



## PAVLOVA

⏱ 5 min. ⌚ 6 hrs. 🍴 advanced 🍴 10 portions

### INGREDIENTS

330 g white sugar  
250 g egg whites (approx. 8 eggs),  
room temperature  
1 pinch cream of tartar  
1 tsp white vinegar  
1 tsp natural vanilla extract  
2 tbsp cornflour  
whipped cream, to serve  
500 g fresh mixed berries, to serve

### USEFUL ITEMS

baking tray, baking paper, bowl

### Preparation

1. Preheat oven to 150°C. Line a baking tray with baking paper and set aside.
2. Place 200 g of the white sugar into mixing bowl and mill **15 sec/speed 9**. Transfer icing sugar into a bowl and set aside.
3. Place remaining sugar into mixing bowl and mill **15 sec/speed 9**. Transfer into bowl with first batch of icing sugar. Thoroughly clean and dry mixing bowl.
4. **Insert butterfly whisk.** Place egg whites and cream of tartar into mixing bowl and whip **5 min/37°C/speed 3.5**.
5. Mix **5 min/37°C/speed 3**, slowly adding reserved icing sugar 1 spoon at a time through hole in mixing bowl lid, until well combined
6. Mix **30-40 sec/speed 3**, adding vinegar, vanilla extract and cornflour through hole in mixing bowl lid.
7. Gently transfer mix onto prepared baking tray and form into a tall disc-like shape. Place into oven, reduce oven temperature to 120°C and bake for 1 hour and 20 minutes (120°C). Turn oven off, leaving pavlova in the oven to cool completely (approx. 3 hours or overnight).
8. Top with whipped cream and fresh berries to serve.

### TIPS

- For best results, ensure you have a thoroughly clean and dry mixing bowl before commencing step 4.
- Decorate with any seasonal fruit of your choice (e.g. blueberries, mango, bananas).
- To ensure this recipe is gluten free, read the label of your cornflour. Some may contain traces of wheat or gluten.