



Traverse City Cherry Pavlova with Fresh Berries

Ingredients

- 4 extra-large egg whites, at room temperature
- Pinch of kosher salt
- 1 cup sugar
- 2 teaspoons cornstarch
- 1 teaspoon [Fustini's Traverse City Cherry balsamic](#)
- 1/2 teaspoon pure almond extract
- 3 tablespoons [Fustini's 18 Year Traditional balsamic](#)
- fruit for garnish on top.

Sharon's Hint

For more cherry flavor, swap out the 18-Year Traditional and drizzle with the Traverse Cherry balsamic. Adapted from Ina Garten

Directions

Step 1.

Preheat the oven to 225 degrees. Place a sheet of parchment paper on a sheet pan.

Step 2.

Place the egg whites and salt in the bowl of an electric mixer fitted with the whisk attachment. Beat the egg whites on high speed until firm, about 1 minute. With the mixer still on high, slowly add the sugar and beat until it makes firm, shiny peaks, about 2 minutes.

Step 3.

Remove the bowl from the mixer, sift the cornstarch onto the beaten egg whites, add the Traverse City Cherry balsamic and almond extract, and fold in lightly with a rubber spatula. Spoon or pipe the meringue into 4-6 disks, spacing at least 2 inches apart, on the parchment paper and smooth it, making a rough disk. Bake for 1½ hours. Turn off the oven, keep the door closed, and allow the meringue to cool completely in the oven, about 1 hour. It will be crisp on the outside and soft inside. Remove from oven. Plate merengues, and top with fresh whole or sliced fruit. Finish with a drizzle of Fustini's 18 Year Traditional balsamic.