

## **Rhubarb pavlovas**

**Serves 8**

4 free range egg whites

250g Caster sugar

2 tsp cornflour

2 tsp white wine vinegar

A tablespoon of crushed hazelnuts

### ***For the Rhubarb***

600g rhubarb

2 tablespoons of sweet white wine

80g caster sugar

½ tsp vanilla paste

Skin of 1 lemon, half-shaved into strips and the rest grated

### ***Filling***

300ml cream, whipped until soft peaks form when the whisk is removed

20g pistachios, coarsely chopped

Preheat the oven to 180C/350F/Gas 4.

Line a baking 2 baking sheets with baking parchment

In a bowl, whisk the egg whites until soft peaks form when the whisk is removed, then whisk in the sugar, one tablespoonful at a time, until stiff peaks form when the whisk is removed.

Sprinkle the corn flour and vinegar over the egg white, and fold in lightly with a metal spoon.

Spoon the meringue onto the baking parchment in eight mounds, using a dessert spoon to flatten the top or smooth the sides. Sprinkle each one with pistachios.

Place into the oven and immediately reduce the heat to 120C/250F/Gas ½. Cook for an hour, then turn off the oven and leave to cool completely.

Once cool, remove the meringue bases from the oven (you can keep the meringue in an airtight container for a couple of days or store in the freezer for up to one month).

Heat the oven to 180C/350F/gas mark 4. Cut the rhubarb into 6cm batons and mix with the wine, vanilla pod and seeds, and lemon strips. Put in an ovenproof dish that's just large enough snugly to accommodate the rhubarb and roast, uncovered, for 20 minutes, until tender but not mushy. Set aside.

An hour before serving assemble the pavlovas , whip the cream , divide between the pavlovas, pile rhubarb on top, drizzle any remaining syrup over the pavlovas and serve.

I usually have some primroses in the garden which I use to decorate the pavlovas...only if you have them

Enjoy!