



Summery strawberry bavaois cake

When the summer is coming up and the strawberries are getting sweeter and extremely fresh, it's time to prepare a strawberry cake like this.

Boodschappenlijstje



Patisse Baking Frame Adjustable

P2168
€10.49



FunCakes Mix for Bavaois Strawberry
150 g

F54305
€6.25



FunCakes Almond Paste 1:1 -250 g

F54400
€2.13



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

Other materials:

- 155 gram of soft unsalted butter
- 2 eggs
- 750 ml whipped cream
- 120 ml water
- Fresh fruit like strawberries and raspberries.

Prepare 500 gram of Mix for Sweet Cookie & Crust as stated on the package or in [this basic recipe](#). Preheat the oven to 170°C (convection oven 150°C). Roll out the dough on a with Magic Roll-Out Powder covered work surface until a thickness of 3-4 mm. Cut out the right shape using the baking frame and place this on a with baking paper covered baking plate. Mix 250 gram of almond paste with 1 egg to a smooth mixture and fill a decorating bag with it.

Cut off the tip of the bag and pipe with a zigzag movement the mixture on the cookie bottom. Bake it for approx. 20 minutes. Let it cool down out of the baking frame afterwards. Clean the baking frame, grease it with baking spray and place a strip of acetate foil along the edge of the frame. Put the frame back on top of the cookie bottom (this way the acetate foil will stick to the edges without rolling back).

Prepare 100 gram of Mix for Bavarois as indicated on the package or in [this basic recipe](#). Add the mixture to the baking frame and make the top smooth and straight. Put it in the fridge for at least an hour for the bavarois to stiffen. Beat 250 ml whipped cream with 2 table spoons of icing sugar, fill a decorating bag with tip #1M with it and pipe rosettes on the top of the cake. Decorate it with half strawberries and raspberries and white chocolate curls.