Bavarois bombe

With the FunCakes mix for bavarois you can make this delicious bavarois bombe with strawberry flavour! Great as a treat or dessert! The bombe is finished with the cold gel from FunCakes.

Boodschappenlijstje

Patisse Silver-Top Baking Plate 34x24cm
P03638
€9.15

FunCakes Mix for Bavarois Strawberry 150 g
F54305
€6.25

FunCakes Hazelnut Crunch 200 g
F54620
€5.55

FunCakes Mix for Sponge Cake Deluxe 1 kg
F10500
€6.99

Patisse Cooling Grid Ø32cm
P01321
€7.19

FunCakes Bake Release Spray 200ml
F54100
€4.99

Other materials

- 3 eggs (approx. 150 gram)
- 20 ml water
- 250 ml cream
- 60 ml water
- Baking plate

All the ingredients need to be at room temperature. Preheat the oven at 175°C (convection oven 160°C). Put 200 gram mix for sponge cake, 3 eggs and 20 ml water in a bowl. Mix the batter at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter thick (approx. 1 cm) on a greased baking plate. Bake the cake in the middle of the preheated oven. Put the cake immediately after baking on a wire rack. Cut out a circle on the size of the round baking pan, this will be the bottom of the bombe.

Beat 250 ml whipping cream until it forms soft peaks. Mix 50 gram bavarois pulver with 60 ml water then carefully fold in the whipped cream with a spatula. Fill the baking pan as quickly as possible with the bavarois and cover with a slice of round sponge cake. Now put the bombe for at least 3 hours in the freezer.

Heat the cold gel and cool it down to 40°C. Remove the bombe from the pan and put it on a baking rack. Pour the gel over the frozen bombe and decorate the side with the hazelnut crunch. Then decorate the bombe with a marzipan rose and gold powder for a luxurious look.

Made possible by FunCakes.