

Week 01 – January 10-11, 2019

CUL260 Chocolate, Confections & Centerpieces

Current Grade: 100%

This week's objective:

Candied Fruits and Coffee Ganache Truffles, Gianduja, Tempering Chocolate.

Products information, demos, activities, etc

DAY 1

- In the beginning, chef Paul explained us the course and how the classes will be performed.
- Then we started our Candied Fruits. Chef Paul did the demo of how to peel the oranges and Grapefruits, then slicing them and removing their white flesh from the peels. Chef then collected all the peels from the class and boiled separately in cold water, twice, to remove bitterness.
- For pineapples, we drained the juice from tin and boiled slices with sugar.
- We made Coffee Ganache for truffles afterwards by following the recipe and demo by Chef Paul.
- Regular kitchen cleanup.

DAY 2

- Started our day by re-boiling candied fruits by adding sugar and then cool and store.
- Chef did demo of Gianduja which we did as well and kept it in refrigerator to use in next chocolate class.
- Prepared our Coffee Ganache Truffles by following Chef's demo.
- Did regular clean up.



Candied Fruits peeling



Candied Fruits slicing



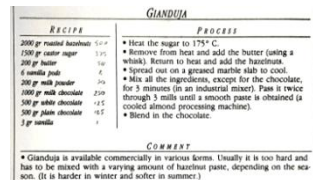
Candied Fruits boiling



Tempering Chocolate



Coffee Ganache Truffles



Gianduja Recipe



Hazelnut Brittle for Gianduja

Chef's critique, recommendations and my own observation

- ✓ Our products were good but we need to work on our speed.

Personal thoughts

First day of the class and it was really nice. I'm so happy to be back again in Chef Paul's class.



Candied Peels' preparation



Raspberry Crème Brûlée Macaron



Hazelnut Brittle

Week 02 – January 17-18, 2019

CUL260 Chocolate, Confections & Centerpieces

Current Grade: 100%

This week's objective:

Sugar Art; Roses and Ribbon.

Products information, demos, activities, etc

DAY 1

- This was such a new experience working with sugar; and surprisingly we did okay for the first time.
- First, Chef Paul did a long demo of preparing sugar, working on it, then turning it into a beautiful rose, adding leaves and spiral. Then he did the demo of sugar blown apple. Finally there was demo of Ribbon making.
- We all then prepared our sugar accordingly and started working on our rose.
- By the end of the class, we were able to make our own rose.
- Regular kitchen cleanup.

DAY 2

- Started our day by preparing sugar as day 1.
- Chef Paul did the demo of Rose again and then the ribbon.
- We then prepared our rose and the ribbon.
- Did regular clean up.
- Chef Paul explained us the products of next week before going.



Day 1 Rose



Day 1 Rose



Day 1 Rose



Day 2 Rose



Day 2 Rose



Ribbon



Ribbon

Chef's critique, recommendations and my own observation

✓ Not bad for the first time.

Personal thoughts

Such a nice class. Difficult but fun.



Pulled Sugar Rose



Pulled Sugar Ribbon

Week 03 – January 24-25, 2019

CUL260 Chocolate, Confections & Centerpieces

Current Grade: 100%

This week's objective:

Ganache Passion, Banana Ganache, White Chocolate Ganache Kirsch, Modeling Chocolate & Show Piece.

Products information, demos, activities, etc

DAY 1

- We started the kitchen class with Chef Paul's demo of Ganache Passion. He handed over the recipe to us all and we followed the same procedure and prepared our Ganache Passion. We poured it in plastic container and covered it with saran wrap by touching the Ganache in order to avoid condensation. Stored it at room temperature.
- Then Chef did demo of Banana Ganache and White Chocolate Ganache Kirsch that we followed and prepared our products. Stored them exactly as Ganache Passion.
- Chef Paul prepared modeling chocolate. We prepared ours and kept it to use on day 2.
- At the end, Chef did demo of making mould with brown sugar and pouring tempered chocolate into it to form a show piece. We will finish it on day 2.
- Regular kitchen cleanup.

