



Fruit bombe

Make this delicious fruit bombe this summer! The base of the bombe is made of the FunCakes mix for Sponge Cake. After rolling and filling, decorate the cake with a variation of summer fruits.

Boodschappenlijstje

Patisse Wooden Brush -2cm-



P02421

€2.45

Other materials:

- 4 eggs (approx. 200 gram)
- 25 ml water
- Baking paper
- Strawberry jam
- 250 ml cream
- 60 ml water
- Summer fruits: blackberries, currants, strawberries, raspberries
- Foil

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 250 gram mixture, 4 eggs and 25 ml water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Cover the baking pan with the paper. Lubricate the paper with cake release or butter and fill the pan with the batter. Bake the cake in approx. 25 minutes.

Let the cake cool down after baking for approx. 15 minutes and cover it with a thin layer of sifted jam. Roll the cake with the help of the baking paper. Press the roll a bit flat and let it cool down.

Cover the sports ball pan with the foil on the inside. Cut the roll in thin slices and use them to cover the inside of the pan.

Beat 250 ml cream a bit. Mix 50 gram mix for bavarois with 60 ml lukewarm water and then carefully fold in the whipped cream with a spatula. Let this stiffen for 10 minutes in the fridge.

Fill the baking pan with the bavarois and place the a cake board on top. Place the pan in the fridge for at least 1 hour.

Heat the piping gel in the microwave and stir a bit of golden sparkle dust true the gel. Remove the baking pan from the fridge, remove the cake from the pan and remove the foil. This easiest way to do this, is to turn the cake around. Spread the gel carefully on the cake with a brush and decorate it with summer fruits. Keep the cake in a cake box in the fridge until you are ready to eat it.