

PERFECT COOKERY
RUNNING
FROM
40'YEARS
PERFECTCOOKERY.IN

PERFECT COOKERY

BY RAMNI RALHAN

NEW COURSE FOR DESIGNER CAKES



WWW.PERFECTCOOKERY.IN
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OFFLINE & ONLINE

SPONGE CAKES

- Chocolate cake with egg
 - vanilla cake with egg
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- 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. coating cake side with chocolate vermicelli
or almond flakes, or cashew & butter
scotch**
- 14. Finishes satin ribbon**
- 15. Designing the cake comb**
- 16. spray frosties**
- 17. glazed icing**