

Berry-licious Heart Cakes with Strawberry Coulis

A special treat for those you love.

Prep Time:

20 minutes

Cake:

270g

Preparation:

Using cooking spray, lightly spray heart shaped moulds or cupcake tins

Ingredients

Cake

200g Sponge crumbs

400ml Milk

4 x Scoop A Shape It

Raspberry

See recipe page 43 of *shaped: your essential guide to shaped cuisine*

Strawberry Coulis

1 punnet of Strawberries

Sugar to taste

Method

Cakes

1. Place milk and **Shape It** in a saucepan, bring to the boil then simmer for 2 minutes
2. Pour over cake crumbs and gently mix well.
3. Place a spoonful of the cake mix into the bottom of the mould
4. Join two of the raspberry spheres to form a ball and place on top of the cake mix
5. Place the remaining cake mix into the mould
6. Smooth off top, repeat until all mixture used.
7. Cover and refrigerate until set.

Raspberry

See recipe page 43 of *shaped: your essential guide to shaped cuisine*

Strawberry Coulis

1. Puree together then sieve to remove seeds.
2. Cover & refrigerate until ready to serve.

Hints & Tips

Sprinkle with meringue dust, simply vitimize megingue until it forms a dust. Store in an airtight jar until ready to serve.

shape it
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