

# de leukste taarten shop



## Recipe for Hazelnut bavaoise dessert with choco glaze

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

## Boodschappenlijstje

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FunCakes Glaze Topping Choco 375g

F54370  
€6.35



Silikomart Silicone Mould 3D Design Intreccio

SB25  
€30.39



Patisse Spatula Straight 25cm

P10373  
€7.75



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85

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Dr. Oetker Tradition Adjustable Baking  
Tray 33x37-52x3cm

DRO1458  
€23.99



FunCakes Mix for Bavarois Natural  
150g

F54335  
€5.25

**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.