



Recipe for Forest fruits bavaois bundts

These festive bavaois bundts are perfect for dessert after a large meal, or as a part of a grand dessert. The bundts are decorated with velvet and metallic spray for a luxury effect.

Boodschappenlijstje



FunCakes Flavour Paste Forest Fruits
120 g
F56235
€5.89



Silikomart Fantasy Mould 70x40mm
SF061
€13.79

Other materials:

- 300 ml whipping cream
- 72 ml water

Step 1: Bavarois

For each bundt you'll need 10 gram of bavarois mixture. So for 6 bundts you have to prepare 60 gram FunCakes mix for Bavarois Forest Fruit. Beat 300 ml whipping cream until it forms soft peaks. Mix 60 gram bavarois mix with 72 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 press the bundts out of it. Cover 3 of them with the metallic spray and 3 with the velvet spray. Carefully read the instructions on the spray cans. You can put the bundts in a cake box while spraying, to catch the excess spray. Put the bundts on a doily and decorate with the golden stars and nonpareils. Store the bavarois desserts in the refrigerator.

Tip: you can choose another bavarois flavour and different colours of velvet and metallic sprays of your liking.