DAY 2

- First we tempered milk chocolate. Chef showed us how to mold chocolate to make hollow shapes and once hardened, filled them with Ganache Passion. We followed the same.
- We then did the same with dark chocolate and filled them with Kirsch Ganache. But this time added a cherry in the filling. It was comparatively difficult than ganache passion because the filling was bit runnier, therefore, we had to put it in fridge for 5 mins before covering it with chocolate so it can have a skin over it.
- We couldn't make Banana Ganache because it got thick. We kept it for next week to prepare truffle out of it.
- In the morning Chef Paul told us that we forgot to take out our molded chocolate yesterday from freezer, therefore, we were not able to make our show piece. We couldn't use modeling chocolate as well because it part of the show piece.
- At the end of the class, we did regular clean up.

Week 03 – January 24-25, 2019

CUL260 Chocolate, Confections & Centerpieces

Current Grade: 100%



Ganache Passion



White Chocolate Ganache
Kirsch



Modeling Chocolate



Ganache Passion



Ganache Passion



Ganache

Chef's critique, recommendations and my own observation

- ✓ Ganache Passion: It was tasty with nice texture.
- ✓ .Banana Ganache: Got thicker than needed, but good to make truffles.
- ✓ .White Chocolate Ganache Kirsch: Smooth and soft filling, it complemented great with Dark Chocolate.
- ✓ .Modeling Chocolate: Seemed smooth and pliable when we made on day 1 but couldn't get to know its workability.
- ✓ .Show Piece: Our molded shape was nice and different than the rest of the class. We will use it on week 5.

Personal thoughts

This course needs a lot of patience. Chef Paul always says that we have to work on the quality, not quantity. This is very true; we really have to be patient and work with concentration. But overall it is really interesting and very difficult to keep your uniform clean 😊.



Ganache Passion



Ganache

Week 04 – Jan 31-Feb 01, 2019

CUL260 Chocolate, Confections & Centerpieces

Current Grade: 98%

This week's objective:

Pulled Sugar Apples and Pears.

Products information, demos, activities, etc

DAY 1

- This week was our pulled sugar's week and I had to use pump for the very first time, I was really excited to try something totally new.
- Chef Paul did demo of pump by making apple and pear along with their stems and leaves. He made it look so simple and easy so I got really excited to do it by myself.
- First mistake we did was overcooking our sugar to 175°C instead of 165°C. It started getting harder immediately. So we had to throw it away; but not before Phoung managed to make big a snake out of it. We made another batch of sugar, which was perfect.
- And now the apples which looked so easy to make; I tried doing 5 apples and couldn't do a single decent one. My first three blew like balloon. I managed to make two whole apples but they were very thin and got cracked while moving. Only one apple remained. On day 2 we are going to do more.
- At the end, we did regular kitchen cleanup.

DAY 2

- Day 2 of pulled sugar was much fun than yesterday. And that is because I managed to make two things in a row without damaging and two other things after two tries.
- Our day started with Chef Paul's briefing about day's work. Then he did the demo of making lemon, orange and apricot by blowing the pulled sugar. Later in the day, he did demo of making basket to hold fruits in it.
- We started prepared our fruits. I made Apricot and Orange in one go, not perfect but not bad either. Then I did the Lemon, and also apple from day 1; they both took me two tries to finish and not bad as well.
- So thing with pulled sugar is to patience and practice; I am getting somewhat hang of it.
- Did regular clean up.
- At the end of the class, Chef Paul explained us about the next week's class.

Week 04 – Jan 31-Feb 01, 2019

CUL260 Chocolate, Confections & Centerpieces

Current Grade: 98%



Sugar Snake



Apple



Apple



Apricot



Lemon



Orange

Chef's critique, recommendations and my own observation

- ✓ Apple: Almost all apples got damaged. I could make only one that remained unbroken.
- ✓ .Lemon: It was good on shape and texture but the size was too big.
- ✓ .Orange: Had a nice texture and size but was too flat.
- ✓ .Apricot: Apricot was nice also. I only had to put it immediately in icing sugar after blowing.

Personal thoughts

Blowing the pulled sugar is hard. It needs a lot of practice. On day one, I almost gave up doing my apples. Chef Paul told us that we needed a break; so after the break, I managed to make one apple. Day two was much better, I made much better fruits.



