

# EUROPIAN CAKES & TORTS

## PORTFOLIO

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## WEEK 1:

We made Sacher cake, Roulade, Pastry cream, Mousseline cream and lady fingers.

### SACHER CAKE:

#### Ingredients:

Oil 140 gr, Dark chocolate melted 100 gr, egg yolks 10. Which mix together.

Egg whites 10, sugar 160 gr, Bread flour 120 gr, Ground almond 60 gr, Baking powder 6 gr, Cocoa powder 40 gr, Vanilla and Lemon extract.

#### METHOD:

Mix the oil, chocolate melted and whisk them, then we add the egg yolks and whisk more. Then add the vanilla and Lemon extract. Now sift the bread flour, cocoa powder and baking powder and add the Ground almond to them.

Whisk the egg whites and a little amount of cream of tartar with the mixer and fold the meringue in egg yolks mixture and flours. Then divide the batter in three rings which covered its bottom with parchment paper and aluminum foil. Then bake at 350°F for 30 minutes.

After baking upside down the cake and after cooling take out the rings with a small knife or spatula. Cut the cake in three layers with the bread knife and wet the layers with simple syrup and spread the Apricot jam between layers and put to the fridge to cool. Then cover the cake with Mousseline cream and chill again in the fridge then cover the cake with the melted dark chocolate which add in it 10% oil. Then we can write on top of cake with some of that melted chocolate which add a little water.

### PASTRY CREAM:

#### Ingredients:

Milk 500 gr, egg yolks 6, sugar 100 gr, Bread flour 30 gr, Corn starch 30 gr and vanilla.

#### METHOD:

Add the milk and half of sugar in the pot and heat. Mix the egg yolks, corn starch and flour and remain sugar and vanilla in a bowl. When the milk starts to boil temper it to the egg yolk mixture and back to the pot. Then heat the whole mixture less than 1 minute. Cover a small tray with the plastic wrap and pour the pastry cream on top and cover. Then pour some ice in the other tray and put the first tray on top to cool the pastry cream.

### MOUSSELINE CREAM:

Pastry cream, Butter 450 gr.

Cut the butter in small cubes then mix the cool pastry cream with the mixer then add the softened butter gradually in the pastry cream and mix to absorb all the butter. We can warm the bowl of mixer with the blue torch to make the mousseline fluffy. We can use the mousseline inside the ROULADE with Raspberry jam.

To make the chocolate mousseline add some melted dark chocolate and mix. Then we can use it for covering the SACHER cake.

## ROULADE:

### Ingredients:

Eggs (separated) 9, sugar 265 gr, Pastry flour 85 gr, Lemon extract, cream of tartar.

### Method:

Grease a tray and put the parchment paper in the tray. The greasing help to stay the paper better and not to move it. Then mix the egg yolk and a little of sugar and whisk it. Then add the lemon extract in it. Now whisk the egg whites and sugar and a little of cream of tartar to make the meringue up to medium stiff. Then fold the egg whites in the egg yolk mixture and flour and spread the batter in the tray but not up to the walls with the pallet knife. Then bake at 410°F for 6-10 minutes up to golden brown. Then remove from heat and cool it. Then upside down and separate the parchment paper. Then rub the Raspberry jam and plain Mousseline on top of jam and roll the bread and cover with parchment paper and put in the freezer.



ROULADE WITH RASPBERRY JAM AND MOUSSELINE CREAM



SACHER CAKE

### SOME INFORMATION:

The cream of tartar helps to make more stable of meringue and protect the egg whites to overmix.

When add some sugar to the milk for boiling, it helps from making bottom layer of milk in the pot.

### JURNAL AND SUMMARY WEEK 2

We made Lady Fingers, Chocolate sponge cake, Italian Meringue, Tiramisu and Blackberry charlotte mousse cake.

#### LADY FINGERS

##### Ingredients:

Egg yolks 15, sugar 115 gr, corn starch 115 gr, Pastry flour 115 gr, sugar 75 gr, egg whites 300 gr, Lemon extract and cream of tartar.

