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Teacher: Mandy Vial

Class: Intro to Pastry – CUL122

After 10 weeks in this course, here is all the results that I am keeping pictures from.

1. Choux with Chantilly Cream filling

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| * Meringue is Choux kind of paste. * Baked at 400°F for 15 minutes, then 350°F till dry and lightly brown in the bottom. * Risk of collapse if not baked enough. |

1. Peanut Butter Pie

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| * Method: Cream filling * Tart: Chocolate. |

1. Panna Cotta

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| * Method: Cream Custard. |

1. Toffee Caramel Flan

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| * Method: Baked Custard. |



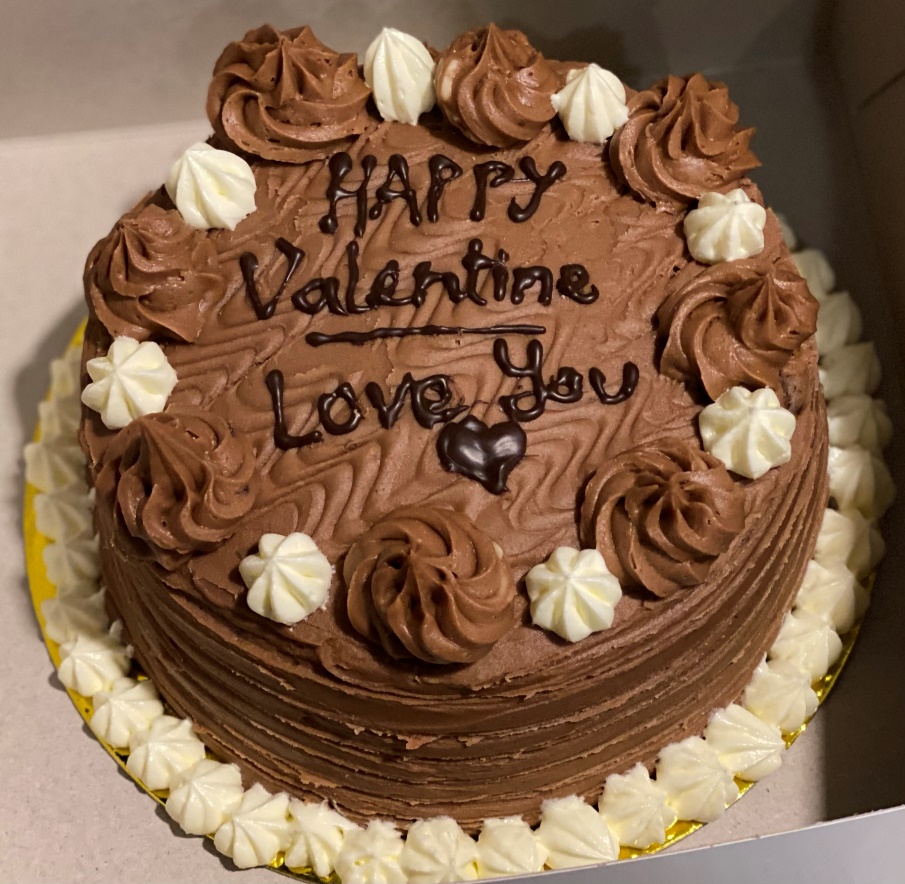
1. Choux – Paris Brest



1. Lemon Sabayon



1. Chocolate cake



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| * Chocolate Italian Buttercream. * Chocolate Genoise. |

1. Italian Buttercream Cake



1. Danish



1. Croissant



1. New York Cheesecake



1. Raspberry Mousse Cake



1. Tuxedo

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| Inside was two layers of White Genoise and one layer of Chocolate Genoise in between. |



1. Black forest



1. Chocolate Mousse Cake



1. Perfect Chocolate Cake with Ice cream and Coconut Caramel sauce and Fruit Coulis



1. Mini Ganache with Mango Sorbet



I been through and got a lot of knowledge and experiences from this class which sure will help me so much in the future with my cooking career also with my life.