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Forest Fruit White Chocolate Bavarois Cake

Pure happiness in a cake! That's this Forest Fruit White Chocolate Bavarois Cake. The combination of flavours and the soft cake bottom are a delight for everyone. Make this bavarois cake yourself with the FunCakes recipe.

Boodschappenlijstje



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Callebaut Chocolate Mousse White 800g

CB239003
€21.89



FunCakes Mix for Cupcakes 500g

F10105
€4.55



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.95

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PME Cake Leveler Small 25cm

CL12
€5.79



FunCakes Flavour Paste Blueberry
120g

F56295
€5.99

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Other materials:

- 5 eggs
- 250 gram of unsalted butter
- 500 ml milk
- 500 ml whipping cream
- 120 ml water
- Different kinds of red fruits like blueberries, raspberries, little figs, red berries
- Optional: mint leafs

Preheat the oven to 180°C (convection oven 160°C). Prepare 500 gram FunCakes mix for Cupcakes following the indications on the package or in this [basic recipe](#). Place a piece of baking paper on the bottom of the springform, place the ring on top of it and close it. Lubricate the springform with the baking spray and fill it with the batter. Bake the cake for 25-40 minutes. Use a skewer if you're not sure if the cake is ready. Before you let the cake cool down on the cooling grid, remove the ring and the bottom of the springform.

Wash the springform, place a piece of baking paper in between the bottom and the edge of the springform again, lubricate the edge with baking spray and place a strip of acetate around it. The baking spray will keep the acetate in place.

Cut off a slice of the cake using a cake leveler. Ideally you use the bottom of the cake as it's nice and straight. Put the cake back in the springform. You won't need the rest of the cake but you might want to use it for cakepops.

Mix 400 gram of white chocolate mousse powder and 500 ml of milk with a whisk on high speed in approx. 4 minutes to a smooth mousse. Put the chocolate mousse on top of the cake in the springform and place it back in the fridge to let it stiffen.

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Mix with a whisk 500 ml of whipping cream to yoghurt thickness. Put 100 gram of FunCakes mix for Bavarois with 35 gram of blueberry flavouring and 120 ml water. Stir it well and fast, then add the whipped cream and stir it thoroughly again until it has an even colour. Put this on top of the white chocolate mousse in the springform. Place it for at least 2 hours in the fridge but ideally you prepare it a day in advance.

Take of the acetate right before serving and decorate the cake with the fresh red fruits.