

SUMMER DREAMS



Siebin

BERRY DELICIOUS



60 x 20 cm or 3 cake ring 18 cm diameter
1 (or 3) short pastry base, unbaked

500 g Sponge batter

Pistachio Sponge

250 g ponge batter

40 g Confectionery Paste Pistachio

200 g Raspberries

} Mix all ingredients well

Syrup

200 g Syrup

15 g Confectionery Paste Pistachio

Raspberry Yogurt Creme

400 g Yogicreme

400 g Water

600 g Cream, unsweetened

70 g Confectionery Paste Raspberry

} Whip up at high speed
for 5 min.

Decoration

250 g Siekola Vanille, melted

25 g Confectionery Paste Raspberry

Method

- Pipe the sponge batter onto the short pastry base and marble with the pistachio sponge batter.
- Put the raspberries on top and bake.
- Baking temperature: approx 200 °C
- Baking time: approx 25 min.
- After it has cooled down, pipe the Raspberry Yogurt Creme on top and level off.
- For the decoration, spread the Siekola Vanille on paper and marble with CP Raspberry.
- After it has cooled down decorate with fruits and broken Siekola Vanille decorations as shown in the picture.