##### Method:

Sift the flour and starch together and put aside. Mix the egg yolks, big amount of sugar and Lemon extract with a whisk then mix with the mixer in high speed no 10, up to light and more in volume. Then whisk the white eggs and cream of tartar in the mixer and add the sugar in it up to medium sift. Then fold the egg yolks mixture and egg whites and flours together. Then draw the circle and long line on the parchment paper and pipe the batter in the piping bag and with round tip on top of the other paper which put on top the lined paper. All lady fingers piped beside each other. Then sift some sugar powder on top and bake at 400°F for 8 minutes.



## CHOCOLATE SPONGE CAKE

### Ingredients:

Eggs 5, sugar 160 gr, pastry flour 135 gr, cocoa powder 25 gr, cold water 50 ml, baking powder 7gr, H-22 7gr.

### Method:

Mix sugar, eggs and flour and cocoa powder and H-22 in the mixer. 2 minutes in low speed and 5 minutes in high speed, then pour the batter in the rings which cover with paper and foil and bake at 350 °F for 30 minutes.



## ITALIAN MERRINGUE

### Ingredients:

Egg whites 250 gr, sugar 100 gr, in the pot: sugar 400 gr, water 150 gr. Cream of tartar.

### Method:

Mix the sugar and water in pot and boil up to 121 °C. when the temperature is 116 °C start to whip the egg whites and sugar and cream of tartar up to medium stiff. When temperature is 121 °C add the sugar in the meringue in side of bowl and whisk with mixer. Continue to mix up to cool the mixture. Now the meringue is ready. Pour it in the bowl and use for next day.

### TIRAMISU

### Ingredients:

Eggs 6, sugar 125 gr, cream: Mascarpone 300 gr, sugar 125 gr, whipping cream 500 gr, Gelatin leaves 6.

### Method:

Make a Bain Marie and mix the eggs and sugar above it up to solve the sugar. Then Bloom the Gelatin and squeeze it then melt in Microwave for 30 seconds and add to egg yolks mixture. Then mix the Mascarpone and sugar in the mixer up to smooth with speed 6-7. Then whipped the cream and fold a little amount of cream in the cheese mixture then add the egg yolks mixture and all the cream. Then add inside the ring which make ready with lady fingers. Then put a circle lady finger on top and brush with mixture of simple syrup, Coffee extract and coffee. The dd more batter and smooth the surface with a pallet knife and put in the fridge.



### BLACKBERRY CHARLOTTE MOUSSE CAKE

### Ingredients:

Blackberry pure 500 gr, Gelatin leaves 12, Italian Meringue 300 gr, Whipped cream 250 gr.

Method:

Bloom the Gelatin and melt in microwave. Then whipped the cream with mixer. Then warm the pure above the Bain Marie and add the melted gelatin in it. Then add the Meringue and the cream and mix with a spatula. If we want to cool and set the mixture use a big bowl of ice bath and cool it. Then pour on top of a layer of chocolate cake and wet it with simple syrup and full the whole ring and smooth the surface with a pallet knife and cool in the fridge.

For last design of Tiramisu or Charlotte we can mix some coffee or pure with Mirror and smooth the surface with a pallet knife.

## JURNAL AND SUMMARY WEEK 5

We made Ganache, Coffee Buttercream. We baked Roulade and Jocund Biscuits.

GANACHE:

Ingredients:

Semisweet Chocolate 500 gr, Whipping cream 500 ml, Glucose a big hand.

Method:

Pour the glucose in the pot and add the cream and boil them. Then pour on top of chocolate. Then wait to melt the chocolate then whisk it from the center of bowl. We can add some coffee extract to have flavour. Then wrap it for no to make a skin and wait to cool in room temperature.

JOCUND BISCUITS:

Ingredients:

Eggs 200 gr, Ground almond 140 gr, Icing sugar 140 gr, pastry flour 40 gr, Melted Butter 15 gr. For meringue: egg whites 300 gr, sugar 200 gr.

