Recipe for Hazelnut bavarois dessert with choco glaze

With the unique silicone moulds from Silikomart it's easy to make beautiful cakes and desserts. For this Hazelnut bavarois dessert the Intreccio mould was used. It's perfect for your (Christmas) dessert!

Boodschappenlijstje

FunCakes Glaze Topping Choco 375 g

F54370
€6.05

FunCakes Flavour Paste Hazelnut 100 g

F56140
€7.29

Silikomart Mould Intreccio

SB25
€30.39

Patisse Spatula RVS 25cm

P10373
€7.59

Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€6.85

Dr. Oetker Tradition Adjustable Baking Tray 33x37-52x3 cm

DRO1458
€23.99

FunCakes Mix for Bavarois Natural 150 g

F54335
€4.89

Other materials:

- 500 ml whipping cream
- 120 ml water

Step 1: Bavarois

Beat 500 ml whipping cream until it forms soft peaks. Mix 100 gram bavarois mix with 120 ml lukewarm water and carefully fold this mixture into the whipped cream. Pour the bavarois in the silicone mould and put it in the freezer for one night.

Step 2: Decorating

Take the mould out of the freezer and carefully release the bavarois. Place the bavarois on a grid, with a baking tray underneath to catch the excess glaze. Divide the choco glaze over the bavarois. Decorate with the caramel chocolate curls. Use spatulas to place the dessert on a plate.

Tip: you can choose another bavarois or glaze flavour your liking.