



PORTFOLIO

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CUL202 – EUROPEAN CAKES & TORTES

LESSON 1

SACHER

- Prepare ring lined parchment paper and foil.
- Melt chocolate.
- In a clean bowl, add oil and melted chocolate and stir to combine by a whisk. Make sure they are mixed together. The mixture should be liquid.
- Add egg yolks, whisk to combine and the mixture should thicken.
- Sift flour, baking powder and coco powder together on a parchment paper. Fold the parchment paper to combine sifted dry ingredients.
- Add almond flour on the sifted dry ingredients.
- In mixing bowl, add egg whites. Do not mix oil and egg whites, the egg whites won't grow up, should be careful.
- Add 1 tsp of the cream of tarte into the egg whites. The cream of tarte keeps sugar and egg whites together. Mix in high speed.
- Add lemon and vanilla flavor to the chocolate-and-egg yolk mixture, whisk well to combine.
- When the egg white mixture grows up in half way, add sugar. Keep mixing until medium stiff speaks.
- Pour the egg white mixture into the chocolate-and-egg mixture and add sifted dry ingredients. Then fold evenly.
- Pour onto the prepared rings.
- Bake at 350°F about 20 – 35 mins, checking.
- Flip over and cool down to room temperature after taking out of oven.



- Layer to 3 layers.
- On first layer, add simple syrup.
- Add apricot jam on the first layer and spread out.
- Repeat with 2 other layers.
- Add melted dark chocolate to mousseline and mix well.
- Crum-coat for top and sides by chocolate mousseline.
- Refrigerate let it set.
- Take out from fridge when needed. Place on rock grate, on a tray, pour melted dark chocolate (30°C). Spread out gently to cover evenly.



ROULADE

- Spray on sides of tray and then place parchment paper on top, use the off-set spatula to press.
- Sift the flour.
- In a bowl, add egg yolks and whisk well. Then add 1/5 of the sugar onto egg yolks and whisk. Add lemon flavor and whisk well to combine.
- In a bowl of mixer with whip attachment, add the egg white and the cream of tarte, then whip in medium speed.
- Add the other 1/5 of the sugar and keep whipping.
- Add the remaining of sugar and turn on high speed until medium stiff peaks.
- Pour onto the egg mixture and add flour. And then fold.
- Pour on prepared lined parchment paper, then spread out evenly and same thickness.
- Bake at 410°F approximately 7-10 mins.
- Once take out, transfer to another tray to prevent overbaking.
- Take off the parchment paper and flip over on another parchment paper.
- Add raspberry jam on Roulade and spread out evenly.
- Add Mousseline and spread out evenly.
- Roll the Roulade and fold the parchment paper and hold edges of the parchment paper, use a tray to keep and tight the Roulade.



PASTRY CREAM

- In a pot, add milk and half of sugar, and bring to a boil. Sugar helps preventing sticky in bottom.
- Prepare 1 tray with ice, and another tray with plastic wrap.
- In a clean bowl, add egg yolks, vanilla and the remaining of sugar and whisk well.
- Since the milk mixture comes to boil, temper to the egg yolk mixture.
- Bring back to the pot, heat, and add bread flour and cornstarch, whisk to combine until thickened.
- Pour pastry cream on the wrap and place on the tray and place over the ice tray.
- Flip over the pastry cream when 1 side cools down

MOUSSELINE

- In a clean mixing bowl with the paddle attachment, whip the pastry cream on medium speed.
- Add soft butter (450-500g), room temperature, to the pastry cream.
- Keep whipping.
- Use blue torch to heat on side of the bowl, so the outcome will be fluffy.

LESSON 2 AND 3

LADYFINGERS

- Measure the size for the ladyfingers on parchment paper.
- Sift flour and cornstarch. Set aside.
- In a clean mixing bowl, whip egg yolks and sugar #1 on high speed [8 – 10].
- Scrape down because sugar when adding sticks on sides.
- Meanwhile, in the other machine, whip the egg whites, sugar #2 and Cream of Tarte (1 tsp) in the medium high speed (7 – 8) into stiff peaks.
- Add lemon flavor to the egg yolk mixture and keep whipping until nice and fluffy.
- In a clean and dry bowl, pour the egg yolk mixture into the bowl, then pour egg white mixture (because the egg white mixture is lighter), then add sifted flour mixture and then fold consistently.
- In a piping bag with plan tip 805, pour the batter into prepared piping bag, no more than half.
- Pipe on the sheet pan lined parchment paper as desired.
- Sift icing sugar on top of lady finger.
- Bake at 400°F approximately 6 – 10 mins.



