

Classic Pavlova

Cooking Time 75 minutes (preparation time 30 minutes)

Ingredients

- 8 free range egg whites
- 1/4 tsp cream of tartar
- 2 cups caster sugar
- 2 tsp vanilla extract
- 2 tbs cornflour
- 2 tsp white vinegar
- 2 large mangoes, skin removed, cheek thinly sliced
- 6 kiwifruit, peeled, sliced
- 600ml thickened cream
- 1 cup passionfruit pulp (you will need about 8 passionfruit)



Method

1. Cook the rice in a pan of boiling salted water, according to the packet instructions, then drain and 1. Preheat oven to 120°C.
2. Draw a 24 cm circle onto 3 large sheets of baking paper. Line 3 baking trays with the sheets.
3. Place egg whites and cream of tartar into the large bowl of an electric mixer. Beat until stiff peaks form. Slowly add sugar, 1 tbs at a time, beating well after each addition, until all sugar has been added and has dissolved. Add vanilla, cornflour and vinegar and beat until well combined.
4. Divide pavlova mixture between lined trays. Using a palette knife or spatula, spread pavlova mixture evenly within marked circles. Bake for 1 hour 15 minutes or until crisp. Turn oven off and leave oven door slightly ajar to allow pavlova discs to cool completely.
5. Beat cream until thick. Place a pavlova disc on a large serving platter. Spread cream over and decorate with of fruit. Repeat with remaining pavlova discs, cream and fruit.

Serve immediately.