



Mini chocolate cakes

You can eat this pastry with a birthday, for coffee it would also be delicious!

Boodschappenlijstje



FunCakes Mix for Crème Pâtissière 500 g

F10150
€6.25



FunCakes Almond Paste 1:1 -250 g

F54400
€4.25



FunCakes Decorating Bags 41 cm pk/10

F85110
€3.79

Materials:

- 155 gram butter
- 1 egg
- Baking rings approx. Ø7cm
- 250 ml water
- 500 ml whipping cream
- 120 ml water
- Chocolate flakes
- Decoration bag

Preparation:

Process the ingredients at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix with 155 gram butter and 1 egg. Knead into a firm dough and let approx. 1 hour in the refrigerator before serving. Roll out the dough to about 8 mm thickness and cut out the bottom out of your pastries. Lubricate the rings well.

Mix 100 gram mix for the crème pâtissière with 250 ml of water. Beat the cream with a whisk or mixer in approx. 5 minutes until smooth. Add the almond paste to the crème pâtissière and toss a bit of pastry cream in the middle of the ring. Make sure the edges are free. Bake the bottoms of the pastries in the ring for 20 minutes.

Whip the cream until slightly thickened. Mix the bavarois mix with water and fold this mixture directly gently through the whipped cream.

Create flowers with the modelling chocolate.

Fill a decorating bag with the bavarois and pipe lovely swirls on the cakes. Decorate them with the flowers and the chocolate flakes.

Made possible by FunCakes.