



Christmas Wreath Pavlova

Ingredients

Standard pavlova quantities below - for the wreath 1 times and a half the recipe - quantities in the brackets.

- 6 (9) Egg whites
- 2 and a bit (3 and a bit more) cups Sugar (normal or caster both work fine)
- 3 (4 and a half) Dstspn Cornflour
- 3 (4 and a half) Tbs Water
- 1 (1 and a half) Tsp Vanilla Essence
- 1 (1 and a half) Tsp White Vinegar
- Pinch of Salt



Method

Whisk all ingredients in an electric mixer on high speed for approx 12 - 15 minutes. You want the peaks to be firm.

On a baking paper covered baking tray, pile the mixture into a wreath shape (I use a piping bag with a very big nozzle) Do not flatten out the mixture.

Bake at 180 or 160 Fan bake for 20 minutes - turn the oven off and leave the pav in the oven until it is completely cold.

Top the pav with copious amounts of fresh whipped cream (you can add a dash of vanilla and some icing sugar to make chantilly cream if you like it a bit sweeter).

I add a berry compote or sauce (If using canned berries make the sauce by draining the juice of the berries into a small saucepan and thicken with a small amount of cornflour - add a little juice to the cornflour then add the mixture to the remainder of the juice - cook until thickened and cool completely before putting on top of the cream).

Add liberal amounts of fresh berries. Serve and eat.

