

**Miele**

# Traditional pavlova

By Miele

**30 minutes**

Preparation time

**1 hour 20 minutes**

Cooking time

**8 servings**

Serves



## INGREDIENTS

185 g egg whites (approximately 5 eggs)  
300 g (2 cups) caster sugar  
1 tsp vanilla extract  
1 tsp white vinegar  
1 tsp cornflour

### Vanilla cream

200 ml cream  
1 tbsp icing sugar, sifted  
½ tsp vanilla extract

### To serve

Seasonal fresh fruit

## **METHOD**

1. Preheat oven on Conventional at 110°C with Rapid heat turned off. Select Crisp function if available.
2. In a freestanding mixer with a balloon whisk attachment, whisk egg whites until soft peaks form.
3. Gradually add sugar, beating well after each addition until meringue is stiff and shiny and sugar has dissolved.
4. Mix together the vinegar and vanilla, then add the cornflour to form a paste. Gently fold the cornflour paste into the meringue.
5. Line a baking tray with baking paper. Draw a 22 cm circle and turn the paper over.
6. Using a spoon, loosely spread the meringue onto the tray in the shape of the circle.
7. Place the tray on shelf position 1 and bake for 1 hour and 20 minutes. Turn the oven off and leave in the oven for 40 minutes. Remove and allow to cool completely.

## **Vanilla cream**

1. Place ingredients into a cold bowl and whisk until whipped.

## **To serve**

1. Place pavlova onto a serving dish. Top with whipped cream and seasonal fresh fruit.

## **Additional appliance method**

Combi steam Pro oven:

- Preheat oven on Combi Mode + Conventional 110°C + 0% moisture.
- Place the tray on shelf position 1 and bake for 1 hour and 20 minutes. Turn the oven off and leave in the oven for 40 minutes. Remove and allow to cool completely

## **Hints and tips**

- Pavlova is susceptible to humidity and therefore best cooked on the day you're consuming it.