



Swirl chocolate dessert

Make a delicious chocolate dessert! This chocolate cake is filled with hazelnut bavares and finished with chocolate decorator icing. The decorations are made of white candy melts.

Boodschappenlijstje



PME Deep Square Pan 20 x 20 x 7,5 cm

SQR083
€16.09



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



FunCakes Mix for Choco Sponge Cake
1 kg

F10535
€7.99



FunCakes Chocolate Melts Milk 350 g

F30110
€14.45



FunCakes Chocolate Melts White 350 g

F30115
€13.99

Other materials:

- 3 eggs (approx. 150 gram)
- 55 ml water
- 250 ml cream
- 60 ml water

All ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Put 250 gram mixture, 3 eggs and 55 ml water in a bowl and mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into a greased baking pan (20 x 20 cm) 1/2 to 2/3 full. Bake the cake in 30-35 minutes. Release the cake immediately after baking and let it cool down on a cake grid.

Melt the white candy melts au bain marie, in the chocolate melter or in the microwave. Fill a decorating bag with the melted melts and cut of the top. Fill the swirls in the mold with the melts. Let them stiffen for approx. 10 minutes and remove them from the mold. Repeat this until you have enough swirls the decorate the cake, approx. 55 swirls.

Beat 250 ml cream a bit. Mix 50 gram mix for bavarois with 60 ml lukewarm water and then carefully fold in the whipped cream with a spatula. Let this stiffen for 10 minutes in the fridge.

When the cake is cooled down, cut it in to three layers and fill these with the bavarois. Place the cake in the fridge for approx. 10 minutes to stiffen. Use the spatula to cover the cake with the decorator icing. Place the swirls around the cake.

Made possible by Wilton. 