



## *Eggnog-chocolate schnitte*

- Enfold the upstanding sides along the perforation line.
- Make a bavaoïs by mixing 1 part of Multifill Eggnog with 1 part of firmly whipped cream (1:1).
- Put a thin layer of sponge cake in the schittes strip.
- Pipe the first layer of bavaoïs on the sponge cake (350 gram).
- Press the second layer of sponge cake on the bavaoïs.
- Pipe the second layer of bavaoïs (350 gram) on the sponge cake and press the upstanding sides of the strip firmly against the sides of the pastry.
- Smoothen the bavaoïs lengthwise with a knife (do not touch the sides of the strip).
- Cut the outer sides of the schnitt straight and divide the schnittes strip on the perforation line.
- Pipe whipped cream in the middle of the schnitt.
- Spin a mix of Multifill Eggnog and Jelfix Mirror Neutral on the whipped cream.
- Pipe rosettes of whipped cream on the sides of the schnitt.
- Decorate the schnitt with pieces of chocolate.

