

Meringues & Marshmallows - Pavlova**Recipe No:****R400 - R400p****PAVLOVA CAKE - Alternative Recipe**USING [ACTIWHITE](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	ACTIWHITE	0.125	7.7%
	Water	0.900	55.4%
2	Sugar	0.550	33.9%
	APITO VANILLA ESSENCE 101 (as desired)	0.000	
3	Cornflour	0.050	3%
<b>Total Weight</b>		<b>1.625</b>	

- Method:**
1. Soak Group 1 for 10 minutes and place into a 20L bowl.
  2. Whisk Group 1 to full volume for 8 minutes.
  3. Add Group 2 and whisk for a further 5 minutes.
  4. Gently fold in Group 3.
  5. Preheat oven at 120°C and retain this heat setting.
  6. Bake time approximately 35 minutes.
  7. Switch off oven.
  8. Leave in oven with door ajar for a further 25 minutes.

**Notes:** Recipe percentages are on total batter / mix weight (100%)