Method:

Mix the eggs, Ground Almonds and icing sugar and whisk them in a bowl and sift the flour and add the melted butter. Then whisk the egg whites in the mixer add some cream of tartar and the sugar and whip up to near sift peak. Then add a little of whipped egg whites to the egg mixture and fold. Now all whole the whipped egg whites and fold in batter. Spray a tray with oil and put the parchment paper to fix in it. Then pour the batter and soft the surface with pallet knife up to edges. And bake at 375 °F up to light brown around 10 minutes.





Left: JOCONDE CAKE

right: ROULADE

#### ROULADE:

##### Ingredients:

Eggs separated 9, sugar 265 gr, pastry flour 85 gr, lemon extract and cream of tartar.

##### Method:

Mix the egg yolks and add a little sugar and lemon extract in a bowl. Sift the flour and put aside. Then whip the egg whites and sugar and cream of tartar up to near stiff peak. Then fold all together. Then spray a tray and put the parchment paper in it and pour the batter and smooth the surface but not up to edges. Then bake 410 °F FOR 8-10 Minutes.

#### COFFEE BUTTERCREAM

##### Ingredients:

Liquid fondant 1 lb (450 gr), Butter 4 lb (1800 gr). We made half recipe.

##### Method:

Add the liquid fondant in the bowl of mixer and add some coffee extract and mix with paddle attachment. And add the room temperature pieces of butter. We can use the blue torch to warm the bowl and move it around the bowl not just in one place. It should mix well up to fluffy. And the volume in double.

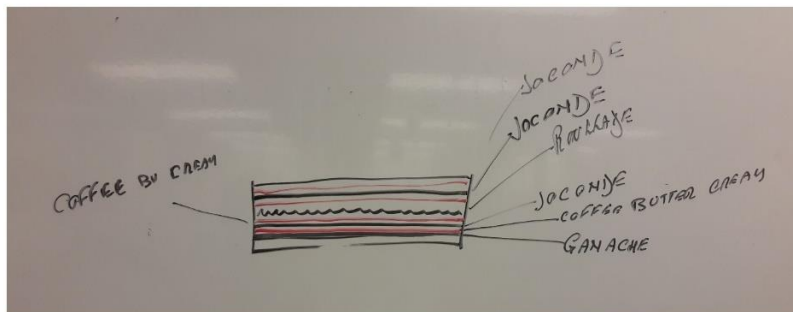
#### SIMPLE SYRUP



Mix 1 kg sugar and 1 lit water and boil then cool it enough. Then add some Rum in it. It is useful to wet the Roulade layer.

## ASSEMBLE THE OPERA CAKE

Cut the Jocund cake and Roulade to 4 equal pieces each with the parchment paper, then put the paper on the back of a small tray and start with the jocund cake and pour a layer of Ganache and spread it well. Then some buttercream and spread with pallet knife well. Then another jocund and buttercream again. Then a roulade and wet it with simple syrup and then buttercream. Then jocund and buttercream again. The last layer is jocund and for the top just a little buttercream and cool in the fridge.



Layers of jocund cake



## GANACHE LAYER AND BUTTERCREAM LAYERS

### COVER CHOCOLATE

#### Ingredients:

Semisweet chocolate 500 gr, coating chocolate 300 gr, vegetable oil 100 gr.

#### Method:

Mix all ingredients and melt in microwave. Then use to cover the cake. For making the lines we make the cone and make the lines.



## THE STAGE OF LAST BUTTERCREAM AND DÉCOR CHOCOLATE

Some Information:

TPT flour: is the mixing of Ground almond and icing sugar.

For making the Jocund cake we can use just the egg whites and it makes the less fat cake.

Coating chocolate does not have the cocoa butter.

## JURNAL AND SUMMARY WEEK 6

NAPOLEON

Ingredients of pastry cream for NAPOLEON:

Whole milk 920 gr, Vanilla bean 1, Cornstarch 74 gr, Sugar 184 gr, egg yolks 184 gr, Butter 304 gr.

