



Matcha-theetaartjes

These delicious cakes can be the best in the winter because, then tea is the tastiest.

Boodschappenlijstje



FunCakes Mix for Cookies 1 kg

F10510
€6.79



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79

Materials:

- 150 gram unsalted butter
- 1 egg
- 40 gram melted butter
- 60 ml water
- Parchment paper
- Any cookie cutter
- 250 gram cream
- Baking rings 8cm
- Matcha tea powder (health food store)
- Disposable piping bags
- Rolling pin

Preparation:

Ingredients need to be at room temperature. Knead 500 gram mix, 150 gram butter and 1 egg (50 g) to a firm dough. Knead the speculaaskruidentjes into the dough. Let it stiffen in the fridge for at least 1 hour.

Preheat the oven to 180°C (convection oven 160°C). Roll out the dough between two sheets of waxed paper to a thickness of approximately 3 mm. Cut out random shapes (you'll use crumbs after baking, so it doesn't matter what shape they are) bake the cookies in about 12 minutes! Note ... Ovens may vary! Crumble the cooled cookies and stir in melted butter (not all at once, but little by little) until it becomes a coherent whole!

Put the baking rings on a plate with parchment paper and put the acetate roll inside. Put the crumbled cookies in the ring and press until you have a 1 cm thick, even layer.

Whip the cream with a teaspoon of Matcha powder, not too stiff. Mix the water and the bavarois mix, stir well and whisk together with the Matcha whipped cream. Put the Bavarian cream into a piping bag and fill the rings. Put them in the freezer for at least 3 hours.

Put the cold gel in a bowl and add a pinch of Matcha tea powder and stir through. Heat it in the microwave (do not let it boil!). Pull the bavarois cakes out of the freezer (don't remove the ring and acetate roll yet) put the heated jelly in a piping bag and pipe a thin layer on the pastries. Keep the pastries in the refrigerator. Right before serving, remove the ring and acetate roll.

Made possible by FunCakes