

Pavlova

Serves: 8

Preparation Time: 25 Minutes

Cook Time: 1 Hour

Total Time: 1 Hour, 30 Minutes

Ingredients

- 4 Egg Whites
- 1 ¼ Cups Caster Sugar
- 1 Tsp White Vinegar
- 1 Tsp Cornflour
- 1 Tsp Vanilla Extract
- 350ml Whipping Cream and 2 Tbs Caster Sugar for Icing

Method

1. Preheat Oven to 140°C.
2. Using a pencil, mark out the circumference of a dinner plate on baking paper.
3. Whisk egg whites with an electric mixer until stiff peaks form, then whisk in caster sugar, 1 tbsp at a time, until the meringue looks glossy.
4. Whisk in vinegar, cornflour and vanilla.
5. Spread the meringue inside the circle, creating a crater by making the sides a little higher than the middle.
6. Bake for 1 hour, then turn off the heat and let the Pavlova cool completely inside the oven.
7. When Pavlova is cooled, whip together cream and sugar until fluffy and spread evenly.

Tips

- Serve with fresh fruit for a sweet and sour experience