



# Simple pavlova



There's nothing like a marshmallow-y pav topped with freshly whipped cream and a pile of fruit.

## Ingredients

Serves 8

- 2 egg whites
- 1½ cups (330 g) caster sugar
- 1 teaspoon cornflour
- 1 teaspoon white vinegar
- 1 teaspoon vanilla essence
- 3 tablespoons boiling water
- 300 ml thickened cream
- Fresh fruit, for topping

## Method:

Preheat the oven to 160°C. Line a baking tray with a sheet of non-stick baking paper.

Place the egg whites, sugar, cornflour, vinegar, vanilla essence and boiling water in a large bowl, and beat with electric beaters until stiff peaks form. At first the mixture will be very runny but persevere, it will take a good 5 minutes to get to the right consistency.

Pile onto the baking tray, and use a spatula or the back of a spoon to smooth out to about 22 cm in diameter. Bake for 20 minutes, until lightly brown. Remove from the oven and let cool on the tray. Slide a large knife under the pavlova and carefully manoeuvre it off the paper-lined tray onto a serving plate.

Whip the cream and spread over the pavlova, then top with fresh fruit.