Pulled Sugar Apple and Apricot



Pulled Sugar Lemon and Orange

Week 05 – February 07-08, 2019

CUL260 Chocolate, Confections & Centerpieces

Current Grade: 98%

This week's objective:

Nougat de Montélimar, Marzipan Truffles and Caramel Filling.

Products information, demos, activities, etc

DAY 1

- This week was our confections week.
- Chef Paul wrote three recipes on the board that we were to prepare on day 1.
- First, Chef started the demo of Nougat de Montélimar, which looked not all that difficult. Yuri & I started doing the same. While our sugar was boiling, we started doing mise en place for Marzipan Truffles; and within few seconds, our sugar reached to 190°C instead of 170°C and turned to dark golden. We had to throw it and started a new batch,
- Next was the demo of Marzipan Truffles. They were very easy to make, just simple mixing in machine and then roll them to 1" balls. We all did the same for our groups.
- After that, Chef did demo of Caramel filling. We did the same, and kept it at room temperature to use it on day 2.
- At the end , we did regular kitchen cleanup.

DAY 2

- Today Chef Paul started with making another batch of Nougat de Montélimar with dried fruits and candied peels only, without the nuts, for the people with nut allergies.
- After this demo, we started tempering milk chocolate, masked and finished Marzipan Truffles.
- With the remaining milk chocolate, we dipped our Nougat de Montélimar.
- Then we brushed the luster dust into the molds and poured tempered dark chocolate in them to make shells. Filled them with our Caramel Filling. Remolded once set.
- Also dipped some Nougat de Montélimar with the dark chocolate.
- Did regular clean up.
- At the end of the class, Chef Paul explained us about the next week's class.

Week 05 – February 07-08, 2019

CUL260 Chocolate, Confections & Centerpieces

Current Grade: 98%



Nougat de Montélimar



Marzipan Truffles



Caramel Filled Chocolates



Nougat de Montélimar



Marzipan Truffles



Caramel Filled Chocolates

Chef's critique, recommendations and my own observation

- ✓ Nougat de Montélimar: It was so tasty. I personally prefer it without chocolate. Chef Paz gave us an idea to just drizzle line over it, and it worked just fine.
- ✓ Marzipan Truffles: They were really nice. Slight bitterness of marzipan worked good to the palette.
- ✓ Caramel Filling: Nice filling with a hint of Cinnamon. It was good with dark chocolate.

Personal thoughts

It is wonderful to watch Chef Paul doing his work. He makes every task look so easy when he does; but when we do, it totally changes. Yet we try and learn.



Nougat de Montélimar



Marzipan Truffles



Caramel Filled Chocolates



Caramel Filled Chocolates (whole class)

Week 06 – February 14-15, 2019

CUL260 Chocolate, Confections & Centerpieces

Current Grade: 98%

This week's objective:

Pulled Sugar Swan and Humming Bird.

Products information, demos, activities, etc

DAY 1

- Today everybody arrived late, around 6:40 am.
- We had pulled sugar class week this time. Chef Paul first did the demo of making swan by blowing method by combining two colours of sugar. He made a beautiful Swan.
- We then started making our own swans. Everyone did pretty good job since it was their first time. Phoung made really beautiful swans.
- At the end, we did regular kitchen cleanup.

DAY 2

- Today Chef Paul showed us how to make a Humming Birds, more like a fantasy bird.
- We all tried doing our humming birds but couldn't make anything like Chef Paul's. Yuri and Spring did pretty good birds but not humming bird. Wendy also made some beautiful little bird.
- We did regular clean up.
- At the end of the class, Chef Paul explained us about the next week's class.



Swan



Unsuccessful Swan



2nd broken Swan



Humming Bird



Humming Bird



Humming Bird

Personal thoughts

Pulled Sugar is a difficult task. It needs patience. Sometimes when I complete one item, I try avoiding doing another one because it takes too much of my energy.



Swan



Humming Bird

Week 07 – February 21-22, 2019

CUL260 Chocolate, Confections & Centerpieces

Current Grade: 97%

This week's objective:

Hazelnut Ganache, Pineapple Candies and Showpiece.

