



COCONUT RASPBERRY



PETIT GATEAU

Gateau means a cake that contains soft sponge and layers of cream and fruit in the form of mousse and jelly.

Petit in French means small. Hence Petit Gateau in the pastry world means small layered dessert.

CONFIT

Confit is any type of food that is cooked slowly over a long period of time as a method of preservation.

MOUSSE

A mousse is a soft prepared food that incorporates air bubbles to give it a light and airy texture. It can range from light and fluffy to creamy and thick, depending on preparation techniques.



WHIPPED GANACHE

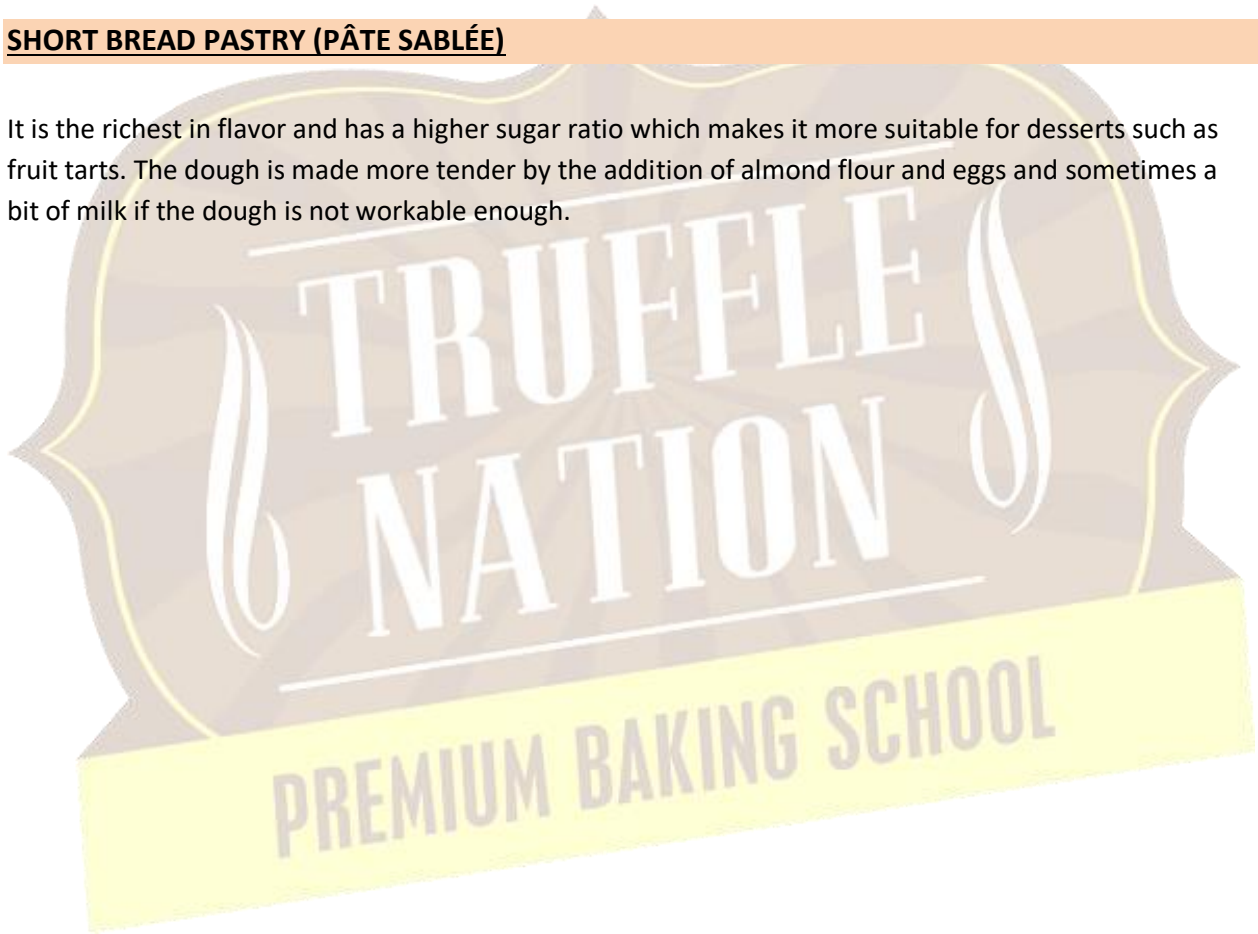
Whipped ganache is a mixture of cream and chocolate where the cream used is heavy cream. The heavy cream can be cooked as well as can be whipped. Firstly, the ganache is made then it is kept in the fridge until it cools then it is whipped.

GLAZE

A glaze in cooking is a coating of a glossy, often sweet, sometimes savoury, substance applied to food typically by dipping, dripping, or with a brush.

