**MINI PAVLOVAS**

**INGREDIENTS**

* 2 egg whites
* 110g caster sugar
* 300ml thickened cream, whipped
* 2 bananas, sliced
* 125g fresh strawberries, hulled and sliced
* 2 passion fruit, pulped

**METHOD**

1. Preheat oven to 150°C. Line two trays with baking paper.
2. Place two egg whites into a clean bowl. Beat with a electric beaters until soft peaks form.
3. Gradually add caster sugar, beating well with each addition.
4. Beat until mixture is thick and glossy. (This will take at least 5 minutes)
5. Spoon heaped teaspoons of mixture onto the baking trays. Flatten each slightly to form meringue discs.
6. Bake in the oven for 20 to 25 minutes. Cool completely in the oven with the door ajar.
7. When cool, remove from the oven. Top with cream and decorate with fruit. Serve.