



Pavlova with Tropical Sauce

Ingredients

- 4 egg whites
- 1 ¼ cups caster sugar
- 1 teaspoon white vinegar
- 1 teaspoon vanilla essence
- 1 Tablespoon cornflour
- Drizzle Wild Appetite Tropical Sauce



Method

Preheat oven to 180 degrees C. Using an electric mixer, beat egg whites and sugar together for 10mins or until glossy and thick. Mix vinegar, vanilla and cornflour together. Add to meringue. Beat on high speed for a further 5 minutes. Line an oven tray with baking paper. Spread Pavlova in a circle of approx 22 cms or to make round stacks in circles of 5cms. Place in oven and the turn down to 100 Degrees C. Bake for one hour or for rounds check after 40-45mins. Turn oven off. Open door slightly and leave in the oven to cool. When cool take out and top with cream and Urban Appetite Tropical Sauce or stack rounds with cream in between and pour over sauce.