CUL 204 – Advanced Patisserie and Display Cakes

Portfolio

Manveer Jawanda

Instructor – Chef Alexey Schastlivenko

Raspberry Crème Brûlée Macaron

Doughnuts with Vanilla Parfait and Layered Hot Chocolate

Orange Milk Chocolate Mousse with Vanilla Parfait

Baba Savarin

Profiteroles

Strawberry and Mango Trifle

Panna Cotta

Roasted Pear with Chamomile

Baked Alaska

Lemon Curd Tart

Petit Four Display

Petit Four Display ~ Eclairs and Almond Sablée with Chocolate Mousse

Petit Four Display ~ Hazelnut Macarons

Petit Four Display ~ Lemon Tarts

Petit Four Display ~ White Chocolate Mousse Cakes

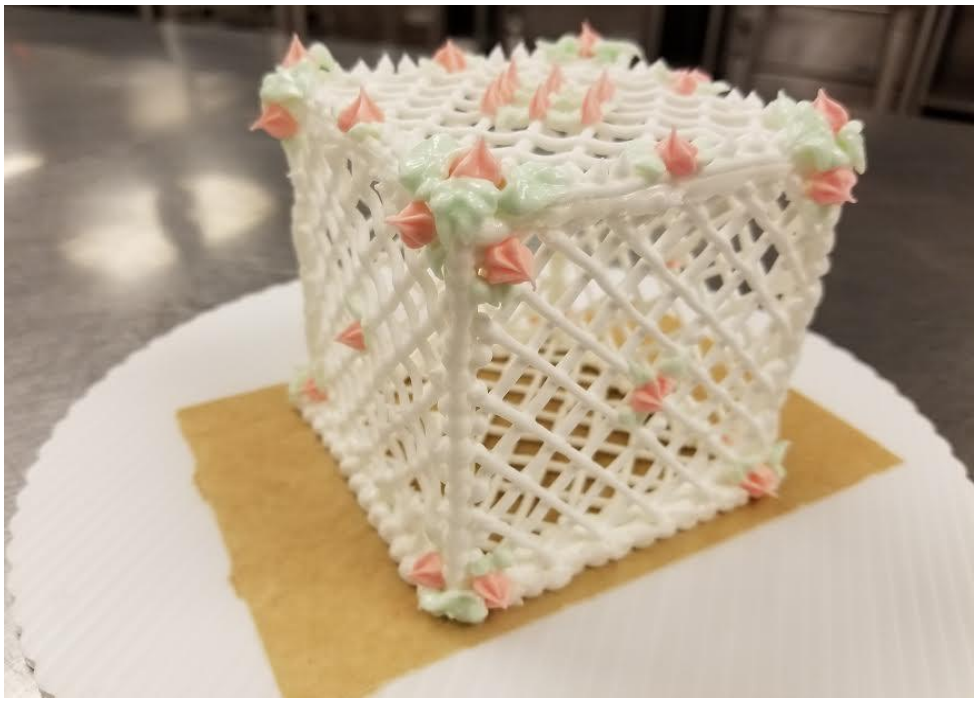
Petit Four Display ~ Raspberry Jaconde Cakes and Dark Chocolate Mousse Cakes

Petit Four Display ~ Baba Savarin and Pistachio Macarons

Chocolate High Ratio Cake

Gum Paste Plaque

Royal Icing Cube



Vanilla Raspberry Wedding Cake with White Chocolate Buttercream

Fondant Wedding Cake