

# Forrest Fruits Bavaroise Plate Cake



## Ingredients

### Forrest Fruits Bavaroise Plate Cake

#### Cake batter:

Credi Cream Cake Vanilla 550g

Eggs 190g

Oil 165g

Water 140g

#### Forrest Fruits Bavaroise Filling:

Credi Fond Neutral 200g

Credi Compound Forrest Fruits 60g

Lukewarm water 375g

Lobed whipped cream 1000g

## Working Method

Cake	Make cake batter. Mix all ingrediënts of te cake batter during approx. 5 minutes in first gear with the wisk into a planatary mixer till it is a smooth homogeneous mass
Processing	Divide the batter over a baking pan of 20 x 60 cm prepared with baking paper
Baking	Bake the filled baking tin for approx. 20 minutes at 160°C
Processing	Allow the baked plate cake to cool sufficiently
Filling	Make Forrest Fruits Bavaroise filling. Mix the Credi Fond Neutral and the Credi Compound Forrest Fruits with the lukewarm water. Mix in the lumpy whipped cream. Divide this over the cooled plate cake baking tin and let it stiffen sufficiently in the refrigerator or freezer
Finishing	Decoration and cutting to your own insight

## Extra Information

Remarks	Instead of Credi Compound Forrest Fruits, you can also choose the flavors Credi Compound Strawberry, Credi Compound Lemon-Lime and Credi Compound Mango-Passionfruit
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For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

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