



Marshmello Pavlova

Culinary Love Recipe

Ingredients

- 5 egg whites
- 1 cup of castor sugar
- pinch of salt
- 1 dessertspoon of cornflour
- 1 dessertspoon of vinegar
- 1 teaspoon of vanilla essence

Method

1. Cover an oven tray with baking paper, mark a 7" circle.
2. Beat egg whites & salt until stiff peaks form & gradually add sugar a little at a time, beating well between each addition.
3. Fold in cornflour, vinegar & vanilla.
4. Pile mixture onto prepared tray, shaping out to within 1/2 " of circle (can be as high as 4-5 " depending on eggs)
5. Bake near bottom of oven at 150`C for 1 hour. Turn off oven, leave door ajar till cold. Pile on cream & fruit.

Please note

Don't use eggs that are too fresh, they don't seem to beat as well.

