

de leukste taarten shop



Orange bombe

A delicious orange bombe is easy to make with our recipe. For this recipe you need among other things the mix for Sponge Cake, the mix for Buttercream and the mix for Bavarois from FunCakes.

Boodschappenlijstje



PME Deep Round Cake Pan Ø25x7,5cm

RND103
€18.35



PME Ball Pan Hemisphere Ø21cm

BALL084
€12.39



Patisserie Cake Leveler 31cm

P01792
€7.19



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85

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Other materials:

- 6 eggs (approx. 300 gram)
- 40 ml + 60 ml + 250 ml water
- 250 gram whipping cream
- 300 gram unsalted butter
- Jar of orange marmalade
- Plastic foil
- 4 oranges
- Sharp knife

Add 250 ml of water to 250 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour.

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 400 gram mixture, 6 eggs and 40 ml water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Fill a lubricated baking pan with the batter (1/2 till 2/3 full) and bake the cake in approx. 35-40 minutes. Don't open the oven between! The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid.

Beat 300 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, add the flavour beat to a smooth buttercream (approx. 10 minutes).

Cover the half ball pan with the plastic foil. Cut the oranges into thin slices and use them to cover

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the pan.

Cut the cake three times with a cake leveler, so that you have four slices with the same height. Place the bottom layer away, so this can be the bottom later on. Take the middle layer and carefully place this in the pan. Cover the cake with a layer of marmalade and then a layer of cream. Place a layer of sponge cake on top.

Beat 250 ml cream a bit. Mix 50 gram mix for bavarois with 60 ml lukewarm water and then carefully fold in the whipped cream with a spatula. Place a large layer of bavarois on the cake. Cover this layer with a layer of cake. Then cover this layer with the marmalade and a layer of cream and cover this with the bottom layer. Fold the plastic foil around the cake and place a plate with something heavy on top on the cake. Release the cake on a grid and remove the foil. Heat the gold gel in the microwave and pour this over the bombe.