



Strawberry bavarois cake

Did you know that you can make a delicious cake with the FunCakes mix for Bavorois -strawberry-? The basis of the cake is made with the mix for cupcakes, which is filled with a delicious bavarois. Also great as dessert!

Boodschappenlijstje

PME Deep Square Pan 20 x 20 x 7,5 cm



SQR083
€13.68

PME Cake Leveler Small -25 cm-



CL12
€4.63

FunCakes Mix for Bavarois Strawberry

150 g
F54305
€5.31



Patisse Disposable Decorating bags 41, 24 pieces



02435
€4.97

FunCakes Mix for Cupcakes 500 g



F10105
€3.87

Other materials:

- 5 eggs (approx. 250 gram)
- 250 gram butter
- 500 ml cream
- Sachet of klofix
- 1 tablespoon sugar
- Strawberries
- 2 tablespoons shelled unsalted pistachios
- Strawberry jam
- Chocolate shavings for decoration

First bake the cake, make sure that all the ingredients are at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mixture, 250 gram butter and 5 eggs in 4 minutes on low speed to a smooth batter. Lubricate the baking pan. Fill the pan with the batter and bake the cake in approx. 70-75 minutes. Let the cake cool down in the pan for 5 minutes and then let it cool down on a grid.

Mix 250 ml cream with the klofix and 1 tablespoon sugar stiff. Place this in the fridge till you need to use it. 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.

When the cake is cooled down, cut it in two layers. In the meanwhile, clean de strawberries. Cut a few strawberries in small pieces and the rest in half.

Cover the first layer cake with a some strawberry jam and sprinkle some small pieces of strawberries over the jam. Cover the jam with the bavarois and put the other cake layer on top. Also cover the top layer with a thin layer of jam. Fill the decorating bag with the cream and cut the top of (approx. 7 mm in dia). Spray the swirls around the cake and put the strawberries in the middle. Sprinkle some pistachios on the cake and decorate with chocolate shavings.

Made possible by *FunCakes*.

