DAY 1 – CAKE BAKING A-Z

We will start off with the basics of cake baking and simplify the complex world of cake baking. On this particular day we will be starting off by baking the cake base (sponges) followed by the frostings the next day.

BASIC SPONGES:

- Vanilla, Chocolate, Red Velvet
- Lemon

DAY 2: ASSEMBLING THE CAKES AND ADD ON FLAVOURS AND COMBINATION

The Frostings:

- Whipped non dairy topping
- Buttercream/ flavored butter cream/ butter cream for pastries & gateaux
- Ganache (Chocolate, White Chocolate and Flavoured)
- Salted Caramel Frosting

Finishing of Cakes-Gateaux and Pastries

- Lemon Drizzle Cake
- Classic Red velvet cake with ombre(shaded) design cake

- Chocolate Truffle cake
- Fruit Gateux

DAY 3 : BREADS

Breads have always been the heart of the baking industry. Bake your way to success as you learn about ingredients, proofing, kneading, and shaping in this class. We will be teaching you techniques that go beyond the recipes and raise your baking skills to another level.

- Loafs (Sandwich Bread)
- Herbs, Sundried Tomatoes and Olives Focaccia
- Breakfast Rolls (Croissants, Cinnamon Rolls, Broiche)
- Pretzels
- Bagels

DAY 4- USING OF PUFF PASTRY AND SHORTCRUST PASTRY

Puff pastry, also known as pâte feuilletée, is a flaky light pastry.

- Mediterranean Pastry Pinwheels
- Volu au vents
- Vegetable and Cheese Pies
- Cheese Puffs
- Flaky Soup Sticks

Shortcrust pastry is a type of pastry often used for the base of a tart, quiche or pie.

- Vegetable Quiche
- Lemon Cheese Cannoli
- Blueberry Tarts
- Apple Short Crust Pastry

DAY 5 – HI TEA

- Choco Chips Cookies
- Oats Cookies
- Carrot Cake
- Mini Almond Honey Cakes
- Chocolate Brownies
- Blueberry Muffins

DAY 6: CHOCOLATE MAKING

- Understanding of Bean to Bar Theory
- Tempering of Chocolates (white, dark and milk)
- Basic Ganaches
- Hand Rolled Basic Truffles (2 flavours)
- Artisan chocolate Bon Bons (3 different types)
- Chocolate Mendiants
- Chocolate Garnishes

  ***Only Coveture chocolate is used for this day.**

DAY 7: PLATED DESSERTS

- Baked New York Cheese Cake
- Hazelnut Mille Feuille
- Vanilla Pannacota with Mango Mousse
- Fusion Dessert: Rasmalai Tiramisu
- Lemon Soufflé –Eggfree

*This course will be an intensive hands on course

*Students will get to take home what they make.