



## Pavlova Roll with plums

**Season:** Spring/summer

**Type:** Dessert

**Difficulty:** Medium

**Serves:** 6-10

**Fresh from the garden:** plums

<b>Equipment:</b>	<b>Ingredients:</b>
Electric mixer Swiss roll tin Baking paper Baking spray	5 egg whites 250grams caster sugar, extra for dusting 2 teaspoons cornflour 2 teaspoons white vinegar 2 teaspoons vanilla essence 1/2 cup whipped cream 2 tablespoons icing sugar Plums, drained and sliced

What to do:

Spray baking tray and line with baking paper.

Turn oven onto 150° C.

Place egg whites in a very clean dry mixing bowl. Beat until soft peaks form.

Add sugar in a slow, steady stream and continue to beat for about 5 minutes or until thick and glossy.

Gently fold in vanilla, cornflour and vinegar.

Spread mix evenly into tray and bake for 20 minutes.

Allow to rest on the bench for 5 minutes. Pavlova will subside a little.

Sprinkle a strip of baking paper with a little caster sugar and turn Pavlova onto it.

Allow to cool.

Combine cream and icing sugar in bowl of mixer and beat until thick.

Spread cream over Pavlova, stopping 4 centimetres from one end. Place slices of plums along cream

Using the paper underneath gently roll up, careful not to roll paper into centre.

Leave to rest until ready to serve. Serve with any left over plums.