



Classic Pavlova

4 egg whites at room temperature
1 cup caster sugar
2 tbsp sifted corn flour
2 tsp white vinegar

Chantilly Cream

600ml thickened cream
1-2 tbsp sifted icing sugar (to your liking)
1 tsp vanilla extract

1. Heat oven to 150 degrees Celsius and line a flat baking tray with baking paper
2. Use an electric mixer on medium - high speed to whisk the egg whites in a clean, dry bowl until they just form stiff peaks
3. Continue whisking while you slowly add the sugar a little at a time. Keep beating until all the sugar has dissolved and the mixture is thick and glossy. You may need to stop a couple of times to scrape down the sides of the bowl. Also, rub a little of the mixture between your fingers to check if the sugar has dissolved. If it feels grainy between your fingers – keep whisking. The mixture needs to feel smooth.
4. Then add corn flour and vinegar and whisk until just combined.
5. Tip the mixture onto the prepared baking tray and use a spatula to shape the meringue into the desired size
6. Turn the oven down to 120 degrees Celsius, and bake the Pavlova for 80 minutes
7. Once the cooking time is up, turn off the oven and leave the door ajar. Let the Pavlova cool down completely in the oven
8. Meanwhile, make the Chantilly cream. Beat all three ingredients together until the cream is just firm. Cover and keep in the fridge until you are ready to decorate and serve the Pavlova

****NOTE****

Always keep the Pavlova in a dry container until you want to serve it – (do not store in the fridge).

Top with cream and seasonal fruits *just before serving*.

Store left over Pavlova in the fridge.

If sugar is not properly dissolved in step #3, the sugar will liquify and the Pavlova will weep.