

PORTPHOLIO  
PATISSERI & DISPLAY CAKE

Naghmeh Salman Vasegh

ID:0430873

Instructor: CHEF TIMOTHY BUDD

## Presentation two dessert plates:

1-Warm spicy Donuts with Vanilla Parfait and Layered Hot Chocolate.

2-Raspberry Creme Brulee Macaron and strawberry foam with fresh fruits.

## Standards of Presentation plates for Dessert:

### Donuts:

For making Donuts we made some sponge and rest it in warm water to activate Yeast. Then start to make the dough of Donuts. We have pay attention to the stage of developing Gluten so using low speed in some minutes with hook attachment is important. We rest the dough for one night in the fridge for not activating the Yeast a lot and the dough changed to double in size. Now we can roll the dough and cut in round shape then proof them for deep frying. The temperature of oil is important and we can check it with a drop of water or a little bit of dough. When we see the bubbles around the dough the oil is ready. Because if the oil would not be hot the dough is like a sponge a absorb a lot of oil. After deep frying put the Donuts on to of paper towel to absorb the extra oil and cover them with spiced sugar. For decorate plate we can cut one plain and one chocolate and chain together.

### Spiced Sugar:

With toasting some spices and grind and sift them. Then combine with the sugar and use to cover the Donuts

### Layered Hot Chocolate:

This shut has three layers of Hot Chocolate. The first layer is Ganache with cream and Chocolate together which starting with boiling cream and pour on top of chocolate to melt and mix. For second layer mix some milk with Ganache. For making the third layer which is foam we warm the milk and whipped with whisk to make some foam. So we can see three layers in this shut.

### Vanilla Parfait:

Like crème Anglaise, making parfait start with boiling the milk, vanilla and cream. Mixing the egg yolks and sugar together in other bowl and then tempering the hot milk to the egg mixture and heat to be thick. Then cool over ice bath and freezing the molds. The molds greased at first and covered with plastic wrap to unmold easier. For serving we have use hot water and sharp knife which the knife is dried after warming and cut Parfait in cube shape.

## Presentation Plate 1:

We want to use the warm donuts, Hot chocolate and cold Parfait in a Plate so the temperature of plate is room temperature. Using clean and dry plate and use one plain and one chocolate Donuts which chained together in the middle of Plate (if the plate is round). Put small cube of Parfait on to of some circle tempered Chocolate or some nuts. We can use a ring of Chocolate on to of Parfait in one side and the small shut of Hot Chocolate in the other side.

### Macaron:

Whipping the egg white up to near stiff peak stage and add the color(optional) and sugar to make the Meringue. Sifting the flours and powdered sugar together and then fold in the Meringue (not overmix). Using piping bag and small round tip to pipe the Macaron and Daquoise and wait for making the skin about 45 minutes. Then sift some icing sugar on top of Macaron and bake at 325°F.

### Strawberry Foam:

Mixing the water and Lecitin (a protein in egg yolk which made the sauce stable). And whip with a hand mixer then add the puree and some sugar and lemon juice for taste better. Using the hand mixer make some foam and we can use it in the plate.

### Vanilla Crème Brulee:

Bring to boil the milk and Vanilla. Mix the egg yolk and sugar together. Temper the hot milk to the egg mixture and heat again to thick. Then add the bloomed and squeezed Gelatin in it and cool over ice bath and freeze in small molds which exactly like the Daquoise.

### Presentation plate 2:

Use clean and dry plate and Cut the fruits like Peach and lemon. Unmold the Crème Brulee and make a sandwich with daquoise and crème brulee and design with some Raspberries we used some small Macaron which has some Ganache inside and some peach and mint for decorate and use some strawberry foam the other side of plate.

### Some information:

For resting the sponge of Donut we put them in warm water and cover the bowl with plastic wrap and it helped the Yeast work faster.

If in making crème Anglaise the eggs curd can fix it again with whisker it is not exactly like before but a little thicker.

Overmixing the batter of Macaron make them flat. Adding color is after whipping eggs and when add the sugar. When we add the color the temperature has to be less and the time of baking more. After baking inside of each Macaron not to be steaky.

Presentation of plate is very important because the color, weight, temperature and flavour are to be balance. The main item is bigger and more than the Garnish.

## PLATE 1

Warm spicy Donut with Vanilla parfait and layered hot chocolate



## PLATE 2

Raspberry crème Brulee Macaron and Strawberry foam with fresh fruit



## Presentation for three plates:

1-Pate A Choux, Pastry cream, Pate Sable, Chocolate Curls, Mango Coulis and Chocolate sauce.

2-Baba Savarin, Chantilly Cream, Fresh fruit.

3-Chocolate Tart dough, Orange Chocolate Mousse, Passion fruit sorbet, Nougatine, Crumbles and Chocolate Sauce.

We baked Baba Savarin, Chocolate tart dough, Nougatine, pate a choux and Pate Sable. We MADE Pastry cream, Baba syrup, Chocolate rings, fruit Coulis, Orange Chocolate mousse and Chocolate sauce.

## STANDARDS OF BAKING:

### BABA SAVARIN:

A kind of raisin bread which soak in an aromatic syrup before serve and the name of SAVARIN is because of that. After mixing ingredients and kneading the dough for developing the gluten dividing the dough into small portion around 70-100 grams and after greasing small round mold put the portions inside and proof them for 45 minutes. Then bake them up to golden brown then cool and freeze for reserve.

### BABA SYRUP:

Mix the ingredients and boil. When we want to soak the bread inside the syrup has be hot and just before soaking we add the Rum. Then soak the bread for some minutes and strain with spider and put on top of tray to exit extra syrup.

### ORANGE MILK CHOCOLATE MOUSSE:

Make a bombe mixture with warming the egg yolks and sugar and whisk up to ribbon stage. melt the chocolate and whip the cream. Then fold them together. Adding the bloomed and squeezed gelatin is in the egg yolk mixture on in the melted chocolate, that one is warmer. The temperature of chocolate is important because the whipped cream is cold and the melted chocolate is warm and it makes curd and we can see small dots of chocolate inside the mousse. Then with the acetate make ring mold for mousse or use some small molds then cool and freeze them to serve.

