



Galaxy Mirror Glaze

This extraterrestrial Galaxy Mirror Glaze cake is not as difficult to make as it seems! In this recipe we explain you how the create this beautiful mirror glaze effect.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500 g

F10100
€4.95



PME Extra Deep Round Cake Pan Ø 15
x 10cm

RND064
€10.49



Patisse Cooling Grid Round 32 cm

01320
€7.19



Silikomart Silicone 3D Design Mould -
Goccia

S3D20363
€30.39

Overige benodigdheden:

- 135 ml water
- 500 ml whipped cream
- 3 eggs
- Measuring can

Preheat the oven to 180°C (convection oven 160°C). Prepare the sponge cake mix as indicated on the package or in this basic recipe. Fill the lubricated baking pan with the batter and bake for 30-35 minutes. Let the cake cool down afterwards on a cooling grid. Once it's completely cooled down, cut off a slice of 1,5 cm, preferably from the bottom as this side is the most straight. You won't use the rest of the sponge cake. Now prepare 100 gram of bavarois as indicated on the package. Add the bavarois to the silicone mould and place the biscuit carefully in the bavarois. Put the bavarois in the freezer for one night.

Then fill a measuring can with the mirror glaze and colour it with the blue and black colouring. Do not mix it completely to make the glaze look marbled. Add a few drips of white colouring and stir it a few times using a spoon. Carefully take the bavarois out of the mould and place it on a cake board. Place the cake higher than your kitchen surface, for example by placing a bowl upside down with the cake on top of the bowl. Now pour the glaze with a fluent move over the frozen bavarois cake and wait until it stops leaking. When it stops leaking, remove the remaining drips on the bottom of the cake with a sharp knife or spatula. Decorate the bottom edge of the cake with sprinkles in the same colours as the cake. Put the cake in the fridge until further use.