CHOCOLATE SPONGE CAKE

- Add H22 to cocoa powder.
- Prepare 7-inch ring, lined with parchment paper and foil.
- In a clean mixing bowl, add eggs, sugar, cocoa powder, baking powder and water.
- Mix by whip attachment in low speed about 2 mins and scape down to make sure the mixture combines evenly.
- Turn to high speed (10) and keep whipping about 5 more mins.
- Bake at 350 °F about 30 mins.
- Once taking out of oven, up side down. Cool down.

ITALIAN MERINGUE

- Over heat, in a clean pot, bring sugar #2 and water to a boil up to 121°C/250°F.
- Meanwhile, in a clean mixing bowl, whip egg whites and sugar #2 to soft peaks.
- When sugar reaches 121°C/250°F, pour to the egg mixture slowly on side of the bowl. Turn the speed ò the mixer to low speed when pouring.

- The keep whipping until stiff peaks.
- Refrigerate.

BLACKBERRY CHOCOLATE MOUSSE CAKE

- Prepare ring lined with acetate, ladyfinger and sponge cake on side and bottom.
- Whip the cream to soft-medium peaks. Refrigerate.
- Bloom gelatin in cold water. Then melt in microwave.
- Over Bran Marie, on a clean bowl, warm the puree to 30 – 35°C.
- Add the melted gelatin to the warmed puree. Whisk to combine.
- Add the whipped cream and Italian meringue to the puree mixture.
- Let it rest a couple of mins for gelatin working, about 3 – 5 mins.
- Pour onto the prepared ring. Refrigerate.



TIRAMISU

- Prepare 7-inch-ring lined with acetate and ladyfinger.
- Whip cream and refrigerate.
- Separate gelatin leaves. Bloom gelatin in cold water.
- Warm in microwave.
- Over Bain Marie, in a clean mixing bowl, warm and whisk sugar #1 and eggs to **pâte à bombe** stage (35°C).
- Put back to mixer and whip.
- Meanwhile, in the other mixer, whisk sugar #2 and mascarpone by paddle attachment into medium speed until smooth (creaming method).
- Add the melted gelatin to pâte à bombe mixture.
- In a clean bowl, add the mascarpone mixture. Add half of whipped cream into bowl and fold consistently.
- Add the remaining of whipped cream and fold.
- Add pâte à bombe mixture into bowl and fold.
- Pour the batter to prepared ring in half way.
- Cut 1 thin layer of sponge cake and cut into 6-inch, place on to and simple syrup.
- Pour the batter until fill up to the top.
- Spread out to smooth on surface.
- Refrigerate.



LESSON 4

GANACHE

- Use the cold Glucose and pick it up with the wet hand (about 100 grams)
- Bring the cream and glucose to a boil. When adding the glucose to the pot and the cream, shouldn't mix the glucose because it is going to the bottom and prevent of making skin of the cream and the bottom of pot.
- Take out from heat and allow to infuse about a few minutes.
- Pour the mixture into the chocolate then wait for 1-2 minutes.
- Whisk from the middle of bowl until well combined.
- Pour in the container and wrap it and cool down at room temperature.

JOCONDE BISCUITS

- Prepare 1 full sheet pan: spray on sides of the sheet pan and place a parchment paper on the sheet pan.
- In a big clean bowl, add the eggs, icing sugar, almond flour, use whisk to stir to combine.
- Sift flour onto the egg mixture and whisk well.
- In a clean mixing bowl attached with whip attachment, whisk the egg whites and the cream of tarter. Add the sugar gradually and keep whisking until stiff peaks.
- Pour onto the egg mixture.
- Fold.
- Bake at 375°F approximately 10 – 15 minutes.
- Cool down after baking.



