Mini Pavlova

**Ingredients:**
- 12 Egg Whites/room temperature
- 300g of Castor Sugar
- 2 Tbsp. Corn Flour
- 2 Tbsp. White Vinegar

**Method:**
1. Collect all equipment and Ingredients
2. Pre-heat oven to 120
3. Line trays with baking paper
4. Place egg whites into large bowls
5. Beat using electric mixer until it looks like fluffy white clouds/ soft peak
6. While still beating, slowly add the caster sugar. Beat well after each addition.
7. Continue until all sugar has been added
8. Add the cornflour and vinegar
9. Spoon into a piping bag with a star nozzle
10. Pipe small circles onto lined tray
11. Place into the preheated oven reduce heat to 90c
12. Cook slowly until crisp on the outside. They should be like marshmallow inside.
13. Remove from oven and cool
14. Remove from the tray onto a rack when cool
15. Spoon cream into centre
16. Garnish with a slice of kiwi fruit
17. Serve on plates with tongs