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Charlotte Russe

Make a delicious Charlotte russe with glühwein filling and a bottom of bastogne cookies! The sponge fingers are made of the FunCakes mix for Sponge Cake.

Boodschappenlijstje



FunCakes Icing Sugar 900g

F10545
€5.89



FunCakes Mix for Sponge Cake Deluxe
1kg

F10500
€6.99



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95

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Patisse Adjustable Baking Frame
Round 13-31cm

P02459
€10.69

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Other materials:

- 150 ml glühwein
- 14 bastogne cookies
- 75 gram unsalted butter
- 3 eggs (approx. 150 gram)
- 15 ml water
- Granulated sugar
- 500 ml cream
- 1 bag of cream stiffer
- Ribbon

Fill a saucepan with 150 ml glühwein and bowl this. Remove the pan from the fire and let the glühwein cool down.

Soak the gelatin leaves 10 minutes in plenty of water. Solve then the gelatin leaves in hand warm mulled wine and pour it on a plate. Let it harden outside the fridge.

Crumble the cookies. Melt 75 gram unsalted butter in a saucepan, don't let it turn brown. Stir the crumbled cookies true the butter.

Place a sheet of baking paper on the flat plate and place the pastry ring on top. Press with the back of a spoon, gently the cookie crumbles in the ring. Place it in the refrigerator.

Make sure all the ingredients are at room temperature. Preheat the oven to 160°C (convection oven 140°C). Mix 150 gram mixture, 3 eggs and 15 ml water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed.

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Sprinkle the granulated sugar on a sheet of baking paper. Fill a decorating bag with the batter and cut off the tip. Pipe strokes of approx. 10 on the sugar. Keep some distance between the strokes, because they run out a bit during baking. Bake the sponge fingers for approx. 15 minutes. Please note, the baking time can be different per oven. Let the cool down on the countertop.

Beat 350 ml cream with 1½ icing sugar. Add the glühwein and beat it until it is stiffen. Remove the pastry ring from the refrigerator and fill this with the glühwein mousse. Place it back in the refrigerator.

Beat the rest of the cream stiff with 1½ icing and bag of cream stiffer. Remove the cake from the refrigerator and place this on a plate. Remove the pastry ring and place the sponge fingers with the sugar on the inside along the cake. Place a ribbon around the cake and finish the cake with the cream.