### CHOCOLATE TART DOUGH:

Start with creamy method of softened butter and sugar then add the other ingredients. Then chill and roll in 3-6 mm thickness and cut the size of the edge of the mold of mousse. Cool it enough in freezer and bake them when they are cold for not to shrink.

### NAGOUTINE CURLS:

Boil the glucose remove from heat and add the Almonds and Fondant and butter. then pour on top of the Sil Pad and roll in 1 mm thickness when is warm. For shaping warm again in the oven at 135°F and use for garnish.

#### BAKED STREUSEL FOR CRUMBLE:

Mix the ingredients and put them on top of parchment paper, chill and press and bake them until Golden brown for 8-10 minutes. We can use it for sprinkle on top of the desserts.

#### DRIED FRUIT SLICES:

Cut the fruit (orange) in thin layers and put them in powdered sugar then bake at 80° C until crisp.

#### PATE A CHOUX:

Boiling milk, water, salt and butter. Then remove from heat and add the flour al at once back to heat and mix until keep away from sides of pot then transfer to mixture and add the eggs up to the batter is shiny. Then pipe the batter in round shape then bake at 400°C for 15 minutes and reduce the heat to 325°C and bake until crispy.

After baking make a hole in the back of any puffs and fill them with pastry cream.

#### PATE SABLE:

Cream the butter and powdered sugar press the hard egg yolk. Add vanilla, salt, nut flour and hard egg yolk and mix well. Then add the pastry flour. Wrap and chill then roll in 3-6 mm thickness then cut in the shape of serve and bake until golden brown at 350°F for 10-15 minutes.

#### PASTRY CREAM:

Boil milk, vanilla and 120 grams of sugar. Whisk the egg yolk and starch and remain sugar in a bowl. Temper the milk mixture into egg mixture. Back to boil and cook for 1 minute for starch then strain, wrap and cool over an ice bath.

#### CHOCOLATE RINGS:

Start with tempering dark chocolate for 30-32 °C and pour on top of acetate then with the comb make some lines and then fix two heads with the tape together. Wait to cool then remove the acetate and use to design the desserts.

#### SOME INFORMATION:

For the coulis if it was thick we can add some simple syrup or lemon juice to thinner. If it was thin we can add some fresh fruit or fruit puree.

If we want to add some starch we can mix the starch (corn starch) with some juice and cook for 1 minute.

## PLATE 1

Pate a' choux, pastry cream, Pate sable, chocolate curls, Mango coulis and chocolate sauce



## Plate 2

Baba savarin, Chantilly cream and fresh fruit



### Time line week 2 Day 1

- 1- Mis en place for equipment at 12:00
- 2- Mis en place for ingredients at 12:40
- 3- Make the Baba savarin cake at 12:45
- 4- Make the baba syrup at 1:00
- 5- Make the ice cream batter at 1:10
- 6- Make the TUILE batter at 1:40
- 7- Make the orange milk chocolate mousse at 2:00
- 8- Make the batter of tart chocolate dough at 2:20
- 9- Make the dried fruit slice at 2:40
- 10- Make the Eclair paste and bake at 3:00
- 11- Make the pastry cream at 3:20

### Day 2

- 1- Mis en place for equipment at 12:00
- 2- Mis en place for ingredients at 12:15
- 3- Make the Nougatine curls at 12:30
- 4- Make the chocolate caramel sauce at 1:00
- 5- Make the chantilly cream at 1:20
- 6- Soak the Baba savarin in the syrup at 1:45
- 7- Assemble the desserts at 2:00



We presented 2 plates:

Plate1: Reduced-fat Trifle Cream, Reduced-fat Lemon Pound cake, Sliced dried fruit, ISOMALT Lace, Fruit Coulee and Chocolate Rings.

Plate 2: PANNA COTTA, Tawny Port Sauce, Vanilla Granny Smith apples, Nutmeg Tuile, Thyme Gele'e.

We made the PASTILAGE.

Standards of presentation plate:

#### REDUCED-FAT TRIFLE CREAM:

Combine the cheeses and condensed milk and vanilla and blend them, then warm the mixture over Bain Marie at 100°C and add the bloomed softened Gelatin and pour in the mold or Glasses.

#### REDUCED-FAT LEMON POUND CAKE:

Sift the flours and baking powder and baking soda. Cream the butter and sugar. Add the eggs, Lemon Zest and Vanilla. And at the end add the flour and buttermilk in three times to cream well. Then pour the batter in the loaf mold and bake at 350°F(180°C) for 1 hour.

#### DRIED FRUIT SLICES:

Cut the strawberries in very thin layers then pour some icing sugar on top of Silpat and put any slice in top of icing sugar then again pour icing sugar on top of fruits and bake at 175°F(80°C) for 90-180 minutes and check every 30 minutes for not to brown them. Then wrap them and put in the freezer because it is dry cold.

#### ISOMALT LACE:

Mix the powder of ISOMALT with some food coloring which is powder and pour it on top of Silpat and put the other Silpat on top. Bake at 375°F(180°C) for 15 minutes. Then remove from oven and wait a little to cool. But we can shape it when it is until warm. Or break then in different shapes when it is cool.

### CHOCOLATE RINGS:

Use the tempered dark Chocolate and pour 2 table Spoon of it on top of Acetate and use a comb to make some line the stick together the heads of acetate and put in room temperature. Then remove the Acetate and use the rings.

### FRUIT COULISE:

Cut some strawberries and mix with some sugar the heat on medium heat and use a blender to make a soft sauce. Cool it and use for desserts.

### ASSEMBLY:

Cut a layer of cake and put in the Glass and pour the Trifle on top before set. We can put the glass tilt and wait to set then add the mango puree and strawberry sauce. We can use some strawberries or mango slices to decorate on top. Then use the ISOMAL LACE and dried strawberries on the edge of glass and decorate with a ring of Chocolate.