#### Method:

Boil the milk and vanilla Bean. Mix the egg yolks, sugar and cornstarch in a bowl. (we can mix a little amount of milk and cornstarch and sugar and then add the egg to improve the lumps) then temper the hot milk to the egg mixture and back to heat again and whisk well to thicken the mixture. Then cool the pastry cream in a hotel pan with some ice in other hotel pan (ice bath).

#### PUFF PASTRY

We used the ready to bake the puff pastry dough and warm it a little because they were frozen. Then put any puff pastry in a tray with parchment paper and make some dots with fork for improve to puff. And bake in the oven at 375°F for 15 minutes. Then upside down any puff pastry with the help of cooling rack and bake the other side for 2 minutes then remove heat and wait to cool. For make the NAPOLEON we need 3 puff pastry and the pastry cream.

#### ASSEMBLE:

Put a layer of puff pastry and cover it with pastry cream and spread it with pallet knife. Then put another layer of puff pastry upside down and cover again with pastry cream. And continue for three layers. Then put a tray on top to make smooth the napoleon. After some minutes we can cut the edges with the bread knife and dust the icing sugar on top and divide to small pieces.





## STAGES OF BAKING PUFF PASTRY AND ADDING PASTRY CREAM

### ST. HONORE' CAKE

To make the ST. HONORE' cake we need:

PUFF PASTRY, PATE A' CHOUX, CRÈME' CHIBOUST, CHANTILLY CREAM AND CARAMEL.

#### PATE A' CHOUX:

Ingredients:

Whole milk 800 gr, water 800 gr, salt 27 gr, sugar 36 gr, butter 707 gr, pastry flour 895 gr, eggs 1.279 gr.

Method:

Mix the milk, sugar, salt and butter in a pot and boil. Then add the flour and mix up to come together all the dough and cook until make a skin in the bottom of pot then transfer to a mixer and mix with paddle attachment up to cool. (if it was hot and add the eggs it makes the eggs cook and not correct for this dough). After cooling add the eggs not all at the same time and mix until the batter shiny and smooth. Then use the pastry bag and round tip number 804 and pipe the small puffs on the parchment paper in the same size.





Then bake at 350 \*F up to puff and crunchy. They should be dry in the center.



### BAKED PATE A CHOUX

#### CRÈME CHIBOUST

##### Ingredients:

Milk 1.069 gr, Vanilla bean 1, sugar#1 53 gr, cornstarch 107 gr, egg yolks 257 gr, gelatin 19 gr, butter 107 gr, Rum 107 gr, water 107 gr, sugar#2 353 gr, glucose 64 gr, egg whites 257 gr.

##### Method:

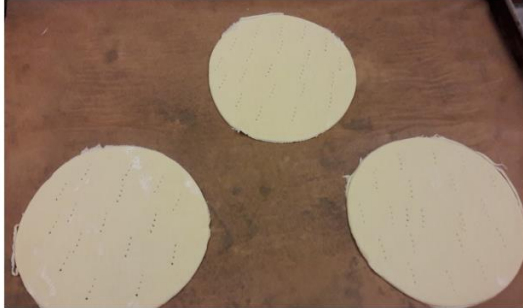
At first make a pastry cream with egg yolks, sugar, cornstarch, milk, vanilla bean and butter. Then add the bloomed gelatin in the pastry cream when it is hot and cool in hotel pan. Then make a meringue with the whipping egg whites and cream of tartar and soft ball stage syrup which made of sugar and water at 121 \*C to the meringue and add the rum when it is cool. Then make a Chantilly cream with the whipping cream and icing sugar then fold the pastry cream, meringue and Chantilly cream together and we have the CRÈME' CHIBOUST.

##### CARAMEL:

Add some sugar in the pot and heat up to melt the sugar and change the color to brown.

#### ST. HONORE CAKE

At first use the ready puff pastry and cut 3 round shape with the steel rings from the puff pastry and make some dots with the fork. And pipe the PATE A' CHOUX on top of them like the snail. Then use the egg wash on top of them and bake. The piping of PATE A' CHOUX should not be very near to the edges because after baking the PATE A' CHOUX is bigger and make a wall.



