



GoodFarms™ Organic Strawberries & Kiwi Lemon Pavlova

Makes 12 to 16 servings

Meringue Ingredients:

5 large egg whites, at room temperature

1 tsp lemon juice

½ tsp salt

1 cup sugar

Instructions:

Preheat oven to 250 F. In a mixing bowl, beat egg whites, lemon juice and salt with an electric mixer on medium until frothy, about 1 to 2 minutes. Increase speed to medium-high. Gradually add sugar, beating until stiff, and glossy peaks form, about 10 minutes. Spread meringue on a 9 x 13-inch baking sheet lined with parchment paper. Bake for 90 minutes. Do not open the oven door. Turn the oven off. Let stand in the oven to completely cook for 1 more hour.

Strawberry Kiwi Topping Ingredients:

3 cups GoodFarms™ Organic Strawberries, hulled and cut into quarters

2 kiwis, peeled and chopped

2 tsp fresh mint, thinly sliced

1 tsp lemon juice

1 tsp lemon zest

1 Tbsp sugar

Instructions:

In a large bowl combine strawberries, kiwi, mint, lemon juice, lemon zest and sugar. Let stand 30 minutes.

Whipped Cream Ingredients:

1¾ cups heavy cream

1 Tbsp sugar

Instructions:

Beat cream and sugar with an electric mixer on medium-high until soft peaks form.

Assemble by putting Whipped Cream over Meringue. Top with Strawberry Kiwi Topping. Serve immediately.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**

