

# PAVLOVA CAKE & ROLL

## INGREDIENTS

### Group 1

Ingredient	KG	%
ACTIWHITE	0.075	5.70
Water	0.500	37.90
<b>Total Weight:</b>	<b>0.575</b>	

### Group 2

Ingredient	KG	%
Sugar	0.700	53.00
	-	-
<b>Total Weight:</b>	<b>0.700</b>	

### Group 3

Ingredient	KG	%
Cornflour	0.045	3.40
<b>Total Weight:</b>	<b>0.045</b>	

## 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