



Lemon Bavarios Tartelettes

Make these delicious fresh Lemon Bavarois Tartelettes for Spring! With this recipe, @chezlysanne will show you how to make these Tartelettes easily and how to fill it with Lemon Bavarois. Decorate the tartelettes with sugar decorations and meringues to finish it off. Perfect for enjoying a fresh baked treat in Spring!

Boodschappenlijstje



FunCakes Mix for Cookies 500 g

F10110
€4.75



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



PME Plastic Cutter Circle Set/6

PNR5
€4.09



FunCakes Mix for Bavarois Natural 150
g

F54335
€4.89



FunCakes Flavour Paste Lemon Zest
100g

F56355
€5.89



Wilton Mini Springform set/3

03-0-0028
€15.05

Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Meringue Powder 150 g
- FunCakes Mix for Bavarois Natural 50 g
- FunCakes Bake Release Spray
- FunCakes Flavour Paste Lemon Zest
- 125 ml water
- 125 g + 250 g caster sugar
- 150 g butter
- 1 egg
- 250 g whipped cream
- 60 ml lukewarm water

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- Wilton Mini Springform set/3
- PME Plastic Cutter Circle Set/6

Step 1: Make the cookie dough

Process the ingredients at room temperature. Prepare 500 grams of FunCakes Mix for Cookies as indicated on the package. Wrap it in plastic wrap and let it chill in the refrigerator for an hour.

Step 2: Make the meringues

Meanwhile, make the meringues. Preheat the oven to 120°C (100°C convection). Make 14 grams of FunCakes Meringue Powder as indicated on the package. Fill a piping bag with the foam and pipe the meringue into various shapes on a baking sheet lined with parchment paper. Let them dry in the oven for about 1.5 hours and also cool in the oven.

Step 3: Bake the tartlets

Preheat the oven to 180°C (convection oven 160°C). Spray the cake pans well with the bake release spray. Knead the dough well and roll it out on a floured work surface to about 3 mm thickness. Cut out circles with the cutter and place them on the bottom of the springform pans. Then cut long strips of 2 cm wide and line the molds with them. Bake the tartlets until golden yellow, about 12 minutes. Then let them cool well in the springform pans. Repeat this step until you have enough tartlets.

Step 4: Make the Lemon Bavarois

Prepare 50 grams of FunCakes Bavarois Mix as indicated on the package. Flavour it with lemon zest flavor paste. Fill the tartlets with the lemon bavarois and then let them chill in the refrigerator for an hour.

Step 5: Decorate the tartlets

Decorate the tartlets with the various shapes of meringues and sugar flowers.



Step 6: Enjoy these delicious Lemon Bavarois Tartlets during Spring!

This recipe was made possible by @chezlysanne.