

Pavlova



Ingredients

- 4 egg whites, at room temperature
- 1 cup white sugar
- 2 tsp cornflour
- 2 tsp vanilla extract
- 2 tsp white vinegar
- pinch of salt

Method

1. Preheat oven to 180C / 350F.
2. Beat all ingredients on high until very stiff and glassy.
3. Place on a tray lined with baking paper. Use a spatula to form a circle and pull up the sides to raise edges.
4. Put in the oven and immediately reduce heat to 120C / 250F and bake for 1 hour.

5. Turn heat to 100C / 200F and bake for 1 hour.
6. Turn the oven off and leave in until cold.

Notes

DO NOT OPEN OVEN DOOR AT ANY TIME.

For mini-pavlovas in muffin trays, bake for 45 minutes in Step 4 and 45 minutes in Step 5.

Top with yoghurt or whipped cream, and fruit.

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