ROULADE

- Spray on sides of tray (full size) then place parchment paper on top, use the off-set spatula (big one) to press to make sure the paper won't flow out when baking.
- Sift the flour.
- In a clean and dry bowl, add egg yolks and whisk well. Then add 1/5 of the sugar onto egg yolks and whisk well. Add lemon flavor and whisk well to combine.
- In a bowl of mixer with whip attachment, add the egg white and the cream of tarter, then whip in medium speed.
- Add the other 1/5 of the sugar and keep whipping.
- Add the remaining of sugar and turn on high speed (9) until medium stiff peaks.
- Pour onto the egg mixture and add flour. Then fold.
- Pour on prepared lined parchment paper, then spread out evenly and same thickness. However, do not spread to the corners/sides to avoid sticky on sides after baking.

- Bake at 410°F approximately 7-10 mins.
- Once take out, transfer to another tray to prevent overbaking.

COFFEE BUTTERCREAM

- Butter: cut in small pieces and let it cool down to room temperature.
- In a mixing bowl, add the glazed fondant and mix by paddle attachment in medium high speed.
- Add coffee extract.
- Add softened butter and turn to high speed.

ASSEMBLY

- Prepare rum syrup: add rum and simple syrup to container and stir well.
- Divide Joconde and Roulade by 4 equal pieces.
- On fluted over half sheet pan, place Joconde on and flip over. Unwrap.
- Pour the Ganache on the unwrap Joconde and spread out into thin layer evenly.
- Add coffee buttercream on top and spread out evenly.



- Then add one more piece of Joconde.
- Use another half sheet pan and press down and unwrap the Joconde.
- 1 more layer for Buttercream and spread out evenly.
- Place 1 piece of Roulade on top. Then press down by another half sheet pan. Unwrap and add rum syrup on Roulade.
- Add 1 more layer of Buttercream, spread out evenly.



- Place 1 more piece of Joconde on top and press down by another half sheet pan and then unwrap.
- 1 more Buttercream layer, spread out evenly.
- 1 more piece of Joconde, unwrap and press down by half sheet pan.
- And then 1 thin layer of buttercream to finish, to cover the holes on surface.
- Refrigerate.

❖ **For glazing:**

- Melt dark chocolate then add 10% oil, stir well by the whisk. Chocolate should be 30°C.
- Take the cake from the fridge, pour the chocolate-and-oil mixture on surface of the cake. Spread out evenly by the big off-set spatula. Bang it to make the chocolate glazing evenly.
- Prepare cone paper, pour the chocolate-and-oil mixture to the cone paper, in half way. Cut a small hole, flake on the surface of the cake in the lines.
- Refrigerate.
- Use the hot and clean knife to cut the edges of cake.



LESSON 5

HONORÉ CAKE

Pate a choux



- Sift the pastry flour and reserve.
- Bring the milk, water, salt, sugar, and butter to a boil.
- Remove from the heat, add the flour to the pot, and stir to combine.
- Return to the heat and, stirring constantly, cook the paste for 1 minute or until it clears the side of the pot.
- Transfer to a mixer with the paddle attachment, mix on low speed, and add three-fourths of the eggs.
- Add the remainder of the eggs.
- Adjust to the proper consistency

using hot milk.

- Pipe into the desired shapes, and brush lightly with the egg wash.
- Bake at 350°F (176°C) in a convection oven for 10 minutes with the vent closed and then at 325°F (163°C) for 15 to 20 minutes with the vent open.
- Bake until the pastry has a well browned exterior and is “dry” in the center.

Traditional puff pastry



- Cut one 8 inch (20 cm) round circle of puff pastry dough for each cake; dock with a dough docker.
- Using a pastry bag with a round tip, pipe a circle of pâte à choux around the outside edge of the puff piece. Also, pipe a loose, open spiral that starts at the outside and finishes in the center, decreasing in height as it moves to the center.
- Egg wash the puff pastry and pâte à choux.
- Bake at 350°F (177°C) in a convection oven until golden brown.

pan, pipe small pâte à choux puffs. Each cake will need 12 to 15 puffs.

