

# Rolled Pavlova (Ottolenghi)

## Ingrédients

- 250g egg whites
- 375g caster sugar
- 2 teaspoons vanilla extract
- 2 teaspoons white vinegar
- 2 teaspoons cornstarch
- 400g heavy cream (I used only 300g)
- 30g icing sugar (next time, I won't add any sugar, the cake is sweet enough with the meringue in my opinion)
- 400 to 500g of fruits of your choice (for me, strawberries & raspberries)

## Préparation

1. And yes, another recipe from Ottolenghi, but his book Sweet has quite a few tempting ideas, like this rolled pavlova, normally filled with peaches and blackberries, but as the season requires, I filled it with strawberries of course!
2. If you prefer exotic flavors, Ottolenghi mentions a mango/passionfruit/lime version that seems really nice  
Equipment: Mini angled spatula Perforated baking sheet  
Ingredients: I used the Norohy vanilla extract from Valrhona: code ILETAITUNGATEAU for 20% off on the entire site (affiliate).
3. I would reduce the quantities using 200 to of egg whites maximum.
4. Preheat the oven to 200°C.
5. Whisk the egg whites until stiff, then add the sugar gradually while continuing to whisk constantly until you have a smooth and shiny meringue.
6. Add the vanilla, cornstarch, and white vinegar, then whisk again to incorporate them.
7. Spread the meringue on a baking sheet lined with parchment paper.
8. Place the meringue in the oven, and immediately lower the oven temperature to 180°C.
9. Bake for 35 minutes; the meringue should be golden and crusted but soft inside.
10. Let it cool.
11. I won't add any sugar, the cake is sweet enough with the meringue in my opinion)400 to of fruits of your choice (for me, strawberries & raspberries)Whip the heavy cream into whipped cream, add the icing sugar.
12. Spread the whipped cream on the cooled meringue.
13. Add the sliced fruits of your choice.
14. Next, roll the pavlova, decorate with some additional fruits, then enjoy!