



## Peaches and cream pavlova

Gaggenau Appliance:

Preparation Time: 30 minutes

Cooking Time: 1 hour 30 minutes

Serves: 8

### Ingredients

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6 egg whites  
1½ cups caster sugar  
1½ tsp white vinegar  
1½ cups thickened cream  
1 tsp vanilla extract  
2 ripe peaches, cut into thin wedges  
2 passionfruit

### Method

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#### Preparation

1. Preheat oven to Hot air 120°C and line the enamel tray with baking paper.
2. Place egg whites in the bowl of a stand mixer and whisk on high speed until stiff peaks form.
3. Gradually add sugar and continue to whisk. Once all the sugar has been added whisk for 6 minutes. Add vinegar and whisk for 4 minutes. The mixture should be thick and glossy. Pile the meringue onto prepared tray and shape. Use a flat spatula to smooth the edge.
4. Reduce oven temperature to 100°C. Bake the pavlova for 1 hour and 30 minutes. Turn the oven off and allow the pavlova to cool completely in the oven.
5. Whisk the cream with vanilla extract to form thick, soft peaks.

#### To finish

1. Place pavlova onto a cake stand, top with cream and scatter over peaches and passionfruit.