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Pavlova



Ingredients

4 large eggs, white only
7.8oz. caster sugar
2tbsp. cornflour
2tsp. white vinegar
8fl oz. single cream
4 passion fruit, pulp only
9oz. strawberries, halved

Preparation

1. Preheat oven to 150°C.
2. Using an electric whisk whisk the egg whites until stiff peak stage. Continue whisking and gradually add the sugar. Add the vinegar and corn flour and whisk until just combined. Line a round baking tray and shape the mixture onto it.
3. Reduce the oven to 120°C and bake for 1hour 20minutes. Turn the oven off and allow the pavlova to cool completely in the oven.Whisk the cream to soft peak stage and spread it over the cooled pavlova. Top with passion fruit and strawberries and serve immediately.

Cooks Note

Instead of passion fruit and strawberries use a fruit of your choice. You can use pomegranate, kiwi, mango or pineapple for a yummy pavlova.
If you want to make the pavlova in advance just seal it in an airtight container and it will stay for up to five days. Remember to keep the pavlova at room temperature.