

Week 01 – October 15, 2018

## CUL202 European Cakes & Tortes

Current Grade: 100%

### This week's objective:

Sacher Torte, Lemon and Red Fruit Bûche De Noël

### Products information, demos, activities, etc

- First class of European Cakes and Torte with Chef Paul Massincaud. We had to miss two weeks in a row and on week 3, this was our makeup class of week 1. I was super excited to be in this class because I had to leave to Pakistan for two weeks so this was my chance to at least get to know the basics of European cakes & tortes.
- Our day started with briefing by Chef Paul; he explained the course and his methods that we are going to follow in the coming classes.
- Chef Paul did the demo of Sacher Torte which we observed and then followed to prepare our torte. Once baked, we assembled it and kept it in refrigerator to cool.
- Then Chef did the demo of Roulade for Lemon and Red Fruit Bûche De Noël. We prepared our Roulade too and baked it.
- Then Chef showed us how to assemble the Sacher by slicing into three layers and then brushing with simple syrup and spreading apricot jam on each layer. Then we stacked them. Once everybody's cakes were done, Chef spread Chocolate glaze over them. He then wrote Sacher on his cake with handmade piping bag. We made our own piping bag and piped Sacher on our cakes.
- Then we assembled our Roulade as per instruction of Chef Paul.
- Regular kitchen cleanup.



Sacher Torte



Sacher Torte



Roulade



Roulade



Roulade

achee

(Asif Asad Jan)

1810093

Week 01 – October 15, 2018

**CUL202 European Cakes & Tortes**

Current Grade: 100%

### **Chef's critique, recommendations and my own observation**

- ✓ Sacher Torte: It was a beautiful Torte, with nice and smooth chocolate glaze.
- ✓ Roulade: Beautiful spongy layer and had nice Raspberry jam and cream layers.
- ✓ Lemon & Red Fruit Bûche De Noël: This was done then week when I wasn't in Canada. Roulade was prepared for this product though.

### **Personal thoughts**

Nice rich cakes & tortes in this course, it will be fun learning I am sure. The best thing happened in this class was that Chef Paul shook my hand when he saw my writing “*Sacher*” on the cake. He said it was perfect.

achee  
(1810093)

CUL202 European Cakes & Tortes

Lesson 1



Sacher Torte



Sacher Torte

achee  
(1810093)

## CUL202 European Cakes & Tortes



Roulade for Lemon and Red Fruit Bûche De Noël



Roulade for Lemon and Red Fruit Bûche De Noël



Roulade for Lemon and Red Fruit Bûche De Noël

achee  
(1810093)

CUL202 European Cakes & Tortes

Lesson 2



Chocolate Sponge Cake



Blackberry Chocolate Mousse Cake

achee  
(1810093)

CUL202 European Cakes & Tortes



Tiramisu



Ladyfingers

achee  
(1810093)

CUL202 European Cakes & Tortes

Lesson 3



Opera Torte



Opera Torte

Week 06 – November 05, 2018

**CUL202 European Cakes & Tortes**

Current Grade: 100%

**This week's objective:**

St. Honoré Cake, Pâte À Choux, Crème Chiboust, Italian Meringue, Caramel, Napoleon, Pastry Cream

**Products information, demos, activities, etc**

- First day with Chef Alexey Schastlivenko, it was nice working with him.
- Instead of recipes that we were supposed to do, Chef Alexey gave us the recipes of items that are mentioned above in the Objective.
- We started by thawing puff pastry sheets for Napoleon.
- We prepared pastry cream and kept it in the refrigerator, for Napoleon as well.
- Then we prepared Pâte À Choux and kept in the oven for baking.
- Prepared Crème Chiboust and kept in refrigerator.
- Prepared Italian Meringue.
- Once Pâte À Choux were baked, Chef Alexey prepared Caramel and then dipped Pâte À Choux in caramel and arranged on Silkpat to set.
- Then Chef assembled Napoleon by spreading Pastry Cream between layers of baked puff pastry; and then cut to required size.
- Then assembled St. Honoré Cake
- Did regular clean up.
- At the end, Chef Alexey talked about the next week's recipes and how to cover the classes we missed.



Napoleon



Napoleon



St. Honoré Cake (1)



St. Honoré Cake (2)



St. Honoré Cake (3)

achee

(Asif Asad Jan)

1810093

Week 06 – November 05, 2018

**CUL202 European Cakes & Tortes**

Current Grade: 100%

### **Chef's critique, recommendations and my own observation**

- ✓ Pâte À Choux: Nice choux pastry, crisp & hollow
- ✓ Crème Chiboust: Good cream, but got soft hence couldn't retain its shape
- ✓ Italian Meringue: Nice, stiff and shiny
- ✓ Caramel: Beautiful golden caramel, Chef Alexey made with sugar only and on rather higher flame
- ✓ St. Honoré Cake: All three cakes looked beautiful
- ✓ Pastry Cream: Pastry cream was nice, good in flavour and consistency
- ✓ Napoleon: Perfect Napoleon with three layers of puff pastry and pastry cream in the middle.

