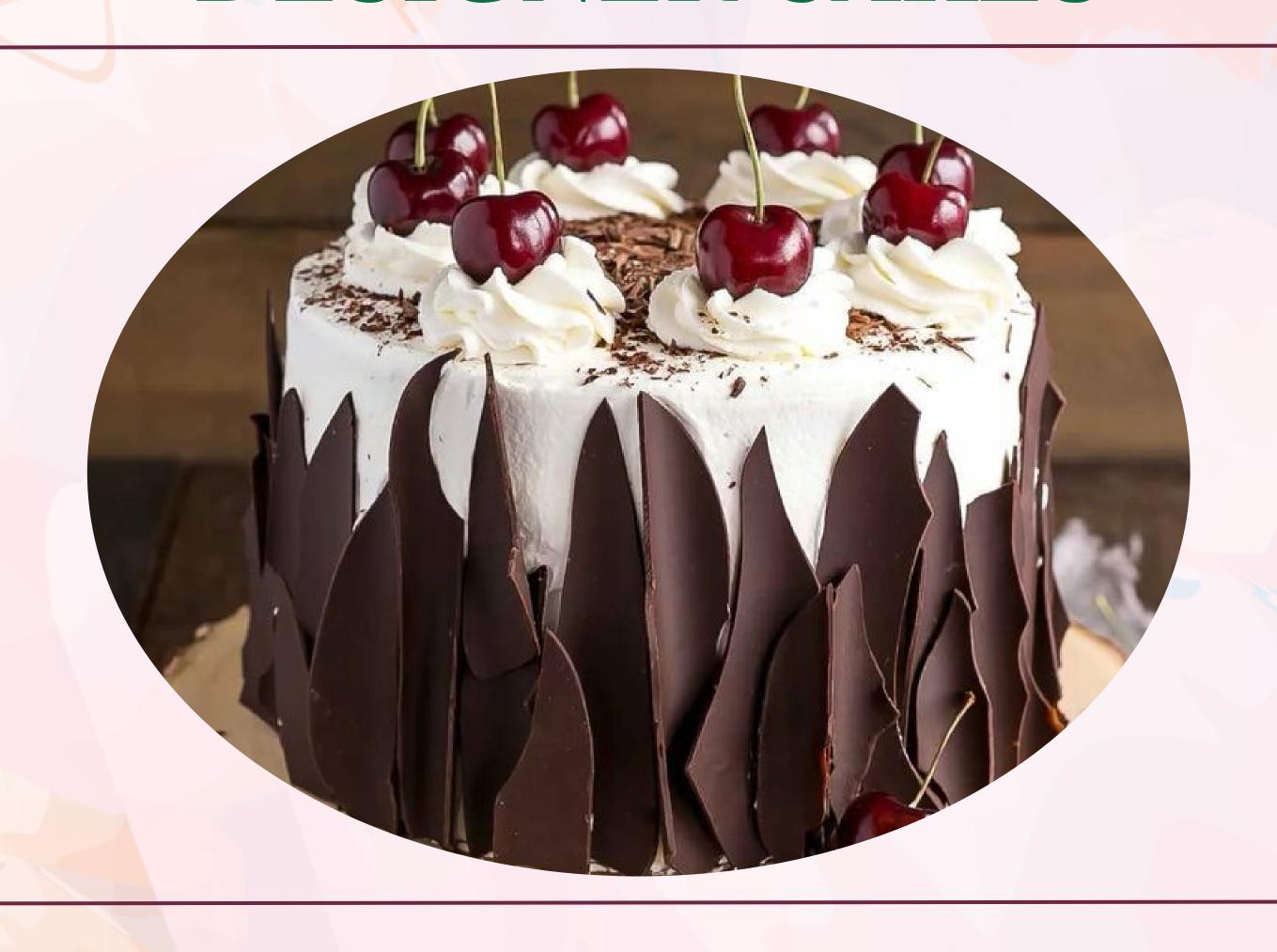
PERFECT COOKERY
RUNNING
FROM
40'YEARS

# PERFECT COOKERY BY RAMNI RALHAN

FOR
DESIGNER CAKES



WWW.PERFECTCOOKERY.IN CONTACT NO- 9810332606,9312507387



#### SPONGE CAKES

Chocolate cake with

egg

• vanilla cake with egg

• Chocolate cake without

egg

vanilla cake without

egg

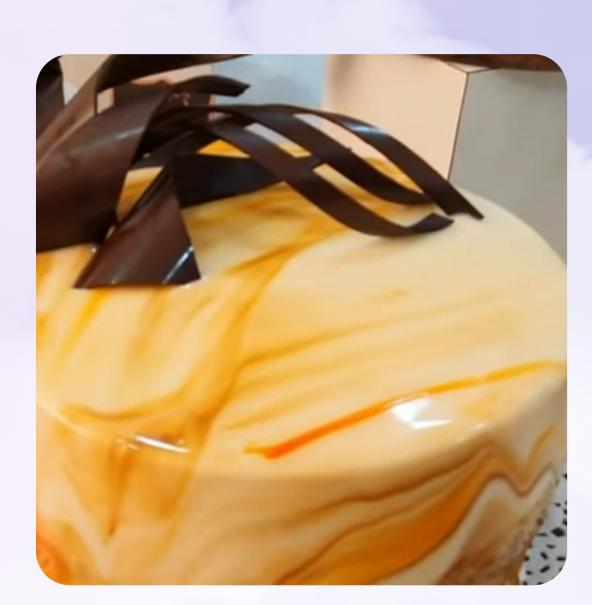




#### DESIGNER CAKES

- Rasmalai cake
- Butterscotch
- Ferreroacher cake
- Chocolate zebra cake
- Italian casata cake
- Pinacolada cake
- Cappuccino layer cake







### PASTRY

- Belgium chocolate pastry/ classic caramel pastry
- Black forest pastry / pineapple pastry





## Swiss roll

- Designer Chocolate Swiss roll
- Rainbow Swiss roll





#### FROSTING

- Omer effect
- merror glaze
- coffee cream
   frosting
- caramel frosting
- chocolate fudge icing









# Techniques for cake designing

1.	Molding a piping bag
2.	Filling a piping bag
3.	Stars
4.	Shells
5.	rose and flower petals
6.	Feather designing
7.	Borders
8.	Zigzag
9.	Twisted rope
10.	Raised net
11.	Basket weaving
12.	Cornelli lace
13. <b>c</b>	oating cake side with chocolate vermicelli
	or almond flakes, or cashew & butter
	scotch
14.	Finishes satin ribbon
15.	Designing the cake comb
16.	spray frosties
L7.	glazed icing