



Forest Fruits Monchou Cake

With this recipe you can make a delicious Forest Fruits Monchou Cake, which is also very easy to make! The shortbread bottom combined with the jelly layer of raspberries, blueberries and strawberries make for a perfect flavour combination. Great to make in the summer, especially when you don't want to bake on warm days.

Boodschappenlijstje



FunCakes Deco Melts -Pink- 250g

F25125
€4.45



LorAnn Clear Artificial Vanilla Extract
-118 ml-

L3020
€6.49



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



Dr. Oetker Klop-fix 3x8gr

1-50-100507
€0.85



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

Ingredients

- FunCakes Deco Melts Pink
- FunCakes Gelatine Powder
- Dr. Oetker Kop-fix half a bag
- LorAnn Clear Artificial Vanilla Extract
- Package of shortbread
- 200 gram Monchou
- 250 ml whipping cream
- 60 gram butter
- Raspberries
- Blueberries
- Strawberries
- Rose water
- Icing sugar
- Water
- Lime

Supplies

- FunCakes Decorating Bags 41 cm
- Wilton Recipe Right springform Pan 25 cm
- Patisse Parchment Paper Sheets

Step 1: Make the bottom

Crumble the shortbread and add 60 gram of melted butter. Stir this well and then add some FunCakes Deco Melts pink. Stir again. Cover the springform pan with parchment paper. Add the cookie crumble mixture and press it flat with a spoon. Put this in the fridge for 10 minutes.

Step 2: Make the decoration

Melt 100 gram pink FunCakes Deco Melts. Put this in a decorating bag and cut off the tip. Lay a piece of parchment paper on a plate and pipe oval shapes of 4 cm. Sprinkle some silver pearls over them. Put them in the fridge.

Step 3: Make the first layer

Mix 125 ml whipping cream with 100 gram Monchou. Add half a bag of whipping cream stiffener, some icing sugar, some drops of vanilla extract and some water. Mix this until you have the desired structure. Take the springform out of the fridge and pour the mixture over it. Make sure it's divided evenly.

Step 4: Make the second layer

Put a handful of raspberries, blueberries and strawberries in a sauce pan and puree it. Add rosewater and water until there's 250 ml in the sauce pan. If you think the fruit isn't sweet enough, you can add some sugar. Add 10 gram of gelatine powder or three gelatine leaves. Let the liquid cool down. Take the springform out of the fridge and pour the fruit mixture over the Monchou mixture.



Step 5: Make the third layer

Repeat step 3 for this layer. Put the cake in the fridge for at least 2 hours.

Step 6: Start decorating

Cut the cake in pieces right before serving. Cover the top of the cake with lime. Stick a pink deco melt decoration in the cake and decorate with lime, raspberries and blueberries.

This recipe is made possible by our colleague Aarti.