

# Professional Bakery & Confectionery





## Confectionery Designer Cakes



#### For Special Occasions & Birthday Parties

- 1. Sweetheart Cake / Valentine Cake With Butter Icing
- 2. Opera Cake / Moccha Choco Chip Cake With Fudge Icing
- 3. Fruit & Flower Basket With Cream Cheese Icing
- 4. Red Velvet Cake With Cream Cheese Icing
- 5. Christmas Snow Man Cake
- 6. Lemon Mousse Cake
- 7. Shape Cake Doll; Castle, etc.



#### **Cake Icing**

- 1. Marzipan
- 2. Royal Icing
- 3. Caramel Decoration
- 4. Edible Glitters
- 5. Truffle Icing
- 6. Butter Cream Icing
- 7. Gel Icing
- 8. Pastillage Designs
- 9. Spray Icing

#### **Chocolate Designing**

- 1. Chocolate Border
- 2. Chocolate Fan
- 3. Chocolate Curls
- 4. Chocolate Cigars
- 5. Chocolate Flowers & Petals
- 6. Chocolate Squares
- 7. Chocolate Cone



#### **Designer Cup Cakes**

- 1. With Butter Icing
- 2. Cream Icing
- 3. Chocolate Glazed Icing
- 4. Royal Icing

#### **Designer Cookies**

- 1. Ginger Bread Man
- 2. Sweetheart Cookies
- 3. Glazed Anise Cookies
- 4. Funny Face Cookies
- 5. Chocolate Dip Cookies





#### Swiss Rolls & Pastries

- 1. Blueberry Pastries
- 2. Chocolate Truffle Pastry
- 3. Orange Temptation Pastry



- Choco Log (Swiss Roll) 4.
- 5. Strawberry / Mango Roll Lade



#### **Techniques** for **Cake Frosting**

- 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. Zigzags
- 9. Twisted Rope
- 10. Raised Net

- 11. Basket Weaving
- 12. Cornelli Lace
- 13. Coating Cake Sides with chocolate vermicelli or almond flakes, or cashews & butter scotch
- 14. Finishes Satin Ribbon
- 15. Designing the cake comb
- 16. Spray Frosties
- 17. Glazed Icing





- 1. Pound Cake
- 2. Victoria Sandwich Cake
- 3. Wheat & Oat Cake
- 4. Apple & Cinnamon Upside Down Cake
- 5. Orange Marmalade Cake
- 6. German Chocolate Cake

#### **Doughnuts**

- 1. Cake Doughnut
- 2. Cream Doughnut
- 3. Sugar Doughnut



- 4. Chocolate Doughnut
- 5. Lemon Curd Doughnut

#### Muffins

- 1. Carrot & Apple Muffins
- 2. Double Chocolate Chocó Chip Muffins
- 3. Wheat & Oat Muffins
- 4. Lemon Orangey Cup Cake
- 5. Mocha Choco Chip Muffins





#### **Tarts & Pies**

- 1. Apple Pie
- 2. Heavenly Blueberry Tart
- 3. Raspberry Tart/lemon Tart
- 4. Mississippi Mud Pie
- 5. White Chocolate Fruit Pie
- 6. Ganache Tart



#### **Yummy Cookies**

- 1. Naan Khatai / Almond Biscotti
- 2. Digestive Biscuits / Chocolate Pretzel Cookies
- 3. Jeera Cookies / Grandma's Oatmeal Cookies
- 4. Double Choco Chip Cookies / Jam Filled Sandwich Cookies
- 5. Chocolate Mint Stars Cookies
- 6. Iced Orange Cookies / Pinwheels





#### **Advanced Brownies**

- 1. Designer Brownies Printed
- 2. Dates Or Prunes Brownies
- 3. American Fudge Brownies
- 4. Moist Brownies (Fudge Sauce)
- 5. Frosted Brownies
- 6. Oat Meal Brownies

#### **Bars & Macaroons**

- 1. Coconut / Strawberry Macroons
- 2. Chocolate Macaroons
- 3. Lemon Cheese Cake Bars
- 4. Chocolate Oat Meal Bar
- 5. Marshmallow Bars with



#### Candys

- 1. Orange And Lemon Candy
- 2. Creamy Fondant Candy
- 3. Coconut Mice
- 4. Chocolate Bugs
- 5. Magic Marshmallow Fudge
- 6. Creamy Coconut Squares







- 1. Brown Bread
- 2. Wheat & Oats Bread
- 3. Sandwich Bread
- 4. Soup Stick
- 5. Ajwain Stick
- 6. Choco Chip Bread



- 7. Milk Bread
- 8. Spinach & Olive Bread
- 9. Pita Bread/ Pizza Base
- 10. Pretzels/ Calzone
- 11. Focaccia (italian Bread)
- 12 Multi Grain Bread
- 13. Bagels
- 14. Garlic Olive Bread

