

PAVLOVA

(Adapted from Gourmet Magazine, Spring 2009)

1 cup superfine granulated sugar
1 Tbsp. cornstarch
3 large egg whites **at room temperature**
3 Tbsp cold water
1 tsp. distilled white vinegar

Preheat oven to 300F with rack in middle. Trace a 7-inch circle on a sheet of parchment paper and put on a baking sheet.

Whisk together sugar and cornstarch in a small bowl.

Beat egg whites with a pinch of salt using an electric mixer at medium speed until whites hold soft peaks. Add water (whites will loosen) and beat until whites again hold soft peaks.

Increase speed to medium-high and beat in sugar mixture 1 Tbsp. at a time. After all sugar has been added, beat 1 minute more.

Add vinegar and beat at high speed until meringue is glossy and holds stiff peaks, about 5 minutes (longer if using hand-held mixer).

Gently spread meringue inside circle of parchment, making edge of meringue slightly higher than center. Bake until meringue is pale golden and has a crust, about 45 minutes (the inside will be like marshmallow).

Turn oven off and prop door open slightly with a wooden spoon. Cool meringue in oven 1 hour.

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