



PAYLOVA



RECIPE by @hellosugar_official / ILLUSTRATION @ShellShesree

MAKES ONE PAY. TO MAKE PER IMAGES, DOUBLE EVERYTHING, USE TWO TRAYS AND BAKE AT THE SAME TIME.

CAN BE MADE UP TO TWO DAYS AHEAD AND STORED IN AN AIRTIGHT CONTAINER.

ASSEMBLE JUST BEFORE SERVING... Enjoy!

250 g EGG WHITES

1 tbs CORNFLOUR

350 g CASTER SUGAR

1 tsp VANILLA

2 tps VINEGAR

WHIPPED CREAM & BERRIES

1. PRE-HEAT OVEN to 100°C and line flat baking trays with baking paper.
2. PUT EGG WHITES & SUGAR into a mixing bowl and BEAT for 20 minutes.
3. GENTLY fold in VINEGAR, CORNFLOUR, VANILLA.
4. SPREAD the meringue mixture onto tray/s.
5. BAKE for TWO HOURS, then TURN OFF OVEN and leave in oven to cool completely.
6. WHEN READY to SERVE, top with/ sandwich with WHIPPED CREAM and FRESH BERRIES.