



PINEAPPLE PAVLOVAS

Prep: 1h30min – Serves 4

For the meringue:

4 egg whites
a pinch of salt
150g sugar
 $\frac{3}{4}$ tsp white wine vinegar
 $\frac{3}{4}$ tsp cornstarch
1 $\frac{1}{2}$ tsp vanilla extract

For the cream:

200ml whipping cream
40g sugar
1 sachet of vanilla sugar
160g of yoghurt

$\frac{1}{2}$ peeled pineapple
mint leaves

1. Preheat oven to 110 °C fan.
2. Put the egg whites in a bowl with a pinch of salt and whip until stiff. Gradually add the sugar, then add vinegar, cornstarch and vanilla extract and beat.
3. Put the meringue into a piping bag fitted with a star-shaped nozzle. Pipe four 10cm wide discs onto a baking tray lined with baking paper. Then, decorate the edges of the discs with small rosettes.
4. Bake the meringues in the preheated oven for 50 minutes. Turn off the oven and leave the meringues in the oven for another 30 minutes.
5. Whip the cream with sugar and vanilla sugar until firm. Stir in the yoghurt.
6. Cut the pineapple into bitesized chunks.
7. Top each meringue with a generous dollop of cream, some pineapple and mint leaves. Serve immediately.

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