### CHEVRE PANNA COTTA:

Warm the cheese, sugar and 1/3 of milk and add the bloomed gelatin and stir until cool over an ice bath and thickened then pour in the molds and wait to set.

### TAWNY POR SAUCE:

Mix some fortified wine Tawny with the sugar and heat it up to half then cool and use as a sauce.

### VANILLA GRANNY SMITH APPLES:

Peel apple and cut in thin layers and put inside some water which has a little lemon juice for not to change the color. Then mix water sugar and vanilla pour the apples inside and heat for 5 minutes. Then cool during night in the syrup to taste better.

### NUTMEG TUILES:

Cream the butter and sugar add egg whites then sift the flour and nutmeg and add to the butter mixture add the coffee extract then cover and cool. For use pipe in thin shapes and bake at 325°F(163°C) until golden. We can shape when it is still warm and use to decorate.

### THYME GELEE:

Blanch the parsley or spinach for 5 seconds put in cold water and strain it then blend and strain with cheesecloth and squeeze to give the extract. Then put the fresh thyme in water and warm it. then cover it and wait for the extract strain and use the water mix with the green extract of spinach or parsley and add the bloomed gelatin and pour in a flat mold and cool in refrigerator to set. For

## ASSEMBLY:

Use the Tawny sauce in the plate, then unmold the PANNA COTTA and decorate it with vanilla apples the make some high decorate with the NUTMEG TUILES, USE A SLICE OF THYME GELEE behind the PANNA COTTA.

## PASTILAGE:

To make the PASTILAGE warm the white vinegar and add the bloomed gelatin inside them make a hole with the icing sugar on top of MARBEL and pour the vinegar inside. Start to mix and knead the dough and wrap well. To make a base roll the dough and pen in 1/2 inch and cut it with ring or any shape like square. and put to dry.

## Some Information:

For PASTILAGE we do not use the mixer because the bowl is aluminium and change the color of dough during kneading.

For the PANNA COTTA we can use the apples inside the mold and then add the PANNA COTTA or just use the PANNA COTTA and decorate with apples.

## Plate 1

Reduced fat trifle cream, Reduced fat lemon pound cake, slice dried fruit, ISOMALT lace, Fruit coulee and chocolate rings



## Plate 2

Panna cotta, Tawny port sauce, Vanilla Granny smith apples, Nutmeg Tuile and thyme Gelee



Two plated Desserts: 1- Roasted Pear with Chamomile

## 2-Baked Alaska

Roasted Pear plate consist of: Camomile jus, Pear sorbet, Hazelnut Financier, Pear chips, Chamomile sugar and Roasted Pear.

Baked Alaska consist of: Vanilla sponge cake, simple syrup, Vanilla ice cream, Red Current sorbet and Italian Meringue.

## Standards of Presentation Plate:

### CHAMOMILE JUS:

Bring to boil the water and pour over the Chamomile and cover, wait for 5 minutes. Then caramelize sugar and strain the chamomile and bring it to boil then pour over the caramelized sugar and stir to make the chamomile jus.

### PEAR SORBET:

Mix the ¼ of sugar and stabilizer. Then mix with dextrose and powdered Glucose. Warm the water and at 85°C add Sugar, Dextrose and Glucose mixture and stir well. At 113°F add sugar, stabilizer mixture. Boil. Remove heat and cover and cool over an ice bath. combine with the puree at 46°F and use the ice cream maker and put it in the freezer.

### HAZELNUT FINANCIER:

Toast the hazelnut flour until golden brown and cool. Brown the butter in sauce pan and cool. Mix half of sugar, egg whites and whisk to very soft peak. Fold sifted dry ingredients and remain sugar and Hazelnut flour in the eggs. Incorporate the brown butter pipe in mold and bake at 350°F(176°C) for 15-20 minutes.

### PEAR CHIPS:

Cut the pears in very thin layers and sift the powder sugar on top of Sil pat and then the thin pears. The sift the powdered sugar on top of the pears and the other Sil at for keeping the pears straight. Then bake at 225°F(107°C) until crispy.

### CHAMOMILE SUGAR:

Mix the sugar and dried chamomile together and reserve.

### ROASTED PEARS:

Peel and cut in half the pears. Brown the butter and put the pears in the sugar and put in the sauce pan with hot butter to caramelize the sugar and make the pears golden brown. The put in the oven at 350°F(177°C) for 20-25 minutes until softened.

## Assembly:

Put the unmold Hazelnut cake which wet with Chamomile jus in the plate and the Roasted Pear on top. Then put the Pear chips on top to decorate. Put some scramble of cake or dried pear in other side of plate for the sorbet on top. Add some pear pure or caramel sauce in the plate and decorate with fresh chamomiles.

#### VANILLA SPONGE CAKE:

Whip the eggs and vanilla bean and sugar up to Ribbon stage and fold in the flour. Whip the egg whites and powder sugar up to soft peak add the 1/3 of egg yolk mixture and then all fold in. spread on top of parchment paper and bake at 425°F(220°C) for 7-8 minutes.

#### VANILLA ICE CREAM:

Bring to boil the cream and milk and vanilla and temper it to the egg yolk and sugar and bring back to the heat up to thickened and cool it over an ice bath. Then use an ice cream maker and freeze the ice cream.

#### RED SORBET:

With the raspberry puree and water and sugar and stabilizer make a mixture which with the ice cream maker cool it and put in the freezer.

#### ITALIAN MERINGUE:

With the sugar and water and Glucose make a soft ball stage syrup which add in whipped egg whites in sift peak stage and whipped up to make a meringue.

#### Assembly:

Pour red sorbet in the ring and after freezing add the Vanilla ice cream on top the unmold it and put on top of cut vanilla sponge cake and cover them with Italian Meringue and brown it with the torch. Decorate with the flowers of mint and fresh raspberries or the puree of raspberry.

