

Berry Fondant



A Cooperation of



BOSCH

ABC
Cooking Studio

Invented for life

Berry Fondant



Ingredients:

Sponge cake

1+1/2 pc	Egg
40 g	Sugar
40 g	Cake flour
15 cc	Milk
5 drops	Vanilla essence(As needed)

Chantilly cream

210 g	Whipping cream
15 g	15g

Coating syrup

15 cc	Syrup
10 cc	Framboise liqueur

Berry fondant

3 pcs	Strawberry
4 pcs	Blueberry
20 g	Raspberry jam
2.5 cc	Framboise liqueur

Decoration

1/4 tsp	White chocolate powder
5 pcs	Silver dragees (5mm)
1/8 tsp	Silver dragees (1mm)

Workflow:

Sponge cake

1. Break the eggs into a bowl and beat them. Add the sugar and whip with a hand mixer set to high speed, until pale and heavy. Finish by beating for 1 minute at low speed to smooth out the texture.
2. Sift in the cake flour, and fold it in with a rubber spatula.
3. While there are still some dry clumps, add milk and vanilla essence and fold them in as well.
4. When the batter become glossy, Pour it into the mold. Use a scraper to spread the batter from the center to all four corners.5. Knock out the excess air and bake with 4D HotAir at 180°C for 12 - 15 mins.
6. Check that the sponge is done. Let it cool and cover with plastic wrap to keep it from drying out.
7. Flip the sponge over with the plastic wrap still on, and peel off the baking sheet.
8. Replace the baking sheet, and then return the spongeto its original position.

9. Punch out three circles using a Size 10 round cutter.
10. Place one of the circles in the bottom of each mold. Brush them with the syrup.
11. Pipe whipped cream into the molds. Sprinkle half of the strawberries into the center of each.
12. Brush the baked sides of another pair of sponge circles with the syrup. Place them on top of the whipped cream ,with the syrup-soaked sides on the bottom. Brush the other sides with syrup as well.
13. Pipe a moderate amount of whipped cream on top. Then, repeat the same step.
14. Smooth out the surfaces of the cakes with a pastry scraper. Chill them in the refrigerator for about 10 minutes.
15. Mark the surfaces of the cakes with the Size 10 round cutter.

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Workflow:

16. Pipe two circles of whipped cream inside the circles. Sift in the chocolate powder with a tea strainer, and place half of the berry topping inside each circle.
17. Decorate the cakes with the silver dragées.

Berry fondant

1. In a bowl, thoroughly mix the raspberry jam and raspberry liqueur together with a spoon. Add strawberry and blueberry to combine.

Chantilly cream

1. Add sugar into fresh cream and whip with hand mixer. Whip until front part to be stiff.

Setting procedure:

4D HotAir 180°C
Cooking time: 12 - 15 mins
(Preheated steam oven)

4D HotAir

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