SHORT BREAD PASTRY (PÂTE SABLÉE)

It is the richest in flavor and has a higher sugar ratio which makes it more suitable for desserts such as fruit tarts. The dough is made more tender by the addition of almond flour and eggs and sometimes a bit of milk if the dough is not workable enough.





LEMON CONFIT

FOR THE CONFIT			COSTING (In ₹)		NO. OF PORTIONS: 3
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In gms	In cups			
Orange juice	30 g	2 tbsp	2.52	2.52	
Caster Sugar	24 g	1+1/2 tbsp	1.4	2.8	
Lemon juice	15 ml	1 tbsp	4	4	
Lemon zest	1 no.	-	2	2	
Agar agar	1 g	½ tsp	8	8	
TOTAL			₹ 17.92	₹ 19.32	
METHOD					
<ol style="list-style-type: none"> 1. In a saucepan combine all the ingredients together and bring it to a boil. 2. Now pour it in a piping bag and fill in the silicon mould. 					

COCONUT MOUSSE

FOR THE MOUSSE			COSTING (In ₹)		NO. OF PORTIONS: 9
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In gms	In cups			
Elle n vire (A)	100 g	½ cup	57.5	62.5	
White couverture	24 g	-	23	42.24	
Elle n vire (B)	50 g	¼ cup	28.75	31.25	
Desiccated coconut	20 g	3 tbsp	4.76	8	
Agar agar	2 g	1 tsp	16	16	
TOTAL			₹ 129.01	₹ 159.95	
METHOD					
<ol style="list-style-type: none"> 1. In a bowl collect agar agar and cream (B) now heat it and add chocolate to it. Mix them until it combine. 2. In a new bowl whip cream (A) till soft peaks and fold in white chocolate ganache and desiccated coconut to it. 3. Pour it in a piping bag and pipe it quenelle mould. Keep it in the freezer for at least 5 to 6 hours. 					



CHOCOLATE PATE SABLE

<u>FOR THE SABLE</u>			<u>COSTING (In ₹)</u>		<u>NO. OF PORTIONS: 3</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>In gms</u>	<u>In cups</u>			
Flour	45 g	1/3 cup	1.2	1.8	
Almond Flour	9 g	1+1/2 tbsp	7.5	10.8	
Corn Flour	16 g	2 tbsp	0.96	4.8	
Cocoa Powder	5 g	2 tsp	2	2.25	
Icing Sugar	29 g	¼ cup	1.74	3.6	
Salted Butter	30 g	2 tbsp	9.6	13.5	
Milk	15 g	1 tbsp	0.87	0.93	
Salt	0.75 g	1/8 tsp	1	1	
TOTAL			₹ 24.87	₹ 38.68	<u>INSTRUCTIONS</u>
<u>METHOD</u>					Make sure not to add all the milk at once or else the dough will be sticky
1. In a bowl, sieve icing sugar and almond flour. Add butter to it and rub using fingertips.					
2. Now add in sifted flour, coco powder, salt and corn flour to it. Add in milk and combine to form dough.					
3. Refrigerate until needed.					

PREMIUM BAKING SCHOOL



VANILLA SPONGE

<u>FOR THE SPONGE</u>			<u>COSTING (In ₹)</u>		<u>NO. OF PORTIONS: 3</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Flour	45 g	1/3 cup	1.17	1.75	
Salted butter (melted)	15 g	1 tbsp	4.8	13.5	
Caster Sugar	4 g	1 tsp	0.5	1	
Baking soda	1.3 g	¼ tsp	0.5	0.5	
Baking powder	0.5 g	1/8 tsp	0.5	0.5	
Condensed milk	75 g	¼ cup	23.5	23.5	
Water	30 ml	2 tbsp	0.6	0.6	
Vinegar	3.5 ml	1 tsp	0.5	2.5	
Vanilla essence	1 ml	¼ tsp	1	1	
Salt	-	A Pinch	0.5	0.5	
TOTAL			₹ 33.57	₹ 45.35	<u>INSTRUCTIONS</u>
<u>METHOD</u>					<u>OVEN TEMPERATURES</u>
<ol style="list-style-type: none"> 1. Preheat oven at 180°C OTG MODE: UPPER ROD+LOWER ROD +FAN). Line a baking tray with silicone mat/butter paper. 2. In a bowl, sift together flour, baking powder, baking soda and salt. Then add in the sugar. 3. In another bowl combine all the wet ingredients i.e. melted butter, condensed milk, water, vinegar and vanilla essence. Now add the wet ingredients into dry ones in batches (to avoid flour pockets) and mix until fully incorporated. 					
					Make sure no lumps are left.



