



Strawberry bavaois cake with glaze topping

Make this delicious strawberry bavaois cake with glaze topping yourself with the products of DeLeukstetaartenshop

Boodschappenlijstje



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.85



FunCakes Mix for Bavaois Strawberry 150g

F54305
€6.25



FunCakes Mix for Sponge Cake Deluxe 1kg

F10500
€5.59

Materials:

- 145 ml of water
- 4 eggs
- 500 ml whipped cream
- A big box of strawberries
- Springform of 24 cm

Preparation:

Preheat the oven to 180°C (convection oven 160°). Place a piece of parchment paper on the bottom of the springform, put the side on top of the bottom and pull the latch to secure it. Grease the side of the springform with Cake Release. Prepare 250 gram of Mix for Sponge Cake as indicated on the package. Put the batter in the springform, bake for 30-35 minutes and let the sponge cake cool down on a cooling grid afterwards.

Clean the springform, put another piece of parchment paper on the bottom and a strip of acetate foil along the side. Cut off a 1,5 cm high slice of the sponge cake and put this in the springform. You won't need the rest of the sponge cake, but throwing it away is a waste! Save it in your freezer for next time.

Choose a few large strawberries, cut these in thick slices and place them straight on against the acetate foil. Save a few strawberries for decoration on top of the cake and cut the rest to small pieces.

Now prepare the Mix for Bavarois as indicated on the package. Stir the small pieces of strawberries through the bavarois. Add the bavarois to the springform, make sure the top is smooth and straight and let it stiffen in the fridge. Right before serving, add the strawberry glaze topping on top of the cake and decorate with the strawberries. In the end get the side of the springform and the acetate foil off.

Made possible by FunCakes.