Pavlova

食谱作者 V-ZUG 瑞族



制备过程	30 分钟
烘烤的时间：烘烤时间取决于机器	50 分钟
份	12
电器	Combair SE 自 2015 年

Preparation

将发酵桶预加热 热风 到 **130 °C**

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.

放入糕点

在 热风 期间为 **130** **50** 分钟°C

小费

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

配件

2 baking trays

附加信息

创建时间	11.12.2019