

Preparation time: 30 minutes

Cooking time: 1 hour

Overall inc. cooling: 2.5 hours

Makes: approx. 12 pieces, depending on size

## Ingredients

### *Meringue*

2tps Cornflour

2tsp Vanilla extract

2tsp White wine vinegar

300g Caster sugar

5 Egg whites<sup>°</sup>

### *Topping\**

568ml Double cream

2 Flake bars

## Method

1. Preheat the oven to gas mark 1, 140°C, 120°C fan
2. Mix the cornflour, vanilla extract, and white wine vinegar in a mug / small bowl. Put to one side
3. Separate the egg whites into a large bowl and whisk until they form soft peaks
4. Add the caster sugar to the egg whites and whisk again until thick
5. Add the cornflour paste and whisk again until combined
6. Take a large square baking sheet and cut some greaseproof to size. Add a little of the meringue mix to the baking sheet and put the greaseproof on top. This keeps the greaseproof in place
7. Add the rest of the meringue onto the greaseproof in a circle approximately 23cm round
8. Bake in the oven for 1 hour. Turn the oven off, leaving the meringue in, and allow to cool
9. Invert the meringue onto a plate
10. Whisk the double cream in a large bowl until it forms peaks
11. Spoon it onto the meringue and spread it round to cover
12. Cur or crumble the flake bars on the top to decorate as you wish
13. Store any remaining Pavlova in the fridge. It will last a few days

\*The decoration can take any form you wish. Some fresh fruit, nuts, or other sweet treats works too

<sup>°</sup>This recipe is the perfect accompaniment to the custard tarts made previously which calls purely for egg yolks. Egg whites can be frozen as long as they are thoroughly thawed before using

**Ingredients**

*Meringue*

- 2tsp Cornflour
- 2tsp Vanilla extract
- 2tsp White wine vinegar
- 300g Caster sugar
- 5 Egg whites



*Topping\**

- 568ml Double cream
- 2 Flake bars

**Utensils**

- Large bowl & Scales
- Baking sheet & Mug
- Electric whisk
- Large metal spoon
- Teaspoon
- Measuring spoon
- Greaseproof paper



Oven gas 1, 120°C fan

**1.**  
Add the 2tsp of cornflour to the mug



**2.**  
Add the 2tsp of vanilla extract to the mug



**3.**  
Add the 2tsp of white wine vinegar to the mug



**4.**  
Mix the ingredients thoroughly with the teaspoon



**5.**  
Separate the 5 egg whites into the large bowl



**6.**  
Whisk the egg whites until it forms soft peaks



**7.**  
Weigh the 300g of caster sugar into the large bowl with the whisked egg whites



**8.**  
Whisk again until the mixture is glossy and thick



**9.**  
Add the cornflour mixture from the mug into the large bowl and whisk to combine



**10.**  
Cut greaseproof paper to the size of the baking sheet  
Use a little meringue mixture to hold the greaseproof on the baking sheet



**11.**  
Spoon the remaining mixture onto the baking sheet in a circle about 23cm round  
Bake for 1 hour. Turn the oven off, leaving the meringue in, and allow to cool fully



**12.**  
Pour the double cream into the large bowl



**13.**  
Whisk the double cream so that it forms soft peaks



**14.**  
Turn the meringue upside down onto a large plate



**15.**  
Spread the whisk cream all over the top of the meringue



**16.**  
Cut or crumble the flake bars on the top to decorate



**17.**  
Serve and enjoy  
Remaining Pavlova may be kept in the fridge and will last a few days

