeds and juice if using. Serve immediately.