



'Home-Away- From-Home' Pavlova

INGREDIENTS

6 Egg Whites (Room Temperature) - 450g Caster Sugar - 1 tsp Vanilla Essence - 1 tsp White Vinegar - 2 tsp Cornflour - 300ml Fresh Cream, Whipped - 3-4 Blood Oranges - 50g Caster Sugar - 1-2 Passion Fruit - Fresh Fruit To Decorate

INSTRUCTIONS

1. Preheat your oven to 180°C/160°C Fan and line a baking tray with baking parchment

2. In a large bowl, beat the egg whites by hand or by using a mixer until soft peaks form

3. Continue to beat the eggs while slowly adding the caster sugar, a spoonful at a time. The mixture should start to get glossier and thicker with each addition - the overall process should be slow and steady, taking about 10 minutes

4. Beat in the vanilla essence, and then gently fold in the vinegar and cornflour

5. Spoon mixture out onto the tray, forming a dinner plate sized mound. Tip: trace something round with a pencil onto your baking paper to create a perfect circle

6. Bake for approximately 1 ½ hours until dry and crisp, and

lifts easily off the paper. Turn the oven off and leave the pavlova inside the oven for at least an hour before removing. Finish cooling on a wire rack, then transfer to an airtight container

7. To create the syrup, finely grate the zest from the blood oranges into a small saucepan and squeeze in the juice of the oranges until you have around 150ml. Add to your saucepan with 50g caster sugar. Give everything a good stir and bring to the boil for 5 minutes

8. Strain the syrup into a measuring jug, and then pour back into the pan and continue to boil for another 6 minutes until thickened and reduced in volume. Leave to cool

9. When ready to serve, place on a serving plate or cake stand, swirl the top with the whipped cream and drizzle over the syrup until it runs down the sides. Top with the pulp from the passion fruit and heaps of fresh fruit

