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PAVLOVA

CATEGORY

Confectionery

INGREDIENTS

Group 1

 Ingredient
 KG

 BAKELS PAVLOVA MIX
 0.125

 Water
 0.130

 Sugar
 0.065

 Total Weight: 0.320

METHOD

- 1. Preheat oven at 170°C.
- 2. Mix BAKELS PAVLOVA MIX with water in mixing bowl and whisk for 15 seconds at slow speed.
- 3. Scrap down the mixture and whisk another 2 minutes at high speed.
- 4. Add in sugar and whisk for 1 minute at slow speed, then further whisk for extra 1 minute at high speed.
- 5. Pipe 20gm batter (or as desire) on baking tray layered with baking sheet.
- 6. Bake at 70°C±5°C for 10 minutes (depending weigh of batter).
- 7. Off the temperature and retained product in oven for 55 minutes.