

Meringues & Marshmallows - Pavlova

Recipe No:
R400 - R400j

PAVLOVA CAKE & ROLL

USING [ACTIWHITE](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	ACTIWHITE	0.075	5.7%
	Water	0.500	37.9%
2	Sugar	0.700	53%
	APITO VANILLA ESSENCE 101 (as desired)	0.000	
3	Cornflour	0.045	3.4%
Total Weight		1.320	

- Method:**
1. Soak Group 1 for 10 minutes and place into a 20 litre bowl.
 2. Whisk to full volume for 8 minutes.
 3. Add Group 2 and whisk for a further 5 minutes.
 4. Add Group 3 and fold in.
 5. Preheat oven to 120°C (250°F) 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.
 9. For a Pavlova Roll evenly spread mix on tray and bake for approximately 35 minutes.
 10. Cool, fill and roll with required filling.

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

Yield: Yield: 4 Pavlovas 28cm x 5cm.