### Timeline week 4 day1

- 1- Mis en place for equipment at 12:00
- 2- Mis en place for ingredients at 12:30
- 3- Start to make the sorbet at 12:40
- 4- Start to make the ice cream at 12:55
- 5- Start to make the Hazelnut Financier at 1:10
- 6- Start to make the pear chips at 1:30
- 7- Start to make the chamomile syrup and chamomile sugar at 1:45

8- Start to make the Roasted pear at 2:15

## Day 2

1- Mis en place for equipment at 12:00

2- Mis en place for all ready items at 12:15

3- Make the meringue at 1:00

4- Cut the tart and ice cream and cover it with meringue at 1:30

5- Wet the cake and design the pear plate at 2:30

## Plate 1

Roasted Pear with Chamomile and pear sorbet



Plate 2  
Baked Alaska



We made Petit Four Glaze, Chocolate mousse, Raspberry Gele'e, Lemon Tart, Macaron (Grape fruit, Pistachio and salted Caramel)

We made and finished the PASTILAGE.

Standards of Presentation Plate:

#### MACARON:

For making macaron whipping the egg whites and sugar up to stiff peak and folding the dry ingredient in whipped egg then wait to make the skin and bake at 310°F (154°C) for 9-10 minutes.

#### PETIT FOUR GLAZE:

Baking the JOCONDE sponge cake and cut in very thin layers. Wet them with simple syrup and rub the Raspberry jam between layers. For making the glaze warm the fondant over the Bain Marie and add simple syrup to make a shiny and current glaze then pour over the whole cake then put the fresh raspberry on top and cut in small pieces.

#### RASPBERRY GELÉE:

Warm the simple syrup and add the bloomed gelatin then temper in raspberry puree and blend with the blender pour in small size mold and freeze them.

#### CHOCOLATE MOUSSE:

Make a pate bombe with sugar egg yolks and water up to ribbon stage then melt the chocolate and fold in eggs then whip the cream and gently fold in egg mixture. Pour in mold which put in side set raspberry GELÉE and smooth the edges with pallet knife and freeze them.

#### TART BASE:

Make the dough with butter flour and egg then fill small molds and bake them 400°F (205°C) FOR 7 minutes.

#### LEMON CRÈME

Boil the lemon juice and sugar. Combine eggs and yolks and remain sugar then pour the lemon juice over egg mixture warm them in the pot and cook until 180°F (82°C) up to thick.

#### PRALIN WITH SALTED CARAMEL:

Make the pastry cream and cool it. Smooth the praline paste with soft butter and fold in pastry cream. Then make the salted caramel and fold in the mixture.

#### PISTACHIO MACARON FILING:

Make the ganache with the white chocolate and cream and the cinnamon and warm the pistachio paste and softened butter and cover with wrap.

#### ASSEMBLY:

For the macarons some of them fill with pistachio paste and some with salted macaron paste the others fill with pastry cream which smooth with softened butter and some fresh grapefruit and sweetened ginger. The macaron can decorate with gold leaves or any small pieces of dried fruit.

The chocolate mousse transfer on top of baked chocolate tart dough and glaze with dark chocolate glaze and decorate with fresh raspberries.

The lemon tart fill with lemon Cre'moux and Italian buttercream and torch it and add some tempered chocolate or fresh fruit.

The petit four glaze cut in small pieces and decorate with fresh raspberries.

All small fresh pastry on top of any Marbel or platter for the guests.

The PASTILAGE assemble with the royal icing and color.

#### Some Information:

For making the pistachio filling if the batter was thin we can chill it in fridge and then blend it with pedal attachment to incorporate air and lighter in color. Then use inside the macarons.

Foundation Cream consist of 3 creams: 1-pastry cream 2-Cream anglaise 3-Cream Chantily

Pastry cream + butter= Musseline

Cream Anglaise + Gel +Whipped cream = Cream Chouboust

Cream Anglaise + Butter =Cre'amoux

### Timeline week 5 day 1

- 1- Mis en place for equipment at 12:00
- 2- Mis en place for ingredients at 12:30
- 3- Start to make the Macaron at 12:45
- 4- Start to make the chocolate tart dough at 1:10
- 5- Start to make the chocolate mousse at 1:40
- 6- Start to make the Raspberry Gelee at 2:00
- 7- Start to make the Pistachio filling Macaron at 2:30
- 8- Start to assemble the PASTILAGE AT 3:00

### Day 2

- 1- Mis en place for equipment at 12:00
- 2- Mis en place for all ready items at 12:15
- 3- Assemble the chocolate tart dough and chocolate mousse with RASPBERRY Gelee at 12:45
- 4- Fill the macarons at 1:00
- 5- Decorate the PASTILAGE and the macaron at 1:50
- 6- Start to show pastry at 2:30

PASTILAGE



## MACARONS



## SHOW PASTRY



We showed all products as show pastry and the staffs came and try them.  
All groups made different items and we put them together to show.

We baked High Ratio Chocolate cake, we made Italian Buttercream, White chocolate decorative and Simple Buttercream. Then in DAY 2 assemble the cake.

For assembly it is important how we pipe the flower with simple buttercream, how to pipe the edges of cake and how to layer the cake and which taste we choose to match with the cake.

### HIGH RATIO CHOCOLATE CAKE:

For make the batter just cream the butter and add the sugar and milk gradually then add the dry ingredient and mix well up to very light batter. Then bake at 335 °C (168°F) for 30-35 minutes. We can use the rings to make round cakes or use a big tray and after baking cut it with the ring.

### ITALIAN BUTTERCREAM:

Making meringue with egg whites, sugar and water. Make a soft ball stage with sugar and water and add gradually to whipped egg whites. Then add the softened butter and mix well until fluffy.

Then chill in the fridge. For coloring and adding any taste when we want to use it and start to warm and mix well we can add some drops of jelly color and some drops of any extract we like and the use for the filling and covering the cake.

