

Jo's favorite dessert recipe from Jamie Oliver's *Cook with Jamie* cookbook

The other day, British photographer Jo Ames was in front of the camera instead of taking the photos, while she made her favorite "bring to a dinner party" dessert. Pavlova sounds mysterious and incredibly difficult, but it's easier than you think! The chewy, gooey, marshmallowy dessert is served with fresh fruit for a delicious treat.

Ingredients — Serves 6 to 8

6 Large Eggs, separated into whites only (save the yolks for custard or crème brûlée)

1 Cup, plus 5 Tablespoons Super Fine Sugar

A pinch of Salt

Butter to grease the baking dish

To serve:

Top with fresh fruit, usually strawberries, blackberries, and/or grapes

Drizzle with cream

Instructions

Preheat your oven to 300F.



Separate the egg yolk from the white for all 6 eggs

It is crucial that not a spec of yolk is in your egg whites.

Place your egg whites in a mixing bowl, add a pinch of salt

(Save the yolks to make custard or crème brûlée.)

Mix the whites on high speed until stiff peaks form. It should look like this



(If you are feeling brave and are NOT using a stainless steel bowl, the whites are ready when you can tip the bowl gently upside down and they do not fall out!)

Add sugar gradually while mixing again. It should be thick and glossy when completed



(Don't worry if you stiff peaks go away; they will come back after adding all of the sugar.)

Grease your baking dish with butter. Gently, spoon mixture into baking dish. It should look like this when complete



Bake for 60 minutes at 300F.

Then turn the oven off, do not take it out, leave it in for 10 minutes more.

Allow to cool completely before topping.

Top with fruit. Serve drizzled with cream — Enjoy!



If there are any leftovers (which we doubt), refrigerate and eat the next day. It's even better.

Preparation by Jo Ames
Photos courtesy Ellen Stafford