#### **Buns / Rolls**

- 1. Pao Buns
- 2. Knot Buns
- 3. Paneer Croquette
- 4. Dinner Roll
- 5. Butter Horns
- 6. Chana Masala / Teddy Bear Roll



#### **Croissants / Danish**

- 1. Plain Croissants
- 2. Cheese Croissants
- 3. Corn Mushroom Croissants
- 4. Cinnamon Buns
- 5. Apple & Cinnamon Danish
- 6. Chocolate Danish

#### **Ouiche**

- 1. Veg Quiche
- 2. Mushroom Quiche
- 3. Paneer Quiche

#### **Patties**

- 1. Paneer Pattie
- 2. French Hearts
- 3. Cream Roll
- 4. Veg Pattie

#### **Puff & Choux Pastry**





### Confectionery Chocolate Making

- 1. Almond Rock
- 2. Choco Crackle



- 3. Choco Biscuits
- 4. Coconut
- 5. Nutty Caramel Bar
- 6. Mint
- 7. Walnut
- 8. Strawberry Centre
- 9. Marzipan
- 10. Fruit & Nut
- 11. Milky Nuts
- 12. Coffee Centre



#### **Liquor Chocolate**

- 1. Mint Liquor
- 2. Rum Cream
- 3. Screw Driver
- 4. Almond Liquor
- 5. Whisky Liquor
- 6. Raspberry Liquor
- 7. Cherry Liquor
- 8. Chocolate Liquor
- 9. Lemon Liquor



- 10. Grape Fruit Liquor
- 11. Ginger Liquor
- 12. Banana Liquor
- 13. All Yours Honey
- 14. Melon Liquor
- 15. Rose Cream Liquor
- 16. Rose Mint Liquor
- 17. Pina Colada Liquor
- 18. Orange Colada Liquor
- 19. Coffee Liquor

#### Truffle Cake

- 1. Dark Truffle
- 2. Milk Truffle



- 3. White Chocolate Truffle
- 4. Caramel Truffle
- 5. Coffee Truffle
- 6. Vanilla Truffle



- 7. Hazelnut Truffle
- 8. Apricot Truffle
- 9. Lemon Coconut Truffle
- 10. Choco Praline Cinnamon Balls
- 11. Rum Truffle
- 12. Ginger Truffle
- 13. Rum & Raisin Truffle

Chocolate







- 1. Banoffee Pie Cake
- 2. Blueberry Cheese Cake
- Lava Cake
- 4. New York Cheese Cake
- 5. Strawberry Cheese Cake
- 6. Tiramisu
- 7. Tangy Lemon Mousse
- 8. Irish Coffee Cream Wonder





3 DAYS WORKSHOP

DAY 1 -

CAKE-ICING, FONDANT

DAY 2 -

FLOWERS, PETALS and ASSEMBLING THE CAKE

DAY3 -

FIGURE-MAKING, HANDS ON TRAINING

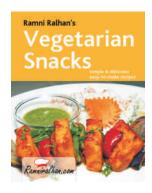


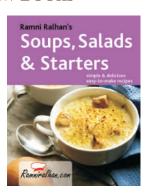
The PERFECT COOKERY courses are the medium through which the aspirants of good cooking skills can achieve their objectives.

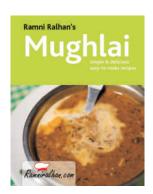
- The courses are conducted in such a manner that even a beginner may achieve perfection.
- The number of students is limited to ten so that personal attention is paid to each candidate to gain confidence and first hand experience.
- The practice oriented classes are held in a studio kitchen with latest cooking appliances.
- The duration of courses extends between 1-3 days, depending on the variety of dishes covered.

The courses are conducted by MRS. RAMNI RALHAN, an eminent personality in the field of cooking expertise. She has the rich experience of more than 27 years in skill of imparting practical cookery knowledge. She has received many awards and honours from the State Government and reputed associations. She has been a regular invite on TV cookery shows for various TV channels like 9X, ETV, CNEB, etc. Mrs. Ralhan has been adjudged as a remarkable teacher.

#### MRS. RALHAN'S NEW BOOKS







- \* Available in all good **books stores** across India.
- \* For **home delivery** of books contact at the numbers below.



#### Online Booking at www.ramniralhan.com

New Delhi: M - 28, Main Market, Greater Kailash - I, New Delhi - 48 Ph: 29231713, 41631755, 9312507387, 9810332606, 29230963 email: perfectcookery@yahoo.co.in, ramniralhan@gmail.com Noida: Vidhi Ralhan, A-89, Sector-41; Ph:9810515445, 9312507387