

Pavlova with fruit and whipped cream

Cuisine: **Other**
Food category: **Desserts**





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Company: **Retigo**

Program steps

Preheating:

105 °C

1

 Hot air

 0 %

 Termination by time

 02:00 hh:mm

 90 °C

 50 %



Ingredients - number of portions - 8		
Name	Value	Unit
egg whites	4	pcs
caster sugar	220	g
white wine vinegar	10	ml
potato starch	10	g
double cream 33%	300	ml
strawberries	350	g

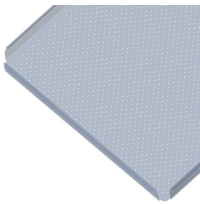
Nutrition and allergens	
Allergens: Minerals: Ca, Co, Cu, F, Fe, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, E, Kyselina listová	
Nutritional value of one portion	Value
Energy	130.8 kJ
Carbohydrate	31.2 g
Fat	0.2 g
Protein	0.4 g
Water	0 g

Directions

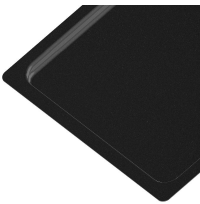
We put the egg whites in a bowl and beat them, at first with lower speeds, gradually increasing the speed. Beat until stiff and gradually add sugar towards the end. Mix the potato starch with vinegar and add to the meringue.

Spread the meringue on a sheet with baking paper to the desired size. We will create a dip in the middle and the side higher up. We put it in our premium combi oven and bake on the program mentioned above. After it has cooled, whip the cream and spread it on the pavlova, decorate with chopped strawberries and serve.

Recommended accessories



Aluminium baking sheet perforated



Vision Bake