



# Pavlova with Tropical Sensation Sauce

## Ingredients

- 4 Egg whites
- 310ml (1 ¼ cups) Caster sugar
- 5ml White vinegar
- 5ml Vanilla essence
- 15ml Corn flour
- Drizzle [Wild Appetite Tropical Sensation Sauce](#)



## Method

Preheat oven to 180 °C. Using an electric mixer, beat egg whites and sugar together for 10 minutes or until glossy and thick .

Mix vinegar, vanilla and corn flour together. Add to meringue.

Beat on high speed for a further 5 minutes. Line an oven tray with baking paper.

Spread mixture into round circles of approx. 5cms.

Place in the oven, the turn down to 100 °C, bake for 40-45mins.

Turn oven off. Open door slightly and leave in the oven to cool.

When cool, stack rounds with cream and pour over the [Wild Appetite Tropical Sensation Sauce](#).