

# de leukste taarten shop



## Recipe for Strawberry bavaoïse dessert

Do you want to make a bavaoïse dessert with a touch of love? When you cut slices of this dessert cake, they are heart shaped! This is because of the unique design of the Silikomart Abbraccio bundt mould. Suitable for Valentine's Day or Christmas!

## Boodschappenlijstje

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FunCakes Mix for Bavaoïse Strawberry  
150g  
F54305  
€6.69



Sugarflair Edible Droplet Paint Scarlet  
14ml  
L104  
€4.25



FunCakes Sparkle Dust Classic Gold  
F41130  
€3.99

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## **Other materials:**

- 500 ml whipping cream
- 120 ml water

## **Step 1: Bavarois**

Beat 500 ml whipping cream until it forms soft peaks. Mix 100 gram bavarois mix with 120 ml lukewarm water and carefully fold this mixture into the whipped cream. Pour the bavarois in the silicone mould and put it in the freezer for one night.

## **Step 2: Decorating**

Take the mould out of the freezer and carefully release the bavarois. Divide the strawberry glaze over the bavarois. You can put a grid under the cake to catch the excess glaze. Dip a brush in the glitter and tap against the brush to divide the glitters over the glaze. Decorate with the white chocolate curls. Use spatulas to place the dessert on a plate.

Tip: you can choose another bavarois or glaze flavour your liking.