

Forest Berry Bavaroise

To Make...

A 20cm diameter cake, enough for around 10 people

What Goes In It...

Bavaroise

40ml milk
2 vanilla pods, cut lengthways

120g egg yolks
120g sugar

5 gelatine leaves soaked in cold water

100g mascarpone
400g whipped single cream

Fruit

150g fresh forest berries
juice of 1 lemon

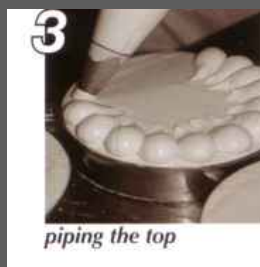
1 white sponge cake



1 piping in first layer



2 adding in berries



3 piping the top

Why...

As you cut into this cake, you will discover pockets of juicy fruit, surrounded by the creamy bavaroise filling. I make this during the summer time, because it is light and refreshing, served with home made iced tea and fresh mint.

How I Do It...

Bavaroise

Boil the milk and vanilla pod, scrape out the seeds and discard the shells. Now mix with the milk.

Pour the hot milk onto the egg yolks and sugar.

Add the soaked gelatine leaves.

*Mix and sieve the whole mixture, then cool in the refrigerator.

When cool, mix with soft mascarpone and whipped cream.

Take a cake mould and line the bottom with white sponge cake, then pipe in a layer of bavaroise (pic 1).

Add in the forest berries (pic 2).

Now add another layer of white sponge cake and fill up the mould with bavaroise and pipe on the top decoration (pic 3).

Allow to set in the refrigerator.

Decorate with more forest berries and icing sugar before serving.

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