Then bake at 350°F (177°C) up to bake and dry. Now fill the small PATE A' CHOUX with pastry cream or CHIBOUST cream and put the bottom of each in the ready caramel and set to cool on silicon mat.

## ASSEMBL THE ST. HONORE CAKE

Put the baked base and fill it with CHIBOUST CREAM and put the small filled and caramelized puffs on top and decorate with piping the CHIBOUST CREAM and design with caramelized sugar.

### SOME INFORMATION:

The Glucose is for prevent from crystallization of the sugar.

To make the Chantilly cream we mix 1 lit cold whipping cream with 2tbsp icing sugar and whip with the mixer up to sift peak.



## JURNAL AND SUMMARY WEEK 7

### Monday Objective:

We bake the chocolate biscuit cake, we made Mint crème Brulee, milk and dark chocolate mousse and mint syrup.

### CHOCOLATE BISCUIT CAKE

#### Ingredients:

Egg yolks 359 gr, eggs 815 gr, sugar #1 651 gr, egg whites 521 gr, sugar #2 261 gr, pastry flour 196 gr, cocoa powder 196gr. We multiple 4 this amount because we made for all groups.

#### Method:

Sift the flour and cocoa powder and set aside. Whip the egg yolks, eggs, sugar #1 up to ribbon stage. Whip the egg whites with sugar #2 to medium soft peak. Fold the egg yolk mixture to egg whites one and add the flour. Pour the batter on the big trays with parchment paper and with bamboo walls. Then bake at 400°F for 7-9 minutes. After baking we cool the cakes in the cool tray and upside down. We can cut the cake with the steal rings to make the mousse cake.





## BATTER AND BAKED AND CUTTED ROUND CAKE

### MINT CRÈME BRULEE

#### Ingredients:

Fresh mint 225 gr, whole milk 93 gr, cream %35 683 gr, sugar 248 gr, egg yolks 178 gr, Gelatin leaves 18gr.

#### Method:

Wash, dry and chopped the mint. Bring to boil the cream and milk and add the mint and cover the pot to infuse the flavour of mint for 30 minutes. Strain the mixture and rescale it and add the remain weight of cream. Then add the ¼ of sugar and bring to boil. Mix the remain sugar and egg yolks and temper the cream mixture to egg yolks. Back to the heat and whisk at 82°C to thicken the mixture and make the crème Anglaise. then strain again to remove the lumps. Add the bloomed gelatin when it is warm and pour in the mold and freeze them to set for inside the cake.



### MILK AND DARK CHOCOLATE MOUSSE

#### Ingredients:

Cream %35 1.014 gr, chocolate %64 507 gr, milk chocolate %38 572 gr, sugar 302gr, water 151 gr, egg yolks 302 gr, Gelatin leaves 10 gr, Cream %40 1.014 gr.

#### Method:

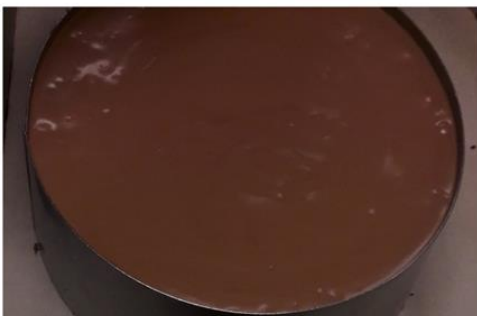
Make the Ganache with boiling the cream %35 and add to the chocolates. Whisk well to make a soft Ganache. Cool it. Make a Pate A bombe with sugar and egg yolks, which make a syrup with sugar and water and add at 121°C to the egg yolks and whip to ribbon stage. When the Pate A Bombe is 80°C add the bloomed gelatin and ganache in it. Then whip the cream and fold to the mixture. Use immediately.

#### MINT SYRUP

Mix the same amount of sugar and water and bring to boil. Wash and dry and chop the mint leaves and add to the syrup and cover to infuse the mint flavour for 30 minutes. Then strain. This syrup is for wetting the layer of cake.

