Graze Away Mini Sweet Cookie & Crust with Forest Fruit Bavarois

This fresh bavarois pastry is perfect for on a sweet platter as a counterpart. The forest fruit bavarois has a delicious sweet cookie & crust base and as a finishing touch some fruit and mint is added on top. Don't forget to check out the rest of the sweet platter recipes to round out the whole picture for a delicious sweet grazing platter to share with friends and family!

Boodschappenlijstje

FunCakes Mix for Cookie & Pie Crust 500g

F10170
€3.59

FunCakes Mix for Crème Pâtissière 500g

F10150
€5.00

FunCakes Decorating Bags 30cm pk/10

F85100
€3.15

FunCakes Acetate Foil 5,5cmx20m

F83100
€5.55

FunCakes Flavour Paste Forest Fruits 120g

F56235
€5.89

Patisse Cookie Cutter Round 6cm

P01933
€1.29

FunCakes Bake Release Spray 200ml

F54100
€4.99

Ingrediënts for the Graze Away Mini Sweet Cookie & Crust with Forest Fruit Bavarois

- 250 g FunCakes Mix for Sweet Cookie & Crust
- 100 g FunCakes Mix for Creme Pattisiere
- 50 g FunCakes mix for Bavarois Forest Fruit
- 250 ml whipped cream
- 185 ml water
- 75 g unsalted (cream)butter
- ½ egg (approx. 25 g)
- Blackberries
- Blueberries
- Raspberries
- Mint leaves

Other necessities for the Graze Away Mini Sweet Cookie & Crust with Forest Fruit Bavarois

- FunCakes Decorating Bags
- FunCakes Magic Roll Out Powder
- FunCakes Bake Release Spray
- FunCakes Acetate Roll 5.5cm
- Wilton Rolling Pin 50 cm
- Wilton Parchment Paper Roll
- 6 – 8 Patisse Cookie Cutter Round 6cm

Step 1: The base for the Graze Away Mini Sweet Cookie & Crust with Forest Fruit Bavarois

We'll start off by making the Sweet Cookie & Crust base. Mix 500g of the FunCakes mix for Sweet Cookie & Crust with 155g butter and 1 egg (50g). Knead this into a firm dough and let it sit in the fridge for an hour. Preheat the oven to 180°C (convection oven 160°C). Cover the sweet cookie & crust ring with the dough by rolling it out to a thickness of about 8mm thick.

Then, mix 250g almond paste with 1 egg (50g) and put it into a decorating bag. Spray the paste on the sweet cookie & crust base using a zigzag movement.

Step 2: Make the creme patissiere for the Graze Away Mini Sweet Cookie & Crust with Forest Fruit Bavarois

Mix the FunCakes Mix for Creme Patissiere with water, then beat the cream with a whisk for 5 minutes on medium speed until smooth. After that, let the cream stiffen for 15 minutes.

As soon as the batter has been in the fridge for 1 hour, knead the dough well and roll it out on a floured work space with a thickness of about 1cm. Use the round cookie cutters to cut circles into the dough (tip: spray some bake spray onto the cutters). Put some of the earlier made creme

patissiere into a decorating bag and put a dollop in the middle of the round slices of dough.

Step 3: Baking the Sweet Cookie & Crust base for the Graze Away Mini Sweet Cookie & Crust with Forest Fruit Bavarois

Bake the mini sweet cookie & crust for about 20-25 minutes and keep the ring around the dough while baking. After baking, let the mini sweet cookie & crust cool off and take off the ring afterwards. Wash the rings and place them over the mini sweet cookie & crust base, stick a bit of acetate foil on the inside of the rings using water.

Make 50g FunCakes Bavarois Forest Fruit with 60ml of water. Beat some whipped cream and use a spatula to mix the Bavarois Forest Fruit and water with the whipped cream. Fill the rings with bavarois and place it in the fridge to let it stiffen for 2 hours. Decorate the pastries with some fruit and mint leaves for a finishing touch.

This recipe is made possible by FunCakes.