

Caipirinha

Christmas bells may be ringing, but in Brazil snow-flakes are not falling, in fact Christmas and New Years are mid-summer for the largest South American country. The Caipirinha (pronounced kai-peh-reen-ya) is the perfect refreshing holiday drink. This national cocktail will spice up any celebration, and warm you from the inside out.

Directions:

1. Cut the lime in quarters then cut them crosswise.
2. Put lime and sugar in a tall glass and mash with a pestle (or a wood spoon, rolling pin, etc).
3. Add the same amount of liquor on the lime juice and stir.
4. Add ice and stir again.

- 1 lime
- 1 tablespoon sugar
- $\frac{1}{2}$ cup cachaça (Brazilian rum) or $\frac{1}{2}$ cup white rum or $\frac{1}{2}$ cup vodka
- Ice



Pavlova

This meringue-based dessert was named after the Russian ballet dancer Anna Pavlova to honor the dancer after one of her tours to Australia and New Zealand in the 1920s. This national dish is frequently served during celebratory or holiday meals such as Christmas lunch.

- $\frac{1}{2}$ cup egg whites, at room temperature (from about 4 eggs)
- $\frac{1}{8}$ teaspoon cream of tartar
- $\frac{1}{8}$ teaspoon salt
- 1 cup granulated sugar

- $1\frac{1}{2}$ teaspoons cornstarch
- 1 tablespoon raspberry vinegar or red wine vinegar
- $\frac{1}{2}$ teaspoon pure vanilla extract
- $1\frac{1}{4}$ cups heavy cream
- 2 tablespoons light brown sugar, packed
- 2 kiwi fruits, peeled and thinly sliced or 1 cup of another ripe fruit, such as peaches or nectarines
- 10 strawberries, green parts trimmed off, thinly sliced or other berries, such as raspberries or blackberries

Directions:

1. Preheat oven to 350 degrees Fahrenheit.
2. In a mixer fitted with a whisk attachment (or using a hand mixer), whip the egg whites, cream of tartar and salt in a clean, dry bowl until foamy. Add the granulated sugar, cornstarch, vinegar, and vanilla and continue whipping until stiff, smooth and glossy, about 8 minutes more.
3. On a sheet of parchment paper cut to fit a sheet pan, use a pencil to draw or trace a circle 9 inches in diameter. Line the sheet pan with the parchment, pencil side down (you should still be able to see the circle). Spoon the egg whites into the circle, using the back of the spoon to smooth the top and sides of the disk.
4. Bake in the center of the oven for 10 minutes, then reduce the heat to 300 degrees and bake until the meringue has puffed up and cracked on the top and the surface is lightly browned about 45 minutes more.
5. Turn off the oven, prop the oven door open, and let the pavlova cool in the oven for at least 30 minutes, to room temperature. This ensures a gradual cooling, which protects the delicate meringue.
6. Whip the cream and brown sugar together until stiff. Spoon it in the center of the cooled pavlova and spread out to within $\frac{1}{2}$ inch of the edge.
7. Arrange the slices of strawberry in the middle. To serve, slice into wedges with a serrated knife.

Source: *TheJoyofBaking.com*