#### ASSEMBLY

Put a ring the size of cake and cover the inside wall with the Acetate and the cut layer of cake in the bottom. Then wet the cake with mint syrup and pour the ready mousse on top of cake. Then put the freeze mint crème Brule on the mousse. And cover the top with mousse. Chill to set. We can add just the chocolate mousse on top of cake and then we have the chocolate mousse cake.



#### SOME INFORMATION:

If we do not have enough milk chocolate, we can mix the 60% dark chocolate and 40% white chocolate and melt together and then we have milk chocolate.



## THE STAGE OF MAKING MINT CRÈME BRULÉE AND PUTTING INSIDE THE CAKE AND FILLING WITH CHOCOLATE MOUSSE

### JURNAL AND SUMMARY WEEK 8

#### Monday Objective:

We made JOCOND sponge cake, Caramel nut filling, Almond Genoise, Simple syrup, Caramel Mousse and chocolate Glaze.

#### JOCONDE SPONGE CAKE

##### Ingredients:

Almond flour 150 gr, sugar 180 gr, cake flour 45 gr, eggs 210 gr, egg whites 105 gr, butter melted 45 gr.

##### Method:

Mix the almond flour, 150 gr of sugar, cake flour and half of eggs in the mixer with whip attachment for 5 minutes. Add remain eggs and whip more 4-5 minutes. Whip the egg whites and remain sugar in another mixer to medium soft peak then fold two mixture and butter together. We made two recipes one colorful and one plain. Then use the silicon mat and pipe in some shapes or use the comb or with the shaped metal paper pipe on top and soft the batter, then freeze it. After that spread the plain batter on top of the colorful one and bake at 400 \*F for about 3 minutes.



Pipe the colorful batter and cover with plain one



### CARAMEL NUT FILLING OR ICING

#### Ingredients:

Sugar 180 gr, water 90 ml, Honey 60 gr, heavy cream 180 ml, walnuts 150 gr, pecans 120 gr, vanilla extract 15ml.

#### Method:

Bring to boil the sugar, water and glucose and heat to 177 \*C. then remove from heat and add the honey and boil up to amber color for 3-4 minutes. Remove from heat and add the walnuts and pecans and vanilla extract. Then pour on top of a sponge in the bottom of cake. We should put the sponge in the bottom of ring and make the wall with JOCOND cake then add the caramel nut filling.



Caramel and filling the rings with caramel nut filling



## ALMOND GENOISE

### Ingredients:

Almond flour 90 gr, sugar 180 gr, egg yolks 20 gr, eggs 390 gr, vanilla extract 15 ml, cake flour 240 gr, butter melted 75 gr.

### Method:

Beat the almond flour, sugar and egg yolk until fully incorporated then add the eggs and vanilla. Whip until ribbon stage and then fold in flour. Mix 1/8 batter with melted butter and fold to all. Then spread on parchment paper on the tray and bake at 375°F for 7 minutes.



The genoise is for the top of the caramel nut filling and then wet it with simple syrup then add the poached pears on top of genoise cake. After that we make a caramel mousse and pour on top of poached pears.

## CARAMEL MOUSSE

### Ingredients:

Glucose or corn syrup 105 gr, sugar 180 gr, water 75 ml, butter 45 gr, heavy cream 180

ml, vanilla extract 15 ml, orange flavor liqueur 15 ml, egg yolks 108 gr, gelatin sheet 15 gr, heavy cream whipped 540ml.

### Method:

Mix the sugar, glucose and water up to 177 °C (glucose prevent of crystalized the sugar). Then add the butter to make a caramel then remove from heat and cool then add the

vanilla and liqueur. Whisk egg yolks and sugar heat over a Bain Marie to 71 °C then transfer to mixer and add the bloomed and melted gelatin until is warm and whip until it is warm. then fold the egg mixture to the caramel and at least to the whipped cream.



Then freeze the assembled cake and wait for next week to decorate it.