<p>4. Now pour the batter in lined tray and spread it flat evenly (0.5mm thick) using a palette knife.</p> <p>5. Bake it at 180°C (OTG MODE: LOWER ROD ONLY) for 15-20 minutes or until a toothpick inserted at centre comes out clean.</p>	<p>OTG 180°C (lower rod only) DECK OVEN Upper temperature – 140°C Lower temperature – 180°C UNOX 130°C, Fan speed – 1, Humidity – 0</p>
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RASPBERRY WHIPPED GANACHE

<u>FOR THE WHIPPED GANACHE</u>			<u>COSTING (In ₹)</u>		<u>NO. OF PORTIONS: 5</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>In gms</u>	<u>In cups</u>			
Elle n vire	200 g	¾ cup	115	125	
Raspberry puree	80 g	6 tbsp	71.2	112	
White Couverture	100 g	½ + 1/8 cup	96	176	
Agar agar	2 g	1 tsp	16	16	
TOTAL			₹ 298.2	₹ 429	<u>INSTRUCTIONS</u>
<u>METHOD</u>					
<ol style="list-style-type: none"> 1. In a saucepan collect cream, raspberry puree and agar agar. Whisk it and bring it to a boil. 2. Now add in white chocolate and combine to form ganache. Keep it in the fridge until it cools down. 					



VELVET SPRAY

FOR THE SPRAY			COSTING (In ₹)		NO. OF PORTIONS: 3
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In gms	In cups			
Cocoa butter	100 g	½ cup	151	151	
Powdered Colour	15 g	1 tbsp	8.25	12	
TOTAL			₹ 159.25	₹ 163	
METHOD					
<ol style="list-style-type: none"> 1. In a bowl melt cocoa butter and add colour to it. Mix it and bring its temperature to 45 C. 2. Now take out 2/3 of cocoa butter in a piping bag and roll it on the table top to bring down the temperature of the coco butter to 27C. 3. Now combine 2/3 cocoa butter into 1/3 of cocoa butter and bring its temperature to 30C for spraying. 					

MIRROR GLAZE

FOR THE GLAZE			COSTING (In ₹)		NO. OF PORTIONS: 3
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In gms	In cups			
Elle n Vire Cream	110 g	1/3 cup	63.25	68.75	
Water	150 ml	½ + 1/8 cup	3	3	
Caster Sugar	175 g	½ + 1/3 cup	10.15	21	
Pectin x58	5 g	1+1/4 tsp	32.55	32.55	
White couverture	120 g	1/2 + ¼ cup	115.2	211.2	
Maroon powdered colour	As required	-	5	8	
TOTAL			₹ 229.15	₹ 344.5	INSTRUCTIONS
METHOD					Be careful of the temperatures.
<ol style="list-style-type: none"> 1. Place the cream and water together in a saucepan and begin heating to 40°C. Meanwhile, place the sugar and pectin in a separate bowl and combine well. 					



2. Once the water and cream mixture reaches 40°C, remove from the heat. Stirring continuously, slowly add in the combined sugar and pectin. Continue stirring and return to heat.
3. Dissolve the sugar and pectin and bring the mixture to 99°C. Once heated, pour mixture into a jug and add in the white chocolate. Add color and blend with a stick blender on low speed, being careful not to introduce too many air bubbles.
4. Cover with plastic wrap, ensuring the plastic is touching the surface of the glaze to prevent a skin forming. Use the glaze between 30 to 35C.

FOR THE GARNISH			COSTING (In ₹)		NO. OF PORTIONS: 3
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In gms	In cups			
Dark Couverture chocolate disc	100 g	½ cup	45.5	46.5	
Desiccated coconut	20 g	¼ cup	4.76	8	
Fondant flower	20 g	-	7.9	20	
TOTAL			₹ 58.16	₹ 74.5	

- ASSEMBLY**
1. Pipe the confit in hemispherical mould (convex round) and cut the vanilla sponge (of the same diameter which is of the silicon mould) and place it on the top and freeze the insert.
 2. Whip the raspberry whipped ganache and pipe it in the mold the place the insert then cover and fill the mould till the top. Freeze it for at least 10 hours.
 3. Now pipe the coconut mousse in quenelle mould and freeze it for at least 10 hours. Now do the velvet spray on it and keep it in the freezer again.
 4. Now roll the sable 0.5mm thick and cut the it with 7.5cm cutter and bake it at 200C for 12 to 15 minutes. Then temper the dark couverture and cut it with 5.5 cm cutter, bend it and freeze it. Take the fondant roll it out around 3 mm thick and cut it with flower cutter. Brush some yellow colour in the center.
 5. Glaze the petit gateau and garnish the bottom edges with coconut then place it on the sable. Now keep the chocolate disc on it and place coconut quenelle and decorate with fondant flower.