

# de leukste taarten shop



## Recipe for Hazelnut bavaise dessert with choco glaze

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

## Boodschappenlijstje



FunCakes Glaze Topping Choco 375g

F54370  
€6.35



FunCakes Flavour Paste Hazelnut 100g

F56140  
€7.49



Silikomart Silicone Mould 3D Design Intreccio

SB25  
€30.39



Patisse spatula Straight 25cm

P10373  
€7.75

# de leukste taarten shop



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85



FunCakes Mix for Bavarois Natural 150g

F54335  
€5.25



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

DRO1458  
€23.99

# de leukste taarten shop

## **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.