
Michael Van de Elzen's

Easy Peasy Pommey Pav

Served with pink pomegranate syrup and raspberries, this delicious Pavlova is sure to be a hit at your Pink Ribbon event!



Makes a 23cm
circle cake

INGREDIENTS

- 2 large egg whites, at room temperature
- 1 ½ cups caster sugar
- ½ teaspoon vanilla essence
- 1 teaspoon white vinegar
- 1 teaspoon cornflour
- 4 tablespoons boiling water
- 250ml pouring cream
- 100ml pomegranate syrup
- 1 punnet fresh raspberries, hulled

METHOD

1. Preheat the oven to 180°C with the rack in the centre of the oven. Draw a 23cm circle on a large piece of baking paper and put this on a baking tray. Clean and dry the beater and bowl of your mixer.
2. Put the sugar, vanilla, vinegar, cornflour and finally the water into the bowl. Beat the mixture on high speed for 10-12 minutes until shiny and stiff. Spoon this into your circle and spread it out evenly with a spatula.
3. Bake for 10 minutes, lower the heat to 150°C and then bake for a further 45 minutes. Turn the oven off and allow the Pavlova to cool in the oven for at least 1 hour, preferably longer if you can.
4. Whip the cream to soft peaks and stir in the pomegranate syrup. Spoon the cream mix onto the top of the Pavlova and decorate with the fresh raspberries. Yum!