



## Apple-lemon schnitte

- Enfold the upstanding sides along the perforation line.
- Make a bavarois by mixing 1 part of Fruffi Apple Plus, 1 part of Fruffi Lemon and 2 parts of firmly whipped cream.
- 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 whipped cream on the schnitt.
- Sprinkle roasted almond shavings on the schnitt.
- Powder the schnitt with decoration powder.
- Decorate the schnitt with fruit and a chocolate galette (smoothen the fruit with Jelfix Mirror Neutral).