



Strawberry pastries

These delicious strawberry pastries are a real treat, especially during the summer months, when the taste of juicy strawberries are at its best! These pastries are perfect for birthdays, as well as for a relaxing picnic in the park or high tea in the summer. Enjoy these fresh pastries in the summer sunshine.

Boodschappenlijstje



FunCakes Mix for Crème Pâtissière
500g

F10150
€5.00



FunCakes Mix for Cookies 500g

F10110
€3.80



FunCakes Mix for Bavarois Strawberry
150g

F54305
€6.25



FunCakes Mini Hearts Pink/White/Red
60g

F52065
€2.71



FunCakes Decorating Bags 30cm pk/10

F85100
€3.15

Ingredients

- FunCakes mix for Cookies 500 gr
- FunCakes mix for Crème Pâtissière 100 gr
- FunCakes mix for Bavarois Strawberry 50 gr
- FunCakes baking powder 10 gr
- FunCakes mini hearts pink/white
- 20 gram granulated sugar
- 25 gram butter
- 250 + 60 ml water
- 250 ml whipped cream
- 400 gram strawberries
- 1 egg

Supplies

- FunCakes Decorating Bags
- 6 baking rings (7cm in dia)

Step 1: Make the bottom of the pastries

Make sure all ingredients are at room temperature. Knead the mix for cookies, the butter, the caster sugar, the baking powder and the egg into a ball and let the dough rest for at least 1 hour in the refrigerator.

Preheat the oven to 180°C (convection oven 160°C). Grease the baking rings with some melted butter. Sprinkle some flour on your work surface and roll out the dough until about 2 cm thick. Cut out rounds with the baking ring. Place the baking rings with the dough, on a lined baking sheet with parchment paper.

Step 2: Bake the pastries

Mix 100 gram mix for crème patissière mix with 250 ml water and whip the cream with a whisk or mixer about 5 minutes until smooth. Place, in the middle of the dough, a spoon full of crème patissière (approx. 2 cm off the edge). Bake the pastries in 20 minutes until golden brown.

Step 3: Decorate the strawberry pastries

Whip the cream slightly thickened. Mix the mix for bavarois with water and fold this mixture directly gently through the whipped cream. Fill a decorating bag with the bavarois and pipe swirls on the pastries. Decorate them with pieces of fresh strawberries and mini hearts.

Step 4: Enjoy these delicious Strawberry pastries!

This recipe is made possible by FunCakes.