



Banoffee pavlova

SERVES 6-8 PREP 30 mins COOK 1 hr EASY V

'Combining two best-loved desserts, this ultimate showstopper is surprisingly easy to make. Finished with a brown sugar whipped cream, swirls of caramel and chocolate shavings, this is a truly impressive pud for any occasion.' **Liberty Mendez**

For the meringue

4 egg whites
250g caster sugar
1 tsp white wine vinegar
1 tsp cornflour
1 tsp vanilla bean paste

1 Heat the oven to 150C/130C fan/gas 2 and line a large baking tray with baking parchment. Tip the egg whites into a clean bowl and whisk using an electric whisk or in a stand mixer until just turning pale and foamy. Gradually add the caster sugar, 1 tsp at a time, until completely incorporated (this will take 5-7 mins). Whisk for 2-3 mins more until the meringue is glossy and holds its shape when the beaters are lifted out.

2 Whisk the vinegar, cornflour and vanilla into the meringue until combined. This will help the meringue hold its structure. Dollop the meringue over the middle of the prepared baking tray and spread out into a roughly 30cm circle using the back of the

For the topping

350ml double cream
2 tbsp light brown soft sugar
150ml canned salted caramel
2 bananas, peeled and sliced
25g dark chocolate, shaved

spoon. Build up the sides slightly higher than the middle so you have a gap for the toppings. Bake for 1 hr, then turn off the oven and leave the pavlova inside (keeping the door closed) until completely cool.

3 Meanwhile, whisk the double cream, brown sugar and 50g salted caramel together using an electric whisk until the mixture holds soft peaks. Spoon this over the cooled pavlova, then top with the sliced bananas. Drizzle over the remaining salted caramel and sprinkle with the dark chocolate shavings.

GOOD TO KNOW gluten free

PER SERVING (8) 510 kcals • fat 31g • saturates 19g • carbs 54g • sugars 53g • fibre 0.4g • protein 3g • salt 0.5g



LIBERTY MENDEZ

Liberty is Good Food's recipe developer. She was a pastry chef at the House of Commons before joining the team. She has a keen interest in baking and plant-based cookery.
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