- Bake at 350°F (177°C) in a convection oven until golden brown.



Crème Chiboust

✓ Pastry cream

- Bloom the gelatin in cold water, and reserve.
 - Scale the whole milk, vanilla beans, and half of the first sugar into a stainless-steel pot and bring to a boil.
 - Meanwhile, scale the other half of the first sugar and cornstarch into a bowl, and mix to combine.
 - Scale the egg yolks into the sugar–starch mixture, and whisk until just combined. Do not incorporate air.
 - Once the milk comes to a boil, temper one-third of it into the egg yolk mixture; stir to incorporate evenly.
 - Return this mixture back to the pot, stirring constantly.
 - Continue to cook the custard while stirring until it has boiled for 2 minutes.
 - Off heat, add the butter and bloomed gelatin; stir until mixed in completely. Next, add the rum.
 - Pour the pastry cream into a bowl and cover with plastic wrap to prevent a skin from developing. Reserve and make the Italian meringue.



✓ Italian meringue

- Heat the water, glucose, and second sugar until it reaches the boiling point.
- Wash down the sides of the pan with water.
- When the sugar reaches 241°F (116°C), start whipping the egg whites on medium speed.
- When the sugar reaches soft ball stage [246°F (119°C) to 250°F (121°C)], slowly pour it into the whipping egg whites.
- Whip until 104°F (40°C).

Once the desired temperatures are achieved, fold the warm meringue into the pastry cream and use immediately.

Caramel

- In a saucepan, combine the sugar, glucose, and water.
- Cook over medium heat until the sugar mixture reaches the caramel stage and has a golden-brown color.



- Remove the caramel from the heat, and shock the pan in cold water to stop the cooking.

Assembly and Finishing

1. Fill the pâte à choux puffs with crème Chiboust and reserve.
2. When the puff pastry is cooled, pipe the crème Chiboust over the base using a plain tip leaving the puffed edges of pâte à choux uncovered.
3. Using the caramel, seal the custard-filled cream puff all around the pâte à choux edges.
4. Using a pastry bag with a St. Honoré tip, pipe crème Chantilly over the crème Chiboust in a decorative pattern.



NAPOLEON

Pastry cream

- Scale the whole milk and vanilla beans into a stainless steel pot and bring to a boil.
- Meanwhile, scale the sugar and cornstarch into a bowl, and mix to combine.
- Scale the egg yolks into the sugar–starch mixture, and whisk until just combined. Do not incorporate air.
- After the milk comes to a boil, pour one-third of it onto the egg yolk mixture, and stir to incorporate evenly.
- Return this mixture to the pot, constantly stirring.
- Continue to cook the custard while stirring until it has boiled for 2 minutes.
- Turn off the heat, add the butter and stir until mixed in completely.
- Pour the pastry cream into a clean, shallow container and cover to the surface with plastic wrap.
- Refrigerate immediately until needed.

Assembly

1. Trim the edges of the puff dough sheet and reserve.
2. Whip the pastry cream until smooth.
3. Apply half the pastry cream to the base strip and spread evenly.
4. Gently press the second strip of puff pastry onto the pastry cream.
5. Apply the second layer of pastry cream and top with the last strip of puff pastry.



Finishing

1. Dust the top of the cake with powdered sugar.
2. Cut slices to the desired size [approximately 4 inches (10 cm) × 1½ inches (4 cm)].
3. “Brand” the powdered sugar with a hot metal rod and garnish as desired.



LESSON 6

CHOCOLATE MINT MOUSSE CAKE

Chocolate Biscuit

- Sift together the pastry flour and cocoa powder and reserve.
- Whip the egg yolks, whole eggs, and first sugar to the ribbon stage.
- Whip the egg whites and second sugar to medium-soft peaks.
- Add the meringue to the whole egg and yolk foam in three stages and then fold in the sifted dry ingredients.
- Deposit 21.5 oz (600 g) of batter per silicone mat-lined baking tray and spread evenly.
- Bake at 400°F (205°C) for about 7 to 9 minutes.
- Once out of the oven, transfer to another sheet pan to prevent carryover baking.



