



## Pear Caramel 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.
- Make Caramel whipped cream. Lubricate this over the upperside and stipple the surface.
- Powder decoration powder mixed with cinnamon on the caramel whipped cream.
- Squirt 3 little nests of caramel whipped cream on the schnitte.
- Fill the 3 nests with Multifill Caramel.
- Apply spider formed chocolate decorations.
- **Caramel whipped cream:**  
Mix 1 kg whipped cream with 250 gram Multifill Caramel.