



Black currant cream 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).
- Cut the outer sides of the schnitt straight and divide the schnittes strip on the perforation line.
- Pipe 3 stripes of chocolate whipped cream in the middle of the schnitt.
- Pipe a layer of chocolate mirror on the stripes.
- Pipe some little chocolate cream balls on the sides of the schnitt.
- Sprinkle some white chocolate curls on the chocolate balls.
- Decorate the schnitt with 3 slices of banana.
- **Chocolate mirror:**
Mix 1 part of Jelfix Mirror Neutral with 1 part of Multifill Chocolate.
- **Chocolate whipped cream:**
Mix 1 kg firmly whipped cream with 250 gram Multifill Chocolate.