



## Pavlova

### Ingredients:

8 large egg whites

Pinch of salt

350 g caster sugar

5 ml white wine vinegar

1 teaspoon vanilla sugar

3 dl whipping cream

Fruit for topping



### Preparation method:

- 1** Preheat the oven to 180C. Line a baking tray with baking paper.
- 2** Separate the yolks from the whites.  
Whisk the egg whites with half the sugar and the salt in a clean bowl.
- 3** Continue beating while adding the remaining sugar, the vinegar and the vanilla sugar until stiff and shiny.
- 4** Mould the egg white mix onto the baking paper. Flatten the top and smooth the sides.
- 5** Place in the oven and immediately reduce the heat to 150C. Cook for 1¼ hours.
- 6** Turn off the oven. Put 'Pav' onto a plate, then pile on the whipped cream and dress with the fruit of your choice. Enjoy!