## DECORATE THE CHOCOLATE MINT MOUSE CAKE

### CHOCOLATE GLAZE

#### Ingredients:

Whipping cream 36% 300 gr, sugar 100 gr, Glucose 100 gr, chocolate 300 gr, butter 300 gr.

#### Method:

Mix the glucose and sugar and the cream together and bring to boil them then pour on top of chocolate and add the butter until is warm and after cooling use it for cover the chocolate mint mousse cake. We unmold them and pour on top the with a pallet knife soft the surface.

## SOME INFORMATION

When we want to add the gelatin or cream to the syrup we should wait to cool because it makes split the mixture.



Covered chocolate mint mousse cake with Glaze and inside the mousse

## JURNAL AND SUMMARY WEEK 9

### Monday Objective:

We baked decoration cake, Roulade cake and Emmanuel sponge. We made chocolate spray for decorating the chocolate mousse mint and caramel mirror for decorating the caramel mousse pear nut cake and Raspberry insert formula.

### EMMANUEL SPONGE

#### Ingredients:

Eggs 120 gr, Trimoline 63 gr, cake flour 120 gr, powder sugar 500 gr, salt 1 gr, baking powder 5 gr, milk 37 gr, butter melted 97 gr.

#### Method:

Sift together flour, salt, icing sugar and baking powder and set aside. Mix egg and Trimoline with paddle and add sifted dry ingredients and mix until incorporated, then add the milk and melted butter. Put the mixture in the fridge for half an hour then cover a ring with the foil and pour the batter in side and bake in oven at 400 °F for 10-13 minutes. Trimoline gives moisture to the cake.

### RASPBERRY INSERT FORMULA

#### Ingredients:

Raspberry puree 190 gr, sugar 57 gr, gelatin leaf 6 gr.



### Method:

Bloom the gelatin and warm the puree to 120 °F (49°C) and melt the gelatin inside then pour in molds and freeze it.

### DECORATION CAKE

#### Ingredients:

Butter 160 gr, icing sugar 160 gr, egg whites 160 gr, flour 180 gr.

#### Method:

Mix softened butter and icing sugar up to creamy. If the butter is cold, we can warm the bowl of mixer with blue torch. Then add the egg whites gradually to absorb them. At the end add the flour and fold with spatula and add the red color at the end. Then spread the batter on top of grease silicon mat with the pallet knife and with a big comb make the straight lines and put it in the freezer.



### ROULADE BATTER

#### Ingredients:

Eggs 12, sugar 2 cups, flour 1.5 cups, corn starch 0.5 cup.

### Method:

Separate the egg whites and yolks. Then whip the egg whites and add sugar in it. Then add the yolks, after adding the yolks mix for 3-4 minutes in high speed. Sift the flour and starch together and fold in the mixture. At the end add a little vegetable oil to prevent any crack after baking. Now spread the batter on top of freeze red decoration cake and bake at 400°F for 8-10 minutes. After baking wait to cool and remove the silicone mat then wrap it.



### DARK CHOCOLATE SPRAY

#### Ingredients:

Chocolate 64% 227 gr, cocoa butter 227 gr.

Method: mix and melt over a Bain Marie then pour in the spray machine and spray it on the cake which is turning with turn table.



## CARAMEL MIRROR GLAZE

Melt some sugar and heat until Amber color and add some cold water to be cool and more liquid the mix with some mirror and spread on top of caramel mousse pear nut cake.



## CARAMEL MOUSSE PEAR NUT CAKE AND INSIDE

Some picture of raspberry white chocolate mousse cake which we did as final practical exam and the stages of using the layer of cake in the bottom and the Joconde cake for the sides of cake and some raspberries and the raspberry puree gelée which is freeze and the white chocolate mousse on the top.





## SUMMARY

This class was very helpful and full of information which helped me to improve my experiences in baking and designing some new cakes and desserts. I learned how to combine 3 or 4 items like cakes and mousses in one beautiful cake and how they are matched in color, taste and designing. I am very thankful of chef Paul and chef Alexey who had helped me in this way.