



Chocolate bavarois cake

With the FunCakes mix for Brownies and the mix for bavarois -chocolate- you can make this delicious chocolate bavarois cake! Follow the step by step instructions in this recipe and make this delicious chocolate cake with marshmallows.

Boodschappenlijstje



FunCakes Mix for Cake Brownie 1 kg

F10525
€7.18



FunCakes Chocolate Drops Milk 350 g

F30125
€10.11

Other materials:

- 3 eggs (approx. 150 gram)
- 70 gram butter
- 255 ml water
- Baking paper
- 750 ml cream
- Cocoa powder

Make the ganache a day ahead. Mix for the ganache 250 ml cream with 250 gram dark chocolate melts in a pan. Bring this while stirring to the boiling point. When all the chocolate is melted, remove the pan from the fire and let it cool down. When it is completely cooled down, you can put it in the fridge to stiffen.

Make sure that all the ingredients for the brownie are at room temperature. Preheat the oven 175°C (convection oven 160°C). Mix 640 gram mixture, 3 eggs, 70 gram butter and 135 ml water en mix it on low speed in 3 minutes to a smooth batter. Lubricate the baking pan and cover it with baking paper. Lubricate the paper and fill the pan with the batter. Bake the brownie in 50-55 minutes. Remove the pan from the oven and let the brownie cool down in the pan.

Beat 500 ml cream until it forms soft peaks. Mix 100 gram bavarois pulver with 125 ml water and then carefully fold in the whipped cream with a spatula. Let it stiffen for a while and stir the marshmallows true the bavarois. Cover the brownie with the bavarois and put the cake in the fridge for at least 2 hours.

Remove the brownie out of the fridge and carefully remove the pan. Beat the ganache and divide it over the bavarois. Use the back of a spoon to make lovely peaks and sprinkle some cocoa powder on top. If you wish you can decorate the cake with some marshmallows and a swirl cream.

Tip: to cut the cake nice and easily, freeze the cake and then cut it. On this way the bavarois stays great and it is easy to cut true the marshmallows.

Made possible by *FunCakes*. 