### **Personal thoughts**

First time to work with Chef Alexey and first time for him to teach in LCV as well. He surely is a talented chef. I will get to learn a lot from him.

achee  
(1810093)

CUL202 European Cakes & Tortes

Lesson 4



Napolean



Napolean

achee  
(1810093)

CUL202 European Cakes & Tortes



Gateau S. Honore ①



Gateau S. Honore ②



Gateau S. Honore ③

achee  
(1810093)

CUL202 European Cakes & Tortes

Lesson 5



Preparation for Chocolate Mint Mousse Cake



Preparation for Chocolate Mint Mousse Cake



Preparation for Chocolate Mint Mousse Cake

Week 07 – November 14, 2018

**CUL202 European Cakes & Tortes**

Current Grade: 54%

### **This week's objective:**

Chocolate Mint Mousse Cake; Mint Cake Syrup, Chocolate Biscuit, Mint Crème Brûlée Insert and Milk & Dark Chocolate Mousse

### **Products information, demos, activities, etc**

- Today we had a makeup class since Monday was the stat holiday.
- Chef Alexey explained the recipe of Chocolate Mint Mousse Cake first thing in the morning.
- Instead of making this cake separately, Chef decided to distribute the recipes among groups and multiply the recipe into 4. Yuri & I got Mint Crème Brûlée Insert to prepare but because of the quantity, we were told to make it double instead of 4 times.
- We prepared the Mint Crème Brûlée Insert and poured it into four ring pans which were prepared by Chef Alexey with parchment paper and aluminum foil, It was put in the freezer to set.
- Other groups prepared Mint Cake Syrup and Chocolate Biscuit. Syrup was put in refrigerator to cool and Biscuit was baked and kept to cool.
- Milk & Dark Chocolate Mousse was to prepare individually, so we started working on it. To prepare pâte à bombe, recipe asked to mix together sugar, yolks and water over bain marie; but Chef told us to use Italian meringue technique which was to beat egg yolk; separately cook water and sugar together to reach 120°C and pour it over yolk while continuously whisking until thick and firm.
- Once everything was ready, Chef started preparing cakes. We used ring pans to assemble them. First there was a layer of Chocolate biscuit, then almost an inch of Mousse layer. It was then kept in freezer to set. Once it was firm enough, he removed frozen Mint Crème Brûlée Insert from the rings and put them over layer of Mousse. Then he added another layer of Mousse and kept them in freezer to set.
- This cake needs at least 24 hours to set so we will finalize it in our next class.
- Did regular clean up.
- At the end, Chef Alexey talked about the next week's recipes and the quiz that we will have it on next week.



Joconde Spongecake



Chocolate Glaze



Chocolate Mint Mousse Cake

achee

(Asif Asad Jan)

1810093

Week 07 – November 14, 2018

**CUL202 European Cakes & Tortes**

Current Grade: 54%

### **Chef's critique, recommendations and my own observation**

- ✓ Chocolate Mint Mousse Cake: Very beautiful cake, we used Chocolate Glaze instead of chocolate spray.
- ✓ Mint Cake Syrup: It was a simple syrup recipe infused with fresh mint.
- ✓ Chocolate Biscuit: It came out really good. Nice light and fluffy with wonderful taste with just the right amount of sweetness.
- ✓ Mint Crème Brûlée Insert: It was nice in colour and flavour but wasn't firm enough as it should be. What happened was that I used gelatin which we kept for Mousse which was almost half in quantity, therefore our mint insert didn't set solid.
- ✓ Milk & Dark Chocolate Mousse: Chef Alexey helped us preparing the mousse and therefore it came out good.

### **Personal thoughts**

This seemed like a nice cake, chocolate and mint is always a beautiful combination. Unfortunately I can't have it because of the gelatin.

achee  
(1810093)

CUL202 European Cakes & Tortes

Lesson 6



Decorative Pattern for Jaconde



Decorative Pattern for Jaconde

achee  
(1810093)

CUL202 European Cakes & Tortes



Chocolate Mint Mousse Cake



Chocolate Mint Mousse Cake

Week 08 – November 19, 2018

## CUL202 European Cakes & Tortes

Current Grade: 61%

### This week's objective:

Eros Torte: Joconde Spongecake, Dacquoise, Caramel Nut Filling or Icing, Almond Genoise, Simple Syrup and Caramel Mousse.

