

The key points of the lesson 1

Vanilla Bean Parfait



Layered Hot Chocolate



Special Macaron





Joconde Spongecake



Petit Four





The key points of the lesson 2

ÉCLAIR PASTE



BABA SAVARIN



BABA SYRUP



PLATE





The key points of the lesson 3

REDUCED-FAT LEMON POUNDCAKE



DRIED FRUIT SLICES <Strawberry, and Mango>



ISOMALT LACE



PANNA COTTA



Plate 1:



Plate 2:



PETIT FOUR

Sweet tarts



Lemon Cremuex



Biscuit Viennois



White mousse



The key points of the lesson 4

HAZELNUT FINANCIER



PEAR CHIPS



ROASTED PEARS



LEMON CURD TART



PRALINE CREAM WITH SALTED CARAMEL FROMULA



PETTIT FROUR



MACARON

PASTRY CREAM

Place 1: BAKED ALASKA



Place 2: LEMON CURD



Place 3: ROASTED PEAR WITH CHAMOMILE



The key points of the lesson 5

PETIT FOUR

ÉCLAIR



MACAROON



BABAVARIAN



**CHOCOLATE MOUSSE AND WHITE
CHOCOLATE MOUSSE WITH CHOCOLATE GANACHE DIPPING/ SPRAYING**



HAZENUT COOKIES



WHITE CHOCOLATE MOUSSE CAKE DECORATING WITH MAZIPAN



RASPBERRY CAKE





LEMON CURD TART



FINAL PRODUCT OF OUR GROUP:



GUM PASTE ROSE:



The key points of the lesson 6

SIMPLE BUTTER CREAM WITH COCOA POWDER



DECORATING CAKE



DIVIDED 3 LAYERS

BRUSHED SIMPLE







The key points of the lesson 7

- **Devil's food cake**

- Cutting the cake by 2
- 4 layers per cake with silky ganache deluxe between layers and cover the cake.



- Piping the rosettes on top to the cake and decorating with modelling chocolate rose.



- **Gum paste**



- **Modeling chocolate**



The key points of the lesson 8

VANILLA SPONGE



PASTRY CREAM AND DIPLOMA FILLING CREAM



WEDDING CAKE

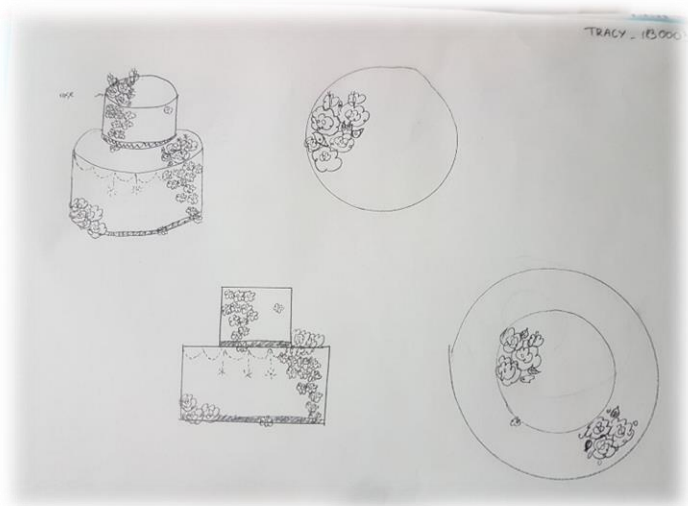


The key points of the lesson 9

Rolling fondant and cover 2 levels of wedding cake



Making flowers



The key points of the lesson 10

COMPLETED WEDDING CAKE AND PASTILLAGE