### SIMPLE BUTTERCREAM:

Cream the butter and add the icing sugar, scraping the bowl, add vanilla extract, some milk for thin and mix well until make a thick but soft batter.

For using to decorate or pipe any flowers or leaves we can add the color and mix well.

### WHITE CHOCOLATE DECORATE DOUGH:

Mix the liquid fondant and corn syrup then add the icing sugar and mix well add the warm cocoa butter at 32°C gradually until absorb then wrap it and cool in room temperature. We can use it to make the flowers for the decorating the cakes.

### Some Information:

The High Ratio cake is a kind of American cake with high amount of sugar and fat which it does not need to wet before covering with buttercream. American style cake in high in three or more level of cake and sometimes with just a glaze.

For warming the cold Italian Buttercream, we can use the Blue Torch in the outside of bowl of mixer when it is mixing with paddle attachment and then whipped. When covering the cake if the buttercream is warm put it in the fridge to cool and work again.

For piping the simple buttercream use the rose tip and the base, put small piece of parchment paper then pipe the rose and cool in the fridge and use to decorate the cake.

Piping the edges of cake can be like the small dots or snail but the top edge should be smaller than the bottom of cake

### Timeline week 6 Day 1

- 1-Mis en place for equipment at 12:00
- 2- Mis en lace for ingredients at 12:30
- 3- Make the batter of cake at 1:00
- 4-bake the cake at 1:15
- 5-Making the buttercream at 1:30

### Day 2

- 1- Mis en place for equipment at 12:00
- 2- Mis en place for all ready items at 12:15
- 3- Cut the layers of cake at 12:30
- 4- Warming the buttercream at 1:00
- 5- Put the buttercream in layers of cake and cover the cake at 1:20
- 6- Design the cake with flowers and write on top of cake at 2:30

## DISPLAY CAKES

Baby shower cake with High ratio chocolate cake and Buttercream



## Display cake

We baked Devil's chocolate cake, and we made Italian Buttercream and Silky chocolate Ganache Deluxe.

Making flower with white chocolate modeling for decorate the cake and exercise for piping the simple buttercream.

### DEVIL CHOCOLATE CAKE:

Whipping the butter and eggs, vanilla, buttermilk, sugar and salt and then adding the sifted dry ingredient and at the end the brewed coffee and bake at 350°F (180°C).

This cake is very rich and moist enough for not to wet it.

### SILKY GANACHE DELUXE:

Boiling the cream, sugar and Glucose together and add to the chocolate chips and mix with the spatula from the center of bowl and make a smooth Ganache. Wrap and cover in room temperature for cover or pour in layers of cake.

### ITALIAN BUTTERCREAM:

Mixing sugar and water and boil up to soft ball stage and whip the egg whites and add the soft ball sugar to the whipping egg whites and add the softened butter to the mixture and continue to whip until smooth and white color. Then wrap and cover and put in the fridge. For use just warm them on top of Bain Marie or with the blue torch and whip then add any extract to taste or any color for design.

### MAKING FLOWERS WITH WHITE MODELIG CHOCOLATE:

At first we should knead the dough and add the color (cocoa butter which has color and warm it in microwave) and make a center for the rose and open the petals between the plastic and in odd number add the petals to the center. All the petals should be in the same level and from center to outside they should be larger. My first rose takes 20 minutes to make.

## Some information:

If we want to add the Ganache on top of the cake we should pay attention to the temperature of cake because if it was very cold the Ganache set very fast and it can make the crumble. If it was not shiny we can add some glucose and then pour on top of the cake.

## ASSEMBLY:

To assemble cut any cake in two layers and pour the Ganache and buttercream in the piping bag and pour the buttercream in the edge of cake and Ganache in inside of buttercream up to center the cake and for next layer change the place of buttercream and Ganache with each other and then cover the whole cake with buttercream. I used two colors for the side of cake and put the flowers on top of cake. I wrote the "Je t'aime" on top of cake. I used the simple buttercream for piping the shells around the cake.

### Time line week 7 Day 1

- 1- Mise en place for equipment at 12:00
- 2- Mise en place for ingredients at 12:30
- 3- Mix and make the cake at 1:00
- 4- Make the buttercream at 1:30
- 5- Make the white chocolate decorative paste at 2:00
- 6- Make the flowers for designing the cake at 2:30

### Day 2

- 1- Mise en place for equipment at 12:00
- 2- Cut the layers of cake at 12:15
- 3- Use the buttercream and ganache in layers of cake at 12:30
- 4- Cover the cake with buttercream at 12:40
- 5- Design the cake with flowers and writing on cake at 1:00

Valentine cake with Devil's Chocolate cake, Italian Buttercream and silky Ganache





We baked the Vanilla Raspberry wedding cake and it consist of Vanilla cake and Raspberry Diplomat cream and Italian Buttercream and decorate with Gum paste flowers and piping of Royal Icing.

Standard of baking and decorate of cake:

#### VANILLA CAKE:

Sifting the dry ingredients together and add the shortening and mix for 8 minutes. Then divide in 10 inches, 8 inches and 6 inches cake and bake at 350°F(180°C) FOR ABOUT 35-60 minutes.

#### PASTRY CREAM:

Boiling the milk, 1/3 of sugar and vanilla together. Mix the egg yolks and remain sugar and corn starch then temper the milk into the eggs and back to heat and whisk up to thick. Then wrap to prevent the skin and cool over an ice bath.

#### DIPLOMAT CREAM:

Whip the pastry cream to soft and bloom the granulated gelatin in water and warm to melt it. then add the Raspberry Liqueur and add the gelatin gradually to the pastry cream and mix well then fold in whipped cream. We can add some Raspberry in it to taste more.

#### WHITE CHOCOLATE BUTTERCREAM:

Cook the sugar and water up to soft ball stage. When it reached to 234°F(113°C) start to whip the egg whites and in soft ball stage add the sugar gradually to the egg whites. Then add the softened butter and melted white chocolate to the cream and whip until white and light.

