

de leukste taarten shop



Orange bavaois cake

This Orange bavaois cake is a perfect treat for a sunny Sunday. Recipe from Deleukstetaartenshop.

Boodschappenlijstje



Patisse Adjustable Baking Frame
27-40cm

P2168
€11.05



FunCakes Icing Sugar 900g

F10545
€5.89



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89

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FunCakes Almond Paste 1:1 250g

F54400
€4.25



FunCakes Mix for Cookie & Pie Crust
500g

F10170
€4.49



Wilton Decorating Tip Open Star #6B

02-0-0168
€2.35



FunCakes Flavour Paste Orange 120g

F56305
€5.99



FunCakes Acetate Foil 8cmx20m

F83110
€7.25



Dr. Oetker Wooden Rolling Pin
Ø6,5x43cm

DRO1632
€14.99



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.