

*This Kiwi Christmas delicacy has a crisp shell and fluffy meringue interior, which blends well with the cream and fresh berries.*

### INGREDIENTS:

6 egg whites at room temperature

1  $\frac{3}{4}$  cups caster sugar

2 tsp vanilla essence

1 tsp white vinegar

pinch of salt

1 tsp corn flour

### **Whipped Cream**

10 oz cream, whipped

3 tbsp powder sugar

2 tsp vanilla essence

### **Garnish**

blueberries

strawberries sliced



### DIRECTIONS:

Pre-heat oven to 320°F. Line a baking tray with baking paper.

In a large bowl, beat the egg whites with an electric mixer set on high until soft peaks form. Continue beating while adding sugar,  $\frac{1}{4}$  cup at a time.

The mixture should be thick and glossy at this point. Fold in vanilla and vinegar, then fold in corn flour.

To make a wreath shape, draw a 10-inch diameter outer circle and a 7-inch diameter inner circle on baking tray. Scoop your mixture out on the prepared tray, carefully following the drawn ring.

Place baking pan in the oven and bake for 5 minutes. Turn down the oven to 280°F and continue baking for 1 hour or until the outside is hard but still white. Turn off the oven and allow the pavlova to cool in the oven for about

2 hours or overnight. Keep in a cool, dry place until the pavlova is ready to be garnished.

To set up the pavlova, carefully transfer to a serving plate using two wide spatulas. Whip the cream with an electric mixer set at high speed. Slowly add vanilla and powdered sugar to sweeten. Garnish the top of the pavlova with the whipped cream and decorate with sliced fruits of your choice, then enjoy!