



St Nicholas Dessert

This dessert is perfect for after your St Nicholas dinner! For the adults at the table, you can add some Tia Maria to the dessert.

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Sugar Decorations
Sinterklaas set/12

F50265
€3.37



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95

Ingredients

- FunCakes Baking mix for biscuits 500g
- FunCakes Mix for Bavarois Natural 150g
- FunCakes Hazelnut Croquant 200g
- FunCakes Speculaas Spice 40g
- FunCakes Flavouring paste Mascarpone Crème 100g
- FunCakes Sugar Decoration Sinterklaas Set/12
- PME 100% Natural Flavouring Chocolate 25g
- 150g cold butter
- 500 ml whipped cream
- 60 ml water
- Pinch of salt
- Optional: Tia Maria
- Cocoa
- 1 egg

Supplies

- FunCakes piping bags 41cm pk/10
- Patisse baking paper sheets 38x30cm pk/20
- Baking tray
- 6 glasses

Step 1: Make the FunCakes baking mix for biscuits

Preheat the oven to 180°C (hot-air oven 160°C). Mix together 500g mix for biscuits, 150g cold butter, 1 egg, 20g speculaaskruiden and a pinch of salt and knead into a dough. Roll the dough into small balls and brush them with egg as desired. Line a baking tray with baking paper and place the balls on it. Bake the cookies for about 10-15 minutes.

Step 2: Make the FunCakes Mix for Bavarois Naturel

Whip the cream until fluffy. Flavour 50 grams of mix for bavarois with the chocolate flavouring and mix with 60 ml water and immediately carefully fold this mixture through half of the whipped cream. Spoon the mascarpone cream flavouring through the other half of the whipped cream. Fill a piping bag with the bavarois and another piping bag with the mascarpone whipped cream.

Step 3: Finish the desserts and decorate!

Fill the glasses with some spiced nuts and pour some Tia Maria over this. If you are making a dessert for children, omit the Tia Maria. Pipe a layer of chocolate bavarois on top of the gingernuts and put some more gingernuts on top. Pipe a layer of mascarpone whipped cream on top.

Decorate with hazelnut crunch, cocoa and Sinterklaas cookies!



Made possible by FunCakes.