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Recipe for Velvet Pastries

Would you like to make these delicious Velvet Pastries yourself this Christmas? These little pastries are a real treat and can be made in just a few easy steps. You can make the Velvet Pastries with the FunCakes mix for Bavaois Strawberry and the red edible velvet spray. A perfect recipe for the holidays, from FunCakes!

Boodschappenlijstje



FunCakes Sugar Pearls Medium
Metallic Gold 80g

F51650
€4.52



FunCakes Flavour Paste Strawberry
120g

F56220
€5.99



Silikomart Silicone Mould 3D Design
Bollicine

SB70
€21.99

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Ingredients for Velvet Pastries

- [50 g FunCakes Mix for Bavaois Strawberry](#)
- [FunCakes Sugarpearls Metallic Gold](#)
- [FunCakes Edible Velvet Spray Red](#)
- 60 ml water
- 250 ml whipped cream
- 3 cupcakes (sliced)

Overige benodigheden voor Velvet Gebakjes

- [Silikomart Mould - Bollicine](#)

Step 1: Prepare the strawberry bavaois for the Velvet Pastries

Prepare 50 grams of FunCakes Mix for Bavaois Strawberry, you do this by first beating 250 ml of whipped cream. Then mix 60 ml of lukewarm water with 50 grams of bavaois mix and carefully fold this mixture into the whipped cream. When everything is mixed, fill the mold with the bavaois and cover it with a slice of cake about 1 cm thick. Place this in the freezer overnight.

Step 2: Decorate the Velvet Pastries

Before you can get started with the red velvet spray, you must first heat it as indicated on the packaging. Then carefully remove the frozen pastries from the mold and spray them with the red velvet spray. Place a gold pearl here and there on the pastry and let it thaw slowly. Let the pastries rest for at least 4 hours before serving. Enjoy!