

PAVLOVA CAKE & ROLL

INGREDIENTS

Group 1

Ingredient	KG	%
ACTIWHITE	0.075	5.70
Water	0.500	37.90
Total Weight: 0.575		

Group 2

Ingredient	KG	%
Sugar	0.700	53.00
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Total Weight: 0.700		

Group 3

Ingredient	KG	%
Cornflour	0.045	3.40
Total Weight: 0.045		

METHOD

Soak Group 1 for 10 minutes and place into a 20 litre bowl. Whisk to full volume for 8 minutes. Add Group 2 and whisk for a further 5 minutes. Add Group 3 and fold in. Preheat oven to 120°C (250°F) and retain this heat setting. Bake time approximately 35 minutes. Switch off oven. Leave in oven with door ajar for a further 25 minutes. For a Pavlova Roll evenly spread mix on tray and bake for approximately 35 minutes. Cool fill and roll with required filling.



CATEGORY

Desserts & Patisserie,
Meringue & Marshmallow