Pavlova

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Portions	12

Preparation

(Pre-)heat cooking space to 130 °C with Hot air

200 g egg white, equivalent to about 7 eggs

300 g sugar

Whisk the egg whites until the mixture is white and stiff. Gradually add the sugar, whisking until the mixture is glossy.

100 g sugar

1 tbsp cornflour

1 tbsp white wine vinegar

Mix the sugar and corn flour together then whisk into the meringue mixture. Whisk in the white wine vinegar. Put the mixture into a piping bag with a large flat nozzle.

Take 2 sheets of baking paper and on each draw a 24-cm diameter circle. For the base, make a round by piping a ⅓ of the mixture in a spiral shape, starting from the centre of the circle and working outwards. For the lid, pipe the rest of the mixture into the second circle and smooth with a spatula.

Put the baking trays into the preheated cooking space at levels 1 and 3. Bake.

Put the pastry in

Hot air 130 °C for 50 Mins

Tips

Fill the pavlova with lemon curd and garnish with lightly whipped double cream and berries.

Accessories

2 baking trays

Additional information

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