### Products information, demos, activities, etc

- Today we had a fun class. We had Eros Torte to make.
- Class started with some briefing by Chef Alexey about the day's work and how to organize it. He told us not to make Joconde Spongecake and Dacquoise. We had an already made spongecake layer so will use the same.
- Chef distributed products among four groups in class. Yuri and I got Caramel Mousse which we had to make the double recipe for the whole class.
- We did the mise en place and kept it until our cakes were almost ready.
- Chef Alexey demonstrated us a new technique for Joconde, by piping the pattern onto silkpat. It was then kept in freezer to set.
- Other groups did the products; and when things were ready, Chef Alexey started assembling the Eros Torte. First there was a layer of Spongecake in the ring pan. Then he cut and spread the joconde pattern on the inner side of pan. It was then filled with Caramel Nut Filling and then a layer of Almond Genoise. On that, we arranged poached peaches halves and then covered with Caramel Mousse.
- It was then kept in the freezer to set and to finalize on week 9.
- Did regular clean up.
- At the end, Chef Alexey took our quiz # 6. After that, he talked about the final practical and what we will be making.



Eros Torte



Eros Torte



Eros Torte

achee

(Asif Asad Jan)

1810093

Week 08 – November 19, 2018

**CUL202 European Cakes & Tortes**

Current Grade: 61%

### **Chef's critique, recommendations and my own observation**

- ✓ Eros Torte: Cake was nice over all. We will assemble it next week though.
- ✓ Joconde Spongecake: We skipped making it, because we already had one available.
- ✓ Dacquoise: We omitted it.
- ✓ Caramel Nut Filling or Icing: It was a nice and tasty looking filling with pecans & walnuts.
- ✓ Almond Genoise: It came out great, nice and fluffy.
- ✓ Simple Syrup: Simple and good.
- ✓ Caramel Mousse: Nice Mousse, looked and tasted great

### **Personal thoughts**

Today was a fun day. We got to learn many things from Chef Alexey. I really like the way he used piping method for Joconde instead of scraper, which is a very common method. Unfortunately I will not be having this cake again because of gelatin.

achee  
(1810093)

CUL202 European Cakes & Tortes

Lesson 7



Eros Torte



Eros Torte

Week 09 – November 26, 2018

## CUL202 European Cakes & Tortes

Current Grade: 98%

### This week's objective:

Chocolate Mousse Cake with Raspberry, Biscuit Jaconde, Emmanuel Sponge, Raspberry Insert and Raspberry Gelée.

### Products information, demos, activities, etc

- We started our day with some briefing by Chef Alexey. He explained us the day's products. For this week we had only Chocolate Spray recipe on Omnivox so we all were confused. Chef brought the printouts of the recipes for today's product and explained to us the procedures.
- First he asked us to bring the Eros Torte from freezer to refrigerator so it could get thawed.
- Then he did the demo of Decoration, which was Biscuit Jaconde. We did our Decoration with green & Orange colours and put it in Freezer to set.
- Then Chef did the demo of Sponge. He then spread it on to frozen Decoration and baked until golden brown. We did the same.
- We then did Raspberry Insert and poured it into mould and kept in freezer to set.
- Chef did the demo of Emmanuel Sponge. By following his procedure, we prepared our sponge and baked it.
- We prepared all our items and we will use them on week 10 as being part of our final practical.
- Chef Alexey did the chocolate spray on our Mint Chocolate Mousse that we made on week 7.
- After that, Chef unmolded our Eros Torte, prepared caramel topping and spread it with glaze on top of Tortes as final touch.
- Did regular clean up.
- At the end, Chef Alexey took our quiz #7. After that, he talked about the final practical and what we will be making.



Jaconde Spongecake



Emmanuel Sponge



Raspberry Insert

achee

(Asif Asad Jan)

1810093

Week 09 – November 26, 2018

**CUL202 European Cakes & Tortes**

Current Grade: 98%



Eros Torte



Mint Chocolate

### **Chef's critique, recommendations and my own observation**

- ✓ Chocolate Mousse Cake with Raspberry:
- ✓ Biscuit Jaconde: It came out pretty nice. We had nice green and orange patterns.
- ✓ Emmanuel Sponge: Our sponge was good, it had nice colour.
- ✓ Raspberry Insert: That looked pretty easy and once done, was kept in freezer.
- ✓ Raspberry Gelée This we will do when the cake is going to be assembled.
- ✓ Eros Torte: It looked and tasted very well.

### **Personal thoughts**

Today's class was bit relaxing yet bit tense. I guess it got tense because we had much time and we didn't take it seriously and suddenly we were lacking time. At the end, everything went well. Yuri is always a big help, she is wonderful partner.

achee  
(1810093)

CUL202 European Cakes & Tortes

Lesson 8



Jaconde Decorative Pattern



Chocolate Mint Mousse Cake



White Chocolate Mousse Cake with Raspberry - Emmanuel Sponge



White Chocolate Mousse Cake with Raspberry – White Chocolate Mousse

achee  
(1810093)

CUL202 European Cakes & Tortes



White Chocolate Mousse Cake with Raspberry – Raspberry Insert



White Chocolate Mousse Cake with Raspberry – Ready for Raspberry Gelée