#### ROYAL ICING:

Sift the icing sugar and pour in mixing bowl and add the egg whites and a little cream of tartar and mix well to make a soft and thick batter. Then wrap keep in tight container.

## ASSEMBLY:

We cut the layers of cake and wet with simple syrup. Then add the white chocolate buttercream in the edge of each layer and the Diplomat cream in the middle of buttercream and cool in fridge to set the diplomat cream. Then start to cover the cake with buttercream. At the end we use the royal icing for piping some drawing on the side of cake. Then we cut the long wood to help the tears stable and cover them with plastic wrap and push in lower levels. Then assemble the tears together and finish the decoration with the ready flowers from Gum paste. We used some ribbons around the cake.

## SOME INFORMATION:

When we choose the mold or ring for baking the cake we should know the cake is for how many people. For example: an eight inches cake is suit for 20 people so around 150-200 grams piece of cake is for a person.

The differences between each tear of cake in size should be 2 inches. It means if the smallest tear is 6 inches the next tear should not be smaller than 8 inches.

The sides of each tear should be at least 4 inches. And when each tear covers, it should be decoration and then put the tears together. Just small decoration like flowers should be put on the cake at the end of assembly the tears.

For serving the cake for guests we can make some circles together and cut every circle for guests and use some small flowers for decorating.

We should pay attention about the filling of all layers to be the same in taste. It means we should use the same cream or fruit or jam or sauce in all tears.

## THREE TIERS WEDDING CAKE

With vanilla cake and raspberry diplomat cream and buttercream with gum paste flowers



We baked High-Ratio Yellow cake and made Italian lemon buttercream Royal icing and Gum paste.

## Standards of Baking:

### HIGH-RATIO YELLOW CAKE

Combine flour, sugar, salt, milk powder, corn syrup and most of water with mixer for 5 minutes then mix remain ingredient and add to the bowl of mixer and beat for 2 minutes then divide the batter in two different size of molds and bake at 340°F (170°C) FOR 12-18 minutes.

### ITALIAN LEMON BUTTERCREAM:

Boil sugar and water and at 116°C start to whip the egg whites up to soft peak then at 119-121 °C add slowly the sugar to the whipping egg whites and then add the soft butter we can add some drops of lemon extract or yellow color like the lemon.

### ROYAL ICING:

Mix the egg whites and sugar powdered and a little cream of tartar and mix well to make a soft and thick batter to use for decorating the cakes. Then wrap in a tight container.

### GUM PASTE

Mix the sugar powder and egg whites together and add the Tylose powder to make the batter thicker and add the shortening and knead it to incorporate the fat inside then rest it in a plastic wrap for 1 hour. This is useful to make the flowers for the cake.

### ASSEMBLY:

To assemble the cake cut the cake in three layers and use two layers of lemon buttercream then cover the cake with rolled fondant. Then decorate the cake with the flowers which made of Gum paste and use the royal icing to pipe.

### SOME INFORMATION:

If we want to cover the deal cake with fondant we rub some royal icing to the top and sides and the roll the fondant with the corn starch and rolling pin and the royal icing helps to stick the fondant to the molds. For real cake we can use the Marzipan which made of Almond paste and icing sugar. The rolled fondant should be in 1/4-1/8 inches thick. And

with the hands and corn starch rub the fondant to fix and shape the sides better the cut any extra fondant. For put in the fridge we wrap the cake with plastic wrap and then put the covered cake with rolled fondant in the fridge.

I used the fondant flowers and drawing on top of cake and piping the royal icing to decorate my cake

### Timeline for week 8 Day 1

- 1- Mis en place for equipment at 12:30
- 2- Mis en place for ingredients at 12:50
- 3- Start to make the batter of cake at 1:10
- 4- Baking the cake at 1:30
- 5- Make the buttercream at 1:35
- 6- Start to make the pastry cream at 2:00
- 7- Make the Diplomat cream at 2:10
- 8- Make the simple syrup at 2:20
- 9- Make the Royal icing at 2:30

### Day 2

- 1- Mis en place for equipment at 12:00
- 2- Mis en place for ingredients and all ready items at 12:30
- 3- Start to cut layers at 12:40
- 4- Warming buttercream at 12:40
- 5- Cover the cake with butter cream at 1:00
- 6- Design the cake at 2:15

High Ratio yellow cake with Lemon Italian buttercream and fondant  
flowers with Royal Icing piping



### Time line for week 9 Day 1

- 1- Start with mis en place of equipment at 12:00
- 2- Mis en place for the ingredients at 12:30
- 3- Beat and baking the cake start at 1:15
- 4- Making the Italian buttercream at 1:30
- 5- Making Royal Icing at 2:00
- 6- Making Flowers with fondant or Gum paste at 2:30

### Day 2

- 1- Mis en place the equipment at 12:00
- 2- Cut the layers of cake at 12:15
- 3- Warming the buttercream and whip at 12:30
- 4- pour the buttercream in the layers and cover the cake at 12:45
- 5- Rolling the fondant and cover the cake at 1:00
- 6- Drawing and design the cake at 1:20

## WEEK 10 JURNAL AND SUMMARY

### Thursday and Friday Objective:

We made flourless chocolate cake, Milk chocolate buttercream, Pecan Dacquoise, Molasses Ganache, Candied pecan, Bourbon sabayon sauce, Dark chocolate Decor and Pecan CROQUANT.

### STANDARDS OF PATISSERI:

#### **FLOURLESS CHOCOLATE CAKE:**

Melt the chocolate and mix with melted butter and egg yolks. Whip the egg whites and add some red color and melted chocolate. Then fold in whipped egg whites. Then pour over three small trays which covered with parchment paper and soft the top and bake at 340°F (171°C) in convection oven for 10 minutes. Then remove and cooled then put in freezer until needed.

