

# Easy Pavlova with Green Tea Cream



Preparation time: 100 mins

Serves: 8 people

User Rating: ★★★★★

Publication: 14 December 2022

Categories: TikTok Recipes, Desserts



## Ingredients

- 6 egg whites
- 1 ½ cups caster sugar
- 1 tbsp white vinegar
- 1 tbsp corn flour
- 300 ml thickened cream
- ¼ cup caster sugar
- 2 tsp matcha powder
- 1 punnet strawberries, sliced

## Method

1. Preheat oven to 140°C fan-forced.

2. In a large bowl place your egg whites and whip with electric beaters or a stand mixer until soft peaks form. Continuously add your sugar, a spoonful at a time then continue beating until the mix becomes thick and glossy. Beat until all sugar has completely dissolved - use a clean spoon to check by rubbing a little mix between your fingers. Don't try to substitute white sugar as the grains are larger than caster sugar.
3. Once the sugar has dissolved, mix together vinegar and corn flour then add to the egg whites. Beat for another 30 seconds or so until it's incorporated.
4. Scoop half your mix out into a tall pile on a lined baking tray, flatten slightly to create a disc the size of a dinner plate, then add the second half of the meringue and shape into a cake.
5. Place in the oven and immediately turn the temperature down to 110°C. Bake for 1 hour and 30 minutes. Turn the oven off but don't open the door, then leave the pavlova in overnight. One or two cracks is normal but if you can see multiple large cracks it's likely your pavlova will continue to collapse overnight and it might be worth starting again. This could be because the sugar wasn't dissolved properly.
6. To make the whipped cream, add the cream, sugar and matcha to a large bowl or stand mixer and beat on medium speed until firm, careful not to over-mix.
7. To serve, top the pavlova with whipped cream and sliced strawberries. Best eaten the day-of.



## Notes

The removable base from a tart pan is a great tool for moving a whole pav onto your serving dish.