



Orange bavarois cake

This Orange bavarois cake is a perfect treat for a sunny Sunday. Recipe from DeLeukstetaartenshop.

Boodschappenlijstje



Patisse Baking Frame Adjustable

P2168
€8.92



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.27



FunCakes Icing Sugar 900 g

F10545
€4.67



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.22



FunCakes Almond Paste 1:1 -250 g

F54400
€3.61



FunCakes Flavour Paste Orange 120 g

F56305
€5.01



FunCakes Mix for Cookie & Pie Crust
500 g

F10170
€3.82



FunCakes Acetate Foil 8 cm x 20 m

F83110
€6.16



FunCakes Bake Release Spray 200ml

F54100
€4.24



Wilton Decorating Tip #6B Open Star
Carded

02-0-0168
€2.00



Dr. Oetker Wooden Rolling Pin Ø6,5x43
cm

DRO1632
€12.74

Other materials:

- 2 eggs
- 155 gram unsalted cream butter
- 60 ml water
- 100 + 250 ml whipping cream
- 150 gram Monchou
- 65 gram white sugar
- Seeds of a vanilla bean
- 2 oranges
- Dark chocolate bar
- Sharp knife

Put 500 gram FunCakes mix for Sweet Cookie and Crust, 1 egg and 155 gram unsalted cream butter in a bowl and use dough hooks to mix it into a crumbly dough. Knead the dough with your hands into a ball, wrap it in plastic foil and let it rest in the fridge for an hour.

Mix the Monchou, 100 ml whipping cream, 1 tablespoon icing sugar and the vanilla beans until you have an airy cream. Put it in the fridge to stiffen up.

Preheat the oven to 180°C (convection 160°C). Take the dough out of the fridge and knead it. Roll it out to thickness of 1 cm. Do this on a surface covered with flour. Use the adjustable baking frame to cut out the dough. Lay the dough with the baking frame around it on a baking tray covered with parchment paper.

Mix 250 gram FunCakes almond paste with 1 egg and put it in a piping bag. Pipe the almond paste on the dough. Bake in 20-25 minutes. Let it cool down completely.

Beat 250 ml whipping cream a bit stiff. Add 60 ml water to 50 gram bavarois powder. Add this directly to the whipped cream and stir well. Cover the inside of the baking ring with acetate foil, with the cake inside. Add the bavarois and let it set in the fridge for an hour. Remove the baking ring and the acetate foil. Put the Monchou cream in a piping bag with decorating tip 6B. Pipe a swirl of cream on top of the bavarois. Cut the orange wedges out of the membranes and lay the wedges on the cream. Scrape chocolate curls from the chocolate bar with a sharp knife. Sprinkle this over the cake.