#### **MILK CHOCOLATE BUTTERCREAM:**

At first make an Italian meringue with boiling sugar and water. When the temperature reached 116°C start to whipping egg whites and at (119-121°C) add the sugar in side of

bowl to the egg whites. Now boil the milk and in other bowl mix the sugar and egg yolk and temper the milk in egg yolks. Then whip the mixture until cooled then add softened butter and melted milk chocolate then fold in Italian meringue. Wrap and cool in fridge until needed.

#### **MOLASSES GANACHE:**

Boil the milk and pour over the chocolate and form the emulsion. Add the molasses and stir. Add soft butter at 95 °F (35°C). cover and wrap until needed.

#### **PECAN DACQUOISE:**

Toast the pecan and mix with sugar powdered and make a flour with food processor and then sift it. Whip the egg whites and sugar with cream of tartar up to stiff peak. Now fold in to pecan mixture then spread the batter in a small tray which covered with parchment paper and soft the top. Then bake at 350°F (177°C) for 30 minutes.

#### **CANDIED PECAN:**

Melt small amount of sugar up to near caramel stage then add the half pecans add pour over the silicon pad and then cover in tight container and keep in freezer until needed.

#### **PECAN CROQUANT:**

Toast the pecan flour and cool it. Cook the pastry fondant and glucose to the level of caramel and add the pecan flour. Pour over a silicon pad and cool. Then break them in 8 grams pieces and then put the pieces on the silicon pad with 10 cm distance and put another silicon pad on top and warm then again in the oven then with the rolling pin roll them and before cooling shape them.

#### **BOURBON SABAYON:**

Prepare a double boiler and combine the egg yolks and sugar and Bourbon liqueur and whisk them over double boiler up to cook the egg yolk and thick. Then fold in cream Fraiche.

#### **CHOCOLATE DÉCOR:**

Temper the dark chocolate and pour over the acetate and use a comb to make lines. Then put to head of acetate together to cool. Then remove the acetate and use the rings to decorate as a garnish.

#### **ASSEMBLY:**

To assemble put the Dacquoise in the bottom and pour buttercream on top and soft with pallet knife then put the first layer of flourless cake and pour the molasses ganache on top then put another layer of cake and add the buttercream and soft it then last layer of cake and buttercream on top then soft it and use the comb to make some lines on top. And cool it in the fridge.

## PREPARE THE PLATE TO PRESENT:

Use the hot water for the knife to cut the cake. And put the knife in it to sanitize. Put all garnishes near the plate to decorate. Put the plate in front and make sure about cleaning them and then start to present the plate.

Cut the cake in 1/2 inch thickness and slice them. Then cut them in the size which needs. Now pour the sauce in the shape we need and pipe the sauce. Then put the piece of cake and add garnishes.

## Some information:

Making the sauce should be at the end because it is stable just for 1 hour.

## WEEK 10 TIMELINE

### DAY 1

- 1- Mise en place for equipment at 12:00
- 2- Mise en place for ingredient of cake at 12:30
- 3- Mise en place for pecan Dacquoise at 12:40
- 4- Start to mix and bake the cake at 12:50
- 5- Start to mix and bake the pecan Dacquoise at 1:15 pm
- 6- Mise en place for buttercream at 1:20
- 7- Start and make the buttercream at 1:30
- 8- Mise en place for Ganache at 1:45
- 9- Make the Ganache at 2:00 pm

10-Mis en place for Bourbon sabayon at 2:15

11-Make the candied pecan at 2:30

12-mis en place for pecan CROQUANT at 2:50

### TIME LINE FOR DAY2

1- Mis en place for equipment at 12:00

2- Mis en place for ingredients at 12:30

3- Make the Pecan CROQUANT at 12:45

4- Make the Bourbon sabayon sauce at 1:10

5- Make the chocolate decor at 1:30

6- Cut the cake and design the plates at 2:00

### List of equipment

- 1- Bowls, Bread knife, pallet knife, spatula, wooden spoon, small knife, whisk, pots, sifter, parchment paper, trays, thermometer, marker, tape, container.
- 2- Electronic tools like mixer, food processor, small food processor.

### MEP LIST

- 1- Flourless Chocolate cake
- 2- Pecan Dacquoise
- 3- Molasses Ganache

- 4- Milk chocolate buttercream
- 5- Bourbon Sabayon
- 6- Pecan CROQUANT
- 7- Candied pecan
- 8- Dark chocolate décor

The first four items are layers of the cake and the last four items are sauce and garnishes.

### SANITATION ACTION

- 1- All equipment should be clean and dry
- 2- After using any equipment should wash them and dry for next using.
- 3- After finishing any item clean the table and the place working.
- 4- Using the clean towels and sanitizer to clean the area we are working.
- 5- Use the clean gloves when we want to touch the food items.
- 6- Use the clean plate without any effect of drops.
- 7- Use the clean paper in one side wet and in one side dry to clean any dirt in plate.





## DIAGRAM OF WEEK11

### THREE TIERS WEDDING CAKE

#### AND THE RESPONSIBILITY OF EACH TEAM MEMBER

This wedding cake consist of three tiers which covered with fondant and decorate with fondant and gum paste flowers, royal icing decoration, Stencil decoration and royal icing piping.

#### SIZE OF TIERS:

Top tier .....6 inches

Second tier.....9 inches

Third tier.....12 inches

#### AMOUNT OF FONDANT FOR EACH TIER:

Top tier.....1.5 lb

Second tier.....2.2 lb

Third tier.....3.5 lb

#### TECHNIQUES FOR EACH TIER:

Top tier: cover with white fondant and use the stencil on sides. Decorate with royal icing decoration. Piping royal icing on top.

Second tier: cover with MARBELED fondant (mix of white, light pink and light green color), use the belt of white fondant around the MARBELED cover and put the gum paste flowers and leaves on top of the belt.

Third tier: cover with the white fondant and use some flower like decoration for the sides in three colors 9pink, light pink and white) which is coming from darker pink to the white from lower side to the upper side.

Use the plaque which is decorate with some small shape of fondant and the first alphabet of (N, L) our name for behind the cake.