Products information, demos, activities, etc

DAY 1

- Today was our Chocolate Class. We had Hazelnut Ganache and Pineapple Candied to make. We also had our show piece to complete.
- First, Chef Paul did the demo of Hazelnut Ganache. We followed his steps and made our own ganache and kept it at room temperature to use on day 2.
- Then Chef did the demo for Pineapple Candied by preparing marzipan dough. We again followed him by doing the same and wrapped it and kept at room temperature.
- After that, Chef showed us how to make roses and Carnation with the modeling chocolate. We made our roses and the leaves the same way and kept them for the show piece. This was much better modeling chocolate than the one we made in Adv. Patisserie class; it was pliable and wasn't melting easily.
- We then did our showpiece. First Chef Paul showed us how to assemble the pieces. Then we did ours by following Chef's procedure, attached the chocolate roses and leaves to it. Kept it at room temperature to finish it on days 2.
- At the end, we did regular kitchen cleanup.

DAY 2

- Today, Chef Paul brought his spray gun and showed us how to use it with dyed cocoa butter by spraying it on the molds. After this demo, we tempered milk chocolate and then filled the molds that were sprayed with dyed cocoa butter. Then we filled them with Hazelnut Ganache and covered with remaining tempered chocolate. Kept them in refrigerator to set.
- We tempered dark chocolate and dipped our pineapple candies round and kept them to set. Once hardened, we cut them into 6 pieces.
- Then we sprayed our showpiece with the same cocoa butter and finished it.
- Inverted our Milk Chocolate Hazelnut Ganache to tray.
- Did regular clean up.
- At the end of the class, Chef Paul explained us about the next week's class which will be sugar.

Week 07 – February 21-22, 2019

CUL260 Chocolate, Confections & Centerpieces

Current Grade: 97%



Modeling Chocolate Rose



Showpiece



Roses on Showpiece



Pineapple Candies



Pineapple Candies



Pineapple Candies



Hazelnut Ganache Chocolate



Hazelnut Ganache Chocolate

Personal thoughts

It was so nice to finish our showpiece. I enjoyed making the rose with modeling chocolate. I'm getting good with tempering chocolate.



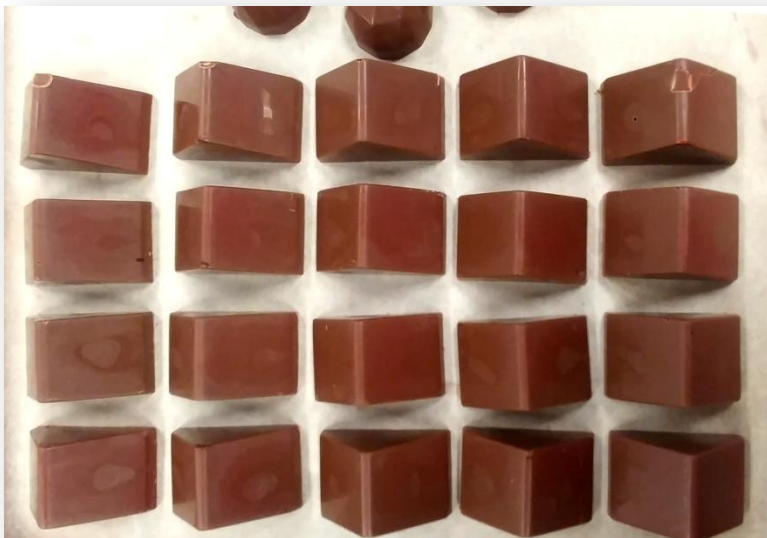
Modeling Chocolate Rose



Showpiece



Pineapple Candies



Hazelnut Ganache Chocolate

Week 08 – February 28-29, 2019

CUL260 Chocolate, Confections & Centerpieces

Current Grade: 97%

This week's objective:

Sugar Showpiece, Rock Sugar, Bubble Sugar, Sugar Sculpture and Blown Sugar.

