

Meringues & Marshmallows - Pavlova**Recipe No:****R400 - R400d****PAVLOVA CAKE**USING ACTIWHITE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	ACTIWHITE	0.075	4.6%
	Water	0.500	30.8%
2	Sugar	1.000	61.5%
	VANILLA ESSENCE 101 (as desired)	0.000	
3	Cornflour	0.050	3.1%
Total Weight		1.625	

Method:

1. Soak Group 1 together for 10 minutes.
2. Add Group 2 and whisk to full volume on top speed for about 10 minutes.
3. Add Group 3 and mix on top speed for about 10 seconds.
4. Bake at 120°C for approximately 1 1/4 hours.

Notes: This recipe will produce a pavlova cake with a soft marshmallow type centre.
Recipe percentages are on total batter / mix weight (100%)

Yield: 4 Pavlovas 30cm x 5cm.