



Caramel dream

Make these delicious Caramel bavaois pastries with caramel glaze topping yourself! Perfect for your afternoon tea.

Boodschappenlijstje



FunCakes Flavour Paste Caramel 100 g

F56120
€5.69



FunCakes Glaze Topping Caramel 375 g

F54365
€5.79



Cookie Cutter Ring Pro Ø 7 cm

K095111
€4.97



FunCakes Acetate Foil 8 cm x 20 m

F83110
€6.99

Other materials:

- 250 ml whipping cream
- 60 ml water
- Caramel fudge in pieces
- 200 gram biscuits
- 50 g salted cream butter

This recipe is for 6 pastries. Crumble 200 grams of biscuits into fine powder. Melt the butter in the microwave or in a pan. Add the melted butter to the crumbles and stir. If it's too dry, add some more melted butter. Put the acetate roll inside of the round cutters. Fill each ring with 2 spoons of the crumbled cookie mixture. Put it in the fridge for 10 minutes.

Beat 250 ml whipping cream until it forms soft peaks. Mix 50 g bavarois mix with 60 ml lukewarm water and carefully fold this mixture into the whipped cream. Fill the rings with the bavarois and let it stiffen in the fridge for at least two hours.

Cut the caramel fudge into small pieces. Take the pastries out of the fridge just before serving. Add a layer of caramel glaze. Remove the ring and the acetate foil. If you've use a thick layer of caramel glaze it will drip down slowly. Decorate the pastries with the pieces of caramel fudge.