

CircoTherm® 160°C

Serves 6

Prep: 20 minutes

Cook: 30 minutes, plus cooling

4 large egg whites
225g (8oz) caster sugar
1 tsp cornflour, sifted
½ tsp white wine vinegar
284ml pot double cream
1 tsp vanilla extract
250g punnet strawberries, hulled and halved
150g punnet raspberries
1 tbsp icing sugar

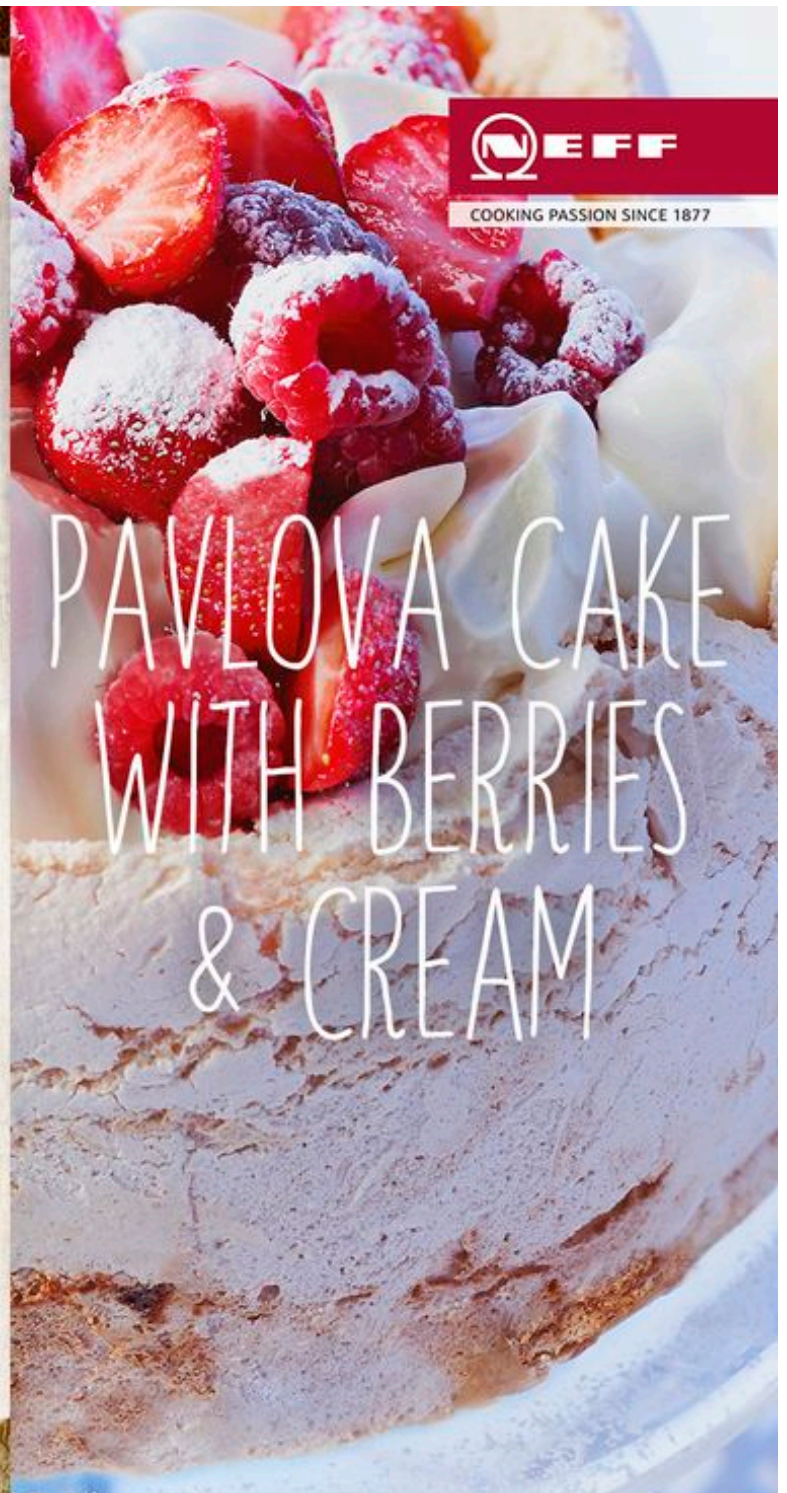
- Preheat the oven to CircoTherm® 160°C. Whisk the egg whites to soft peaks. Add the caster sugar, a tablespoon at a time, whisking constantly until thick and glossy. Fold in the cornflour and vinegar.
- Spoon into a deep, 18cm (7in) springform tin, base and sides lined with baking parchment, and bake on shelf 1 for 30 minutes. Turn off the oven but leave the pavlova in the tin inside the oven to cool for 1 hour.
- Slide the pavlova onto a serving plate. Lightly whip the cream and fold in the vanilla. Spoon on to the pavlova and pile on the berries. Dredge with the icing sugar and serve.

Why use this particular Neff function? CircoTherm® helps give you a meringue with a deliciously soft, mallowy texture. Be warned, the mixture rises quite impressively, so make sure you take out the shelves above.

ENJOY!



COOKING PASSION SINCE 1877



PAVLOVA CAKE WITH BERRIES & CREAM