



Fruits of the forest schnitte

- Enfold the upstanding sides along the perforation line.
- Make a bavarois by mixing 1 part of Fruffi Plus 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 bavarois on the sponge cake (350 gram).
- Press the second layer of sponge cake on the bavarois.
- Pipe the second layer of bavarois (350 gram) on the sponge cake and press the upstanding sides of the strip firmly against the sides of the pastry.
- Smoothen the bavarois lengthwise with a knife (do not touch the sides of the strip).
- Squirt a layer of Fruffi Fruits of the Forest Plus in the middle of ths strip.
- Jellify the Fruffi Fruits of the Forest Plus with Jelfix Spray Neutral.
- Cut the outer sides of the schnitt straight and divide the schnittes strip on the perforation line.
- Squirt firmly whipped cream on the sides.
- Decorate with fresh forest fruits.
- Place chocolate galettes on the schnitte