



## Consejo del chef

You can sprinkle some icing sugar on top of the Pavlovas before serving.

## Raciones para 1

150 g  
Egg whites  
100 g  
Sugar  
100 g  
Icing sugar  
1 pinch  
Salt  
1/2  
Lime zest  
1 tablespoom  
Lime juice  
  
Whipped cream  
  
Raspberries

- 1 With a food processor or a mixer, whisk egg whites with salt and lime juice until they form stiff peaks.
- 2 When they are soft peaks, add sugar, little by little, and icing sugar. Don't stop whisking.
- 3 Then, add the lime zest. Once the meringue is ready, arrange pavlovas. You can create just one or several small pavlovas.
- 4 Take portions of the meringue with a spoon and draw circles on the parchment paper, with the help of the spoon or a spatula.
- 5 Bake at 100-120° for one hour. The pavlova must be dry to the touch.
- 6 Turn off the oven and leave the pavlova inside around one hour.
- 7 Remove from the oven and fill with whipped cream and raspberries.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/pavlova-con-frambuesas-y-nata-montada/>

