

PASTRY BASICS WEEK

MONDAY

Choux pastry

Choux craquelin :

- Vanilla custard
- Craquelin

Cream puff :

- Chantilly cream

Chocolate éclair :

- Chocolate filling
- Chocolate icing

TUESDAY

Pie crust

Lemon pie :

- Lemon cream
- Meringue topping

Fruit tart :

- Vanilla cream
- Fruit decorations

2 tones meringues :

- French meringue

WEDNESDAY

Coffee cake part 1 :

- Cashew nut crust
- Chocolate cream
- Italian meringue
- Coffee mousse

Custard pie :

- Pie crust shaping
- Vanilla pastry

Cinnamon cookies

THURSDAY

Coffee cake part 2 :

- Chocolate glazing
- Cake decoration

Cocoa swiss roll :

- Cocoa sponge
- Chantilly filling

Blueberry cheesecake :

- Cookie crust
- Cheesecake batter

FRIDAY

Panna cotta :

- Mango jelly
- Creamy batter

Pear & almond pie :

- Almond cream
- Poached pear

Apple crumble :

- Crumble
- Caramelized apple

CAKE MAKING WEEK

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>Opera cake :</p> <ul style="list-style-type: none"> • Joconde sponge • Choc ganache • Coffee buttercream • Choc topping 	<p>Caramel cake part 2 :</p> <ul style="list-style-type: none"> • Vanilla mousse 	<p>Caramel cake part 3 :</p> <ul style="list-style-type: none"> • Caramel glaze • Caramel decoration 	<p>Mango mousse cake part 1 :</p> <ul style="list-style-type: none"> • Coconut sponge • Passion fruit cream • Mango mousse 	<p>Mango mousse cake part 2 :</p> <ul style="list-style-type: none"> • Glazing • Cake decoration
<p>Caramel cake part 1 :</p> <ul style="list-style-type: none"> • Butter cookies • Apple puree • Creamy caramel 	<p>Macarons :</p> <ul style="list-style-type: none"> • Macaron shells • White choc filling • Matcha cream • Lemon filling • Passion fruit cream • Chocolate ganache 	<p>Strawberry cake :</p> <ul style="list-style-type: none"> • Sponge cake • Diplomat cream • Strawberry jelly • Assembling cake 	<p>Tiramisu :</p> <ul style="list-style-type: none"> • Sponge cake • Coffee syrup • Mascarpone cream 	<p>Millefeuille :</p> <ul style="list-style-type: none"> • Pastry cream
				<p>Paris-Brest :</p> <ul style="list-style-type: none"> • Choux pastry • Hazelnut mousseline
				<p>Marshmallow</p>

CHOCOLATE MAKING WEEK

MONDAY

Black forest cake :

- Cocoa sponge
- Chantilly cream
- Syrup
- Assembling cake

Chocolate mousse :

- Mousse batter
- Whipped cream

TUESDAY

Trio chocolate cake :

- Cocoa crumble
- Dark chocolate mousse
- Milk chocolate mousse
- White chocolate mousse

Chocolate glazing

- Temper chocolate
- Cake decorations

Choc chips cookies

WEDNESDAY

White chocolate & strawberry cake :

- Dacquoise
- Strawberry cream
- White chocolate mousse
- Strawberry jelly
- Temper chocolate

Chocolate pie :

- Pie crust
- Chocolate ganache

THURSDAY

Lava cake :

- Chocolate batter
- Custard sauce

Sacher cake :

- Almond sponge
- Chocolate mousse
- Assembling cake
- Chocolate glaze

FRIDAY

White chocolate truffle

Dark chocolate truffle

Caramel truffle

Chocolate candies :

- Temper chocolate
- Chocolate shells
- Chocolate filling

Brownies

BAKERY / BREAD MAKING #1

MONDAY

Croissant dough :

- Dough kneading
- Laminate dough
- Pastry cream
- Almond cream

Blueberry muffins

Bread rolls

Basque cheesecake

TUESDAY

Croissant making :

- Butter croissant
- Almond croissant
- Chocolate croissant
- Raisins croissant

Burger buns

Shortbread cookies

WEDNESDAY

Milk bread

Bagel

Baked cheese tart :

- Pie crust
- Cream cheese batter

Marble cake :

- Vanilla batter
- Chocolate batter

THURSDAY

Viennese bread :

- Chocolate chips
- Raisins

Berliners :

- Bread dough
- Chocolate filling
- Sugar coating
- Frying & filling

Madeleine

FRIDAY

Focaccia

Multigrain bread

Fruit cake :

- Soak fruits
- Cake batter

Tropezian tart :

- Brioche
- Diplomat cream

BAKERY / BREAD MAKING #2

MONDAY

Puff pastry :

- Puff dough
- Laminate dough

Donuts :

- Donuts dough
- Chocolate topping
- Sugar glaze

Danish dough

Sourdough starter

TUESDAY

Puff pastry :

- Laminate dough

Blueberry danish :

- Pastry cream
- Shaping

Japanese cheesecake :

- Cream cheese batter

- French meringue

Financiers

WEDNESDAY

Baguette

King cake :

- Almond cream
- Assembling puff
- Scoring & baking

Apple turnover

Refresh starter

Pizza dough

THURSDAY

Brioche

Kouign Amann :

- Kouign dough
- Laminate dough

Sandwich bread

Tatin pie :

- Caramelized apples

Pizza :

- Shaping, topping & baking

FRIDAY

Palmiers

Sourdough bread

Cinnamon roll :

- Bread dough
- Cinnamon filling
- Glazing

Pound cake

Baked apple pie