#### RESPONSIBILITY OF GROUP MEMBER:

##### NAGHMEH:

Cover the third tier cake with fondant and make the flowerlike decoration and design the third tier with them.

Make the Royal icing decoration for top level.

Make the MARBELED fondant for second tier.

Make the shape with the stencil for the side of top level.

Make the belt for second tier.

Pipe the royal icing for decoration.

Make the plaque.

LYNN:

Cover the top tier with fondant.

Cover the second tier with MARBELED fondant.

Make the gum paste flowers for second tier.

Make the leaves with Gum paste for decoration.

Make some small flowers for decoration.

Last decoration with sparkle and gold color.

Cover the edges of cake with sparkly Ribbon.

## TIME LINE WEEK 11

### Day 1

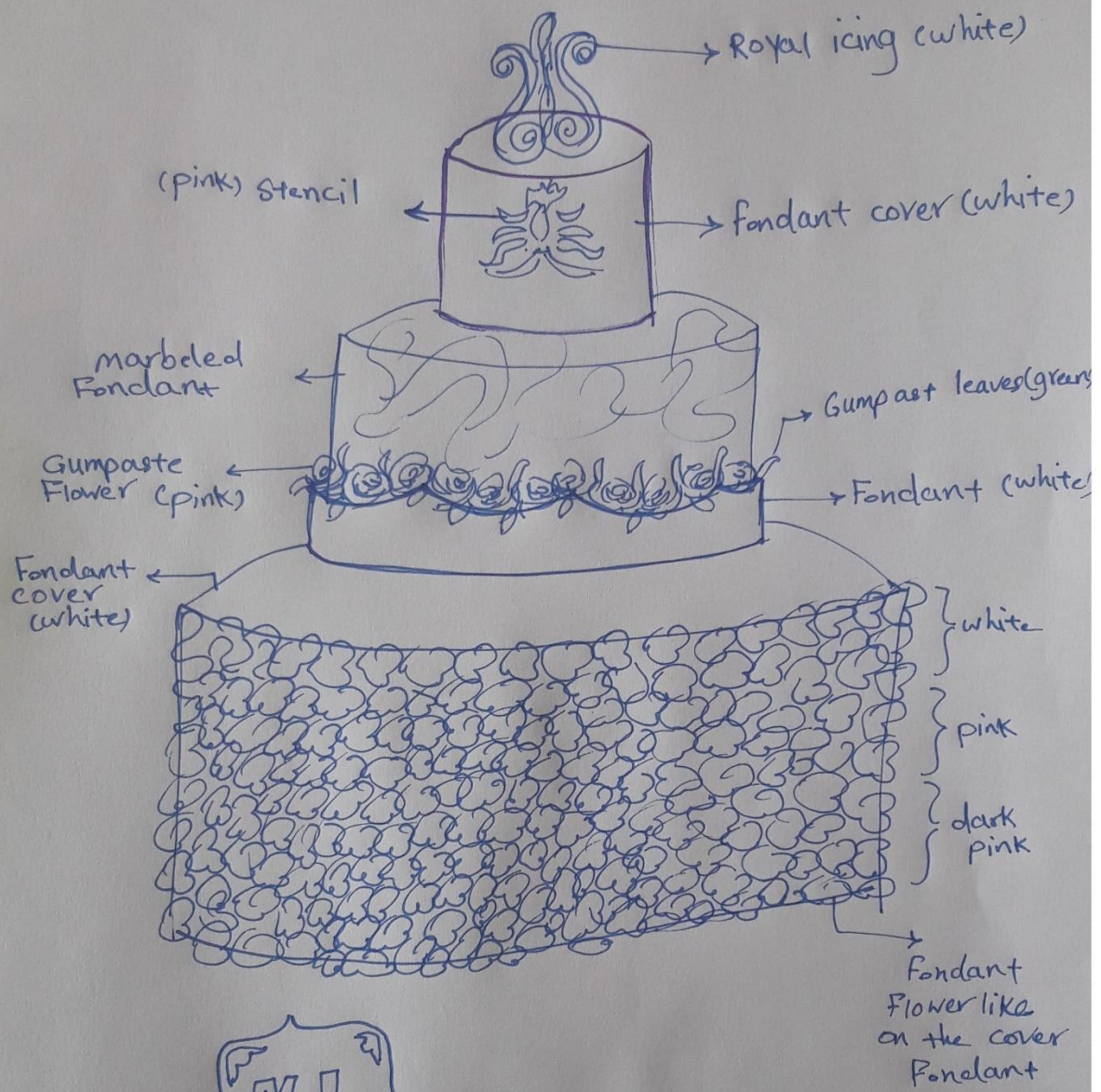
- 1- Mis en place for equipment at 12:00
- 2- Mis en place with ingredients at 12:40
- 3- Start with making royal icing at 1:00
- 4- Rolling the Roll fondant at 1:30
- 5- Cover the tiers at 1:45
- 6- Put the tiers together at 2:10
- 7- Decorate the tiers at 3:00

### Day 2

- 1- Mis en place for equipment at 12:00
- 2- Mis en place with ingredients at 12:30
- 3- Finish the decoration at 1:30

## THE DIAGRAM OF THREE TIER WEDDING CAKE

# Three tier wedding cake Diagram



## LAST SUMMARY

In this course I learned a lot about how to present deserts and how to design the plate in right way to absorb the customers. I learned about different types of cake and filling. I learned about covering the cakes and display different tiers cake and assemble them. I learned about different type of paste to make flowers to decorate the cake specially wedding cakes. It was very helpful for my future job.

I am thankful from chef Timothy Budd to teach me in a good way.

### SOURCES:

<https://opentextbc.ca/modernpastryandplateddesserts/chapter/design-principles-for-plating-food/>

<https://www.brides.com/wedding-ideas/wedding-cakes>

<http://itsyourcuisine.weebly.com/advanced-patisserie-and-display-cakes>