



# Pavlova

Opskrift af V-ZUG Ltd



Tilberedning  
Tilberedningstid  
Portioner 12

## Preparation

**(For)varm ovnrummet til 130°C i Varmluft**

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  $\frac{1}{3}$  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.

**Sæt bagværket ind**

**Varmluft 130°C i 50 Min.**

## Tips

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

## Tilbehør

2 baking trays

