

de leukste taarten shop



Summery Petit Fours

Finish your summer High Tea with these delicious Petit Fours in 3 flavours. Use your favourite fruit to give them your own twist. Or finish them off with raspberries, kiwis and lemon and give it a real summery touch.

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Sponge Cake Deluxe 500g

F10100
€4.95



FunCakes Icing Sugar 900g

F10545
€5.89



FunCakes Food Colour Gel Bright Green 30g

F44155
€3.65

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FunCakes Food Colour Gel Pink 30g

F44110
€3.65



FunCakes Food Colour Gel Yellow 30g

F44115
€3.65



FunCakes Sugar Decorations Little Flowers set/32

F50170
€3.19



FunCakes Marzipan Natural 1:4 1kg

F28185
€10.24



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Patisse Cake Leveler 31cm

P01792
€7.19



ScrapCooking Spatula Angled 29cm

SC5177
€8.25



PME Plastic Rolling Pin 22,5cm

PP86
€6.29



Other ingredients and supplies

- 6 eggs
- 40 ml water
- 200 ml water
- 250 grams unsalted soft butter
- Kiwi, lemon, raspberry, passion fruit
- Mint leaves
- 3 different kinds of jam
- Sharp knife

Preparation:

Prepare 200 gram FunCakes mix for Buttercream as directed on the packaging so that it can rest.

Preheat the oven to 175°C (160°C for hot air) and prepare 400 g of FunCakes mix for Biscuit Deluxe as directed on the packaging. Spray the PME deep oblong pan with the FunCakes Bake Release Spray and spatula the sponge cake mixture into the pan. Bake the biscuit for about 35-40 minutes, then place it on the Wilton recipe right non stick Cooling Grid to cool.

When the buttercream has rested enough, you can finish it as indicated on the packaging.

Then divide 1 kilo FunCakes marzipan floral white into 4 pieces and colour 2 pieces yellow with the FunCakes edible FunColours Gel yellow, 1 piece green with the FunCakes edible FunColours Gel bright green and 1 piece pink with the FunCakes Edible FunColours Gel pink. Put the marzipan away in a bag until you are going to use it, so that it does not dry out.

Cut off the edges around the biscuit and cut the biscuit 1x through the diameter with the cake saw.



Cut the whole biscuit lengthwise 3 times, so that you have 4 oblong pieces of cake. Spread a thin layer of butter cream on the cut layer and spread 1 kind of jam on a strip of cake. Now you have 4 strips of cake, each with a different flavour. Place the pieces of biscuit on top of each other so that the buttercream and jam are next to each other. Spread a thin layer of butter cream on top. Put the remaining buttercream in a piping bag with Wilton decorating tip #1M.

Roll out the different colours of marzipan into an oblong sheet and lay it on the biscuit. With a sharp knife, cut the marzipan so that it is the same size as the strips.

With a sharp knife, cut the strips into squares. Pipe a swirl of buttercream onto each petit fours and decorate with pieces of fruit. Put a mint leaf here and there in the topping and decorate with the FunCakes Sprinkle Medley Easter and the FunCakes sugar decoration small flowers.