

## Rhonda Niren's Fabulous Very Large Pavlova

### Ingredients

- 12 egg whites – weigh egg whites
- Same weight of castor sugar
- 2 tablespoons cornflour
- Cream
- Fruit
- Grated chocolate

### Instructions

1. Pre heat oven to 250 degrees
2. Line a very large baking tray (approx. 40-45 cm wide x 35 cm deep)
3. Beat egg whites and when semi firm slowly add castor sugar
4. Keep beating until sugar dissolved and you have firm peaks
5. Add 2 tablespoons cornflour and beat to combine
6. Using a metal spoon, put egg whites onto tray and smooth edges in an upward motion – this stops the pavlova spreading and allows it to rise
7. Put into hot oven (250 degrees) then decrease to 110 degrees for 1 hour
8. Leave in oven with door slight ajar till cold
9. Decorate with beaten cream and fruit – I often grate chocolate over as well

### Notes:

This is a much loved and demanded desert with my family and friends. As full as they are after a huge erev Rosh Hashana meal they always seem to find room to devour a very large pavlova off. It is one of my family's absolute favourites at every festival meal and so very quick and easy to make! Enjoy