Products information, demos, activities, etc

DAY 1

- We had a very interesting day today. Although we did only one product but the time ran too fast.
- Firstly, Chef Paul did a demo of sugar showpiece. This demo included preparing the mold with metal railings and weights, melting Sugar, Isomalt and water, adding white colour, then adding drops of other colours, pouring within the molds, releasing and assembling the showpiece.
- We then started our showpiece. The first one we made got broken when we removed the circles. Second one came out good. We stored our showpieces in store to finish them on day 2.
- Next, Chef did the demo of rock sugar. He made a big batch so he said that we do not need to make more.
- Lastly, we made a cylinder full of ice cubes and rest it on grill, kept it in freezer. We will use it on day 2 as a mold for our sugar sculpture.
- At the end, we did regular kitchen cleanup.

DAY 2

- Today, Chef Paul showed us how to use gel colours in pulled sugar to give it deep intense colour. We made our colours by following his steps.
- Chef Paul then made a bow and then decorated his showpiece with it and also added his rose, rock sugar and bubble sugar to finish.
- We all made roses, birds and/or leaves and decorated our showpiece with them; we also included rock sugar and bubble sugar to finalize our showpiece.
- Unfortunately, we forgot to make sculpture using ice cubes.
- Did regular clean up.

Week 08 – February 28-29, 2019

CUL260 Chocolate, Confections & Centerpieces

Current Grade: 97%



Showpiece Day 1



Showpiece Day 2

Personal thoughts

I had so much fun doing this showpiece. Such a fun to use colours and then molding it to shape, turning it into all natural patterns. There is so much variety in it. Hoping to make more of such showpieces.



Pulled Sugar Showpiece

Week 09 – March 07-08, 2019

CUL260 Chocolate, Confections & Centerpieces

Current Grade: 97%

This week's objective:

Chocolate Rolls/Curls, Raspberry Ganache, Colouring the molds.

Products information, demos, activities, etc

DAY 1

- Firstly, Chef Paul did a demo of Raspberry Ganache. We all followed the recipe and made our batches, kept in the plastic containers, saran wrapped and kept them to use on day 2.
- Next we used transfer sheet. Chef Paul showed us how to transfer coloured images from the transfer sheet to chocolate. We all did the same.
- Then Chef did demo of spreading milk chocolate on to the back sides of half-sheet tray to use for the rolls/curls. Then put it into refrigerator and after 5-10 minutes until set, wrapped it with saran and kept in refrigerator to use on day 2. We all followed the same steps and prepared our trays of spread chocolate.
- Then we tried to do some cocoa butter painting inside the molds which we will use on day 2 The molds Yuri & I used was Rabbit from Alice in Wonderland.
- At the end, we did regular kitchen cleanup.
- Before going, Chef explained to us the day 2's activities.

DAY 2

- First thing today, Chef Paul did the demo of painting chocolate molds with coloured cocoa butter and then did chocolate masking & finishing. After that filled them with Raspberry Ganache, covered with tempered chocolate and set until hard and ready to pop out off the molds. We did the same with our tempered chocolate and raspberry ganache.
- Then Chef showed us how to make modeling chocolate by using Robocop.
- Lastly, we finalized our rabbit masking & finishing. It needed two maskings and one finishing.
- Did regular clean up.
- At the end, Chef explained us next week's work, which will be pulled sugar. We will unmold our Rabbit as well, plus will make sugar molds, for which we froze ice cubes on day 1 of week 8.

Week 09 – March 07-08, 2019

CUL260 Chocolate, Confections & Centerpieces

Current Grade: 97%



Parts of Chocolate Ribbon



Parts of Chocolate Ribbon



Chocolate Ribbon



Raspberry Ganache Bonbon



Raspberry Ganache Bonbon



Raspberry Ganache Bonbon

Personal thoughts

On day 1, chocolate I tempered wasn't very good, it took long time to get dried. But on day 2, it was tempered very well, therefore our products came out wonderful. Yuri and I made two extra slabs of chocolates hence we got to keep those for us. All other chocolate were taken by Chef for the Bistro.



Chocolate Ribbon with transfer sheet



Raspberry Ganache Bonbon



Raspberry Ganache Bonbon



Raspberry Ganache Bonbon