

Heart Pavlovas**Ingredients:**

Egg Whites	4x
Caster Sugar	0.250Kg
White Wine Vinegar	1 tsp
Cornflour	1 tsp
Vanilla Extract	1 tsp
Macphie Dessert Sauce	0.100Kg
Mactop Extra	0.250L
Berries	

**Method:**

1. Preheat oven to 130°C (fan)
2. Whisk the egg whites, until they form stiff peaks, then whisk in 250g caster sugar, 1 tbsp at a time until glossy
3. Whisk in the white wine vinegar, cornflour and vanilla extract
4. Pipe into heart shape and create a small heart shaped crater in the middle
5. Bake for 15 minutes
6. Once baked, turn the oven off, open the oven door slightly and allow to cool for an hour in the oven
7. After an hour, take out of oven and squeeze Macphie dessert sauce into the crater that had been created
8. Whisk the Mactop extra and pipe onto over the dessert sauce
9. Decorate with berries and sprinkles