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Festive Pavlova



Ingredients

2 tablespoon corn flour
3 cups of caster sugar
2 teaspoon vinegar
1 teaspoon vanilla
4 egg whites
8 tablespoons of boiled water
Topping:
2 cartons double cream
Fruit for topping

Preparation

- 1 Preheat the oven to 155 degrees C or 302 F
- 2 Mix corn flour with the caster sugar in a bowl
- 3 Add the teaspoons of vinegar, vanilla and the seperated egg whites
- 4 Mix until just combined and then add the boiling water
- 5 Now whisk the mixture until it is very thick... you're better to use an electric whisk as it does take time!
- 6 You will know the mixture is ready when it forms stiff peaks- if you're brave tip it upside down to see if it's stiff enough!
- 7 Cover a baking tray with baking paper and scoop the mixture into the centre and form a circle shape with it- this should be about 3 inches thick
- 8 Cook for 1 and a half hours- it will be slightly chewy inside still
- 9 Leave to cool on a baking rack- be careful when moving it- it's ok if it cracks a bit it's not supposed to look perfect!
- 10 You can top with whipped cream and whatever kind of fruit you fancy- strawberries, kiwi fruit, bananas, peaches, canned fruit cocktail... let your imagination run away with you!

Cooks Note