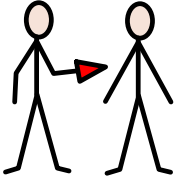


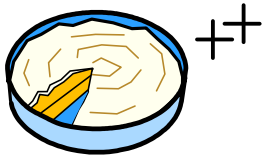


Australian

Pavlova

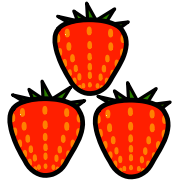


You will need

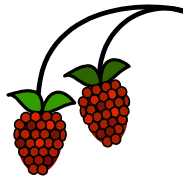
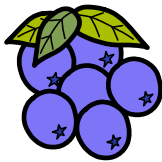


meringues

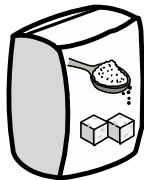
1



1 tub of Strawberries



200g blueberries or raspberries



3 tbsp icing sugar



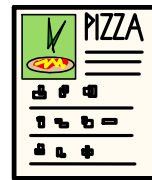
1 pot of double cream



Australian



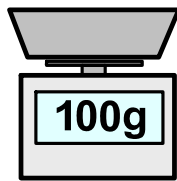
Pavlova



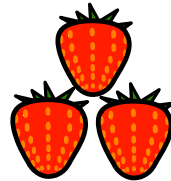
Recipe



Chop



100g

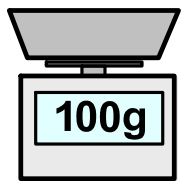


strawberries.

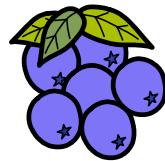


Mix

with

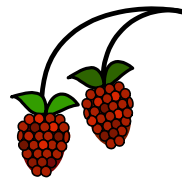


100g



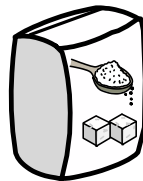
of blueberries

or



raspberries

and



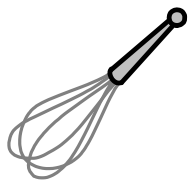
2tbsps

of icing

sugar



Put in the blender and blend until smooth



Whip



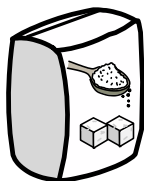
the cream



with 1

tbsp

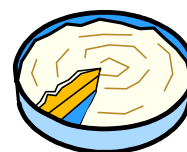
of icing



sugar



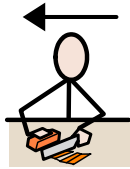
and spread



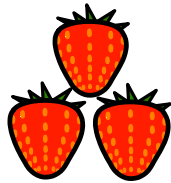
onto the meringue



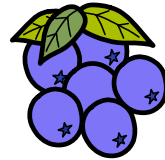
Add



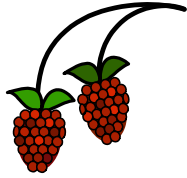
some chopped



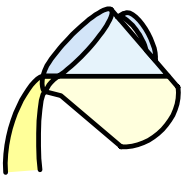
strawberries



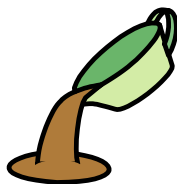
and blueberries



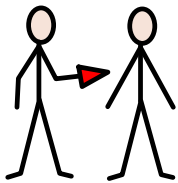
and raspberries



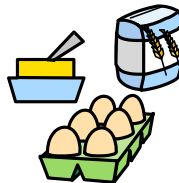
Pour



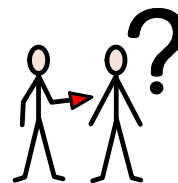
on the sauce



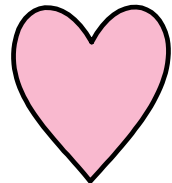
Can you



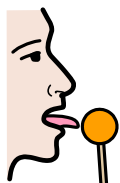
explore the ingredients?



Do you



like



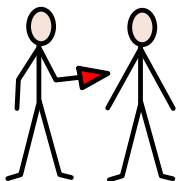
how they taste,



smell,



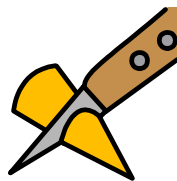
feel?



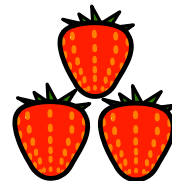
Can you



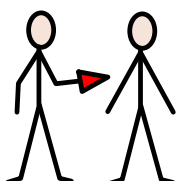
help



to chop



the strawberries?



Can you



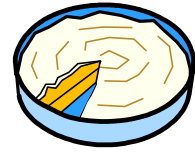
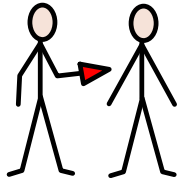
help



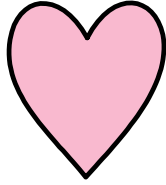
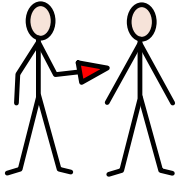
to whisk



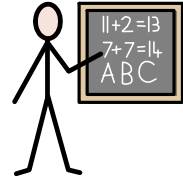
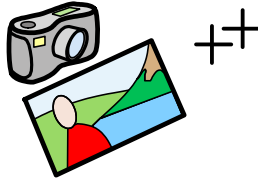
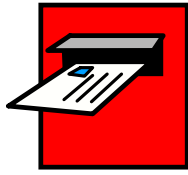
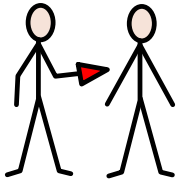
the cream?



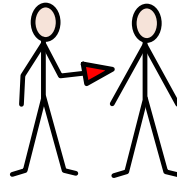
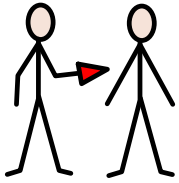
Can you spread the cream on the meringue?



Do you like the pavlova?



You could send photos to your teacher of



you making your pavlova or of you eating it!