



Paleisbanket

Surprise your guest with a real Dutch treat, Paleisbanket! This treat is so easy to make. The base is made of almond paste and eggs! Can it be any easier?

Boodschappenlijstje



Cake Star Edible Wafer Paper -White-
pk/12

75149

€3.65



Patisse Disposable Decorating bags 41,
24 pieces

02435

€5.85



FunCakes Almond Paste 1:1 -250 g

F54400

€4.25

Other materials for 2 persons:

- 2 eggs (approx. 100 gram)
- Sifted red jam for example raspberry

Preheat the oven to 220°C (convection oven to 200°C). Mix the almond paste and the eggs well until there are no more lumps. Place the tip in the decorating bag, fill this with the mixture and pipe rosettes on the ouwel sheets. Press with your index finger a little pit in the rosettes. Bake them in 15 minutes in the middle of the oven and let them cool down.

Colour a part of the fondant glaze pink with the food colour. Fill a decorating bag with the jam and another bag with the light pink fondant glaze. First pipe a thin layer of jam in the middle of the rosette and close this with a layer of light pink fondant glaze.