Mint cake syrup

- Remove the stems from the mint; weight is for the leaf only. Wash thoroughly, and then dry in a salad spinner. Roughly chop the leaves and reserve.
- Make a simple syrup, and then add the chopped mint. Infuse for 15 minutes, and then strain off the mint leaves.

Mint Crème Brûlée Insert

- Remove the stems from the mint; weight is for the leaf only. Wash thoroughly, and then dry in a salad spinner. Roughly chop the leaves and reserve.
- Bring the milk and cream to a boil and then add the mint.
- Cover the pot, and let the mint infuse for 30 minutes.
- Strain the mixture through a chinois, and rescale the liquid to the original quantity by adding additional cream.
- Add half of the sugar to this mixture and return to a boil.
- Mix the remaining sugar with the egg yolks.
- Temper part of the cream mixture into the egg yolk mixture and stir.
- Return tempered mixture to cream mixture and warm the liquid to 180°F (82°C), cooking as for crème Anglaise.
- Once cooked, strain through a chinois.
- Add the bloomed gelatin off heat and stir to incorporate thoroughly.
- Deposit into Flexipan molds at 8¾ oz (250 g) each and freeze.

Milk and dark chocolate mousse

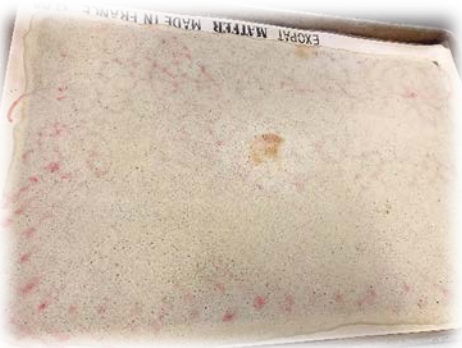
- Make a ganache with the 35 percent cream and the chocolates.
- Make a pâte à bombe with the sugar, water, and egg yolks.
- Whip the 40 percent cream to soft peaks, and reserve in the refrigerator.
- Once the pâte à bombe is at 80°F (27°C), add it to the ganache at 80°F (27°C).
- Lastly, fold in the soft peak whipped cream in two stages.



LESSON 7

JOCONDE BISCUITS

- Prepare 1 full sheet pan: spray on sides of the sheet pan and place a parchment paper on the sheet pan.
- In a big clean bowl, add the eggs, 3/4 of sugar, almond flour, and cake flour, whip to combine. Scrape down frequently. Add colour if used. Whip for 4-5 minutes.
- In a clean mixing bowl attached with whip attachment, whisk the egg whites and the remaining of sugar. Add the sugar gradually and keep whisking until medium peaks.
- Pour onto the egg mixture.
- Fold.
- Prepare silpat and parchment paper under the silpat, place on table, so it's easier to spread out.
- The color layer should be prepared first then refrigerate. After that pour the original one on top, spread out thin layer.
- Bake at 375°F approximately 5 – 8 minutes.
- Once baked, transfer to the other tray to prevent overbake.
- Cool down and unmold.



CARAMEL NUT FILLING

- In a deep saucepan, bring the sugar, glucose and water to a boil.
- Wash down any crystals that cling to the sides of the pan with a brush dipped in water. Cook the mixture without stirring until it turns a golden caramel color, approximately 350°F (177°C).
- Add the honey and cream; be aware that the caramel mixture will rise when these ingredients are added. Re-boil the mixture until it darkens to a medium amber color, approximately 3 to 4 minutes.
- Remove from heat and add the walnuts and pecans. Let cool to room temperature, then stir in the vanilla.
- Use immediately to fill torte.



ALMOND GENOISE

- Whip the egg yolks and whole eggs in a mixer attached with a paddle attachment.
- Because we didn't use almond paste, so we used almond ground instead.
- Sift almond ground with flour.
- Melt butter in microwave and add to vanilla and stir well to combine.
- Add the sifted flours to the egg foam and fold well in a bowl.
- Add the butter-vanilla into mixture and fold. Adding butter in this stage is quicker than adding later.
- Prepare a full sheet pan lined parchment paper.
- Pour the batter to the sheet pan, spread out by the big off-set spatula, spread to the edges of the sheet pan.
- If don't work with batter right away, the egg foam will grow down, so the batter will not be smooth.
- Bake at 375°F (190°C) until the cake bounces back when lightly pressed, approximately 40 minutes.



CARAMEL MOUSSE

- Bloom gelatin. Melt the bloomed one in microwave.
- Whip the cream, refrigerate.
- In a pot, cook the glucose and sugar. Should not leave glucose on the edge of pot, it's burned when cooking and then drop to the glucose sugar and change the color of caramel.
- Add butter. Butter is 60 – 64% of fat, whipped cream is 36 – 40 %, so whipped cream is watery more than butter; therefore, add butter before adding whipped cream.
- Add vanilla extract into the caramel mixture.
- Whip the egg yolks in high speed. Then add sugar and melted gelatin into the egg foam.
- Add ¼ the egg foam batter to the caramel, mix to combine then pour back to the remaining egg foam and then mix to incorporate.
- Mix by mixer again.
- Then fold in the whipped cream. Use immediately.

ASSEMBLY:

- Prepare the rings and place them on a paper-lined sheet pan.
- Cut the acetates and the line on the rings to fit the rings.
- Place one Dacquoise disk in the bottom of each ring.
- Cut the Joconde Sponge cake into strips measured to fit the rings. Line each ring with a strip of cake, its patterned design facing the ring.
- Divide the Caramel Nut Filling or Icing evenly among the three rings.



- Slice the Almond Genoise, place one layer in each ring, covering the nut filling.
- Brush the Simple Syrup on Almond Genoise.

- Slice the Poached Pears in Exotic Syrup in half, drain well, place about 8 – 10 pear halves in each ring.



- Cover the pears with the Caramel Mousse and fill to the rim. Level the top of the tortes by running a long metal spatula over the rim of the ring molds.



- Freeze the torte.



LESSON 8

DECORATE CAKE

- Soften the butter.
- Prepare sheet pan lined silicone silpat. Grease.
- In a mixer attached with paddle: cream the softened butter and icing sugar until fluffy and white.
- Add egg white, 1 by 1. Mix well.
- Change to balloon attachment. Add flour and mix to combine.
- Add color and mix to combine.
- Pour on the prepared sheet pan. Use the big off-set spatula and spread out.
- Use the big comb to make straight lines.
- Freeze.



ROULADE

- Separate egg yolks and egg white.
- Whip the egg whites by balloon attachment until increased 3 times at least.
- Gradually add sugar and keep whipping.
- Add egg yolks and whip well.
- Sift flour, cornstarch.
- In a clean bowl, fold the egg mixture with the sifted flour until incorporated. DO NOT OVER FOLD.
- Add Canola oil and fold. The oil helps preventing the cracks after baking.
- Pour on top of the freeze decorate cake. Spread out by the big off-set spatula.
- Bake at 400°F approximately 5 – 10 mins.
- Once baked, transfer to the other sheet pan to prevent overbake.



EMMANUEL SPONGE

- Prepare ring.

- Sift ingredients together: flour, icing sugar, salt and baking powder.
- Melt butter and set aside.
- In a mixer attached with a paddle: mix egg and Trimoline. Trimoline helps to keep moisture for cake.
- Add and mix the sifted dry ingredients to the egg-Trimoline mixture until combine well. Should mix by hand first before mix by the mixer.
- Add milk and the melted butter, pour on the side of mixing bowl, and mix until incorporated in medium – high speed.
- Refrigerate about 18-24hrs.
- Pour onto the prepared ring.
- Bake at 400°F approximately 10 – 13 mins.
- Once baked, change the sheet pan to prevent excessive drying.

RASPBERRY INSERT

- Bloom gelatin in cold water.
- Meanwhile, prepare ring: lined foil and parchment paper
- Melt gelatin in microwave.
- Over Bain Marie, warm the puree and sugar to 120°F.
- Temper the melted gelatin into the warmed puree. Stir well to combine.
- Pour onto the prepare ring.
- Freeze.