

Bake 202 Speciality Cakes Portfolio

A gingerbread house is the central focus, built on a white base with a colorful border. The house has a brown gingerbread body and a red roof with white icing icicles. The roof is decorated with colorful round candies. The front facade features two windows with white icing grilles, a green wreath in the center, and two circular decorations with red, white, and green swirls. The base of the house is decorated with white icing icicles. To the right, a gingerbread ladder is visible, made of gingerbread cookies and decorated with red and white striped candy canes. In the background, another gingerbread house is visible on a wooden table.

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Dark Chocolate Mousse

Yield: 2 Cakes

<u>Ingredients:</u>	<u>Metric:</u>
<u>Genoise</u>	
Eggs	562g
Sugar	375g
Cake Flour	375g
Butter (melted)	125g
Vanilla	8g

Method: Genoise

- Warm whip eggs and sugar over bain marie
- Remove from heat and place in mixing bowl and whip on high speed until double/triple in volume, pale yellow in colour and thick consistency
- Fold in sifted flour
- Add melted butter and vanilla
- Pour into prepared pans
- Bake at 350F for about 25 minutes

Method: Chocolate Mousse

- Whip egg yolks until pale
- Add sugar and water to a pot and boil to 118C. Whip hot syrup into the yolks and continue whipping until cool
- Fold in chocolate into the yolks
- Melt the gelatin with run and mix into chocolate
- Fold one third of the cream, then fold remaining cream until well incorporated

<u>Ingredients:</u>	<u>Metric:</u>
<u>Chocolate Mousse</u>	
Egg Yolks	60g
Sugar	50g
Water	45g
Bittersweet Chocolate (melted)	240g
Heavy Cream (soft peak)	450g
Gelatin Sheet	4

Preparation

- Layer genoise with mousse in a mold and put into freezer to hardened
- Remove from mold by lightly heating
- Met chocolate and cover entire cake
- Place decorations as Preferred



White Chocolate Mousse

Yield: 2 Cakes

Ingredients: Metric:
Chocolate Genoise

Eggs	562g
Sugar	375g
Cake Flour	315g
Butter (melted)	125g
Vanilla	8g
Cocoa Powder	60g

Method: Chocolate Genoise

- Warm whip eggs and sugar over bain marie
- Remove from heat and place in mixing bowl and whip on high speed until double/triple in volume, pale yellow in colour and thick consistency
- Fold in sifted flour and cocoa powder
- Add melted butter and vanilla
- Pour into prepared pans
- Bake at 350F for about 25 minutes

Method: White Chocolate Mousse

- Melt the chocolate, add the butter and water, stir until smooth
- Add the yolks and mix well
- Whip the egg whites with the sugar to form a soft meringue
- Fold the cream into the chocolate mixture
- Transfer the mousse to individual moulds

Ingredients: Metric:
White Chocolate Mousse

White Chocolate	500g
Butter	125g
Water	125g
Egg Yolks	60g
Heavy Cream (whipped)	250ml
Sugar	60g
Egg Whites	250g

Preparation

- Layer genoise with mousse in a mold and put into freezer to hardened
- Remove from mold by lightly heating
- Met chocolate and cover entire cake
- Place decorations as preferred



Citrus Mousse

Yield: 2 Cakes

<u>Ingredients:</u>	<u>Metric:</u>
<u>Genoise</u>	
Eggs	562g
Sugar	375g
Cake Flour	315g
Butter (melted)	125g
Vanilla	8g
Cocoa Powder	60g

Method: Genoise

- Warm whip eggs and sugar over bain marie
- Remove from heat and place in mixing bowl and whip on high speed until double/triple in volume, pale yellow in colour and thick consistency
- Fold in sifted flour
- Add melted butter and vanilla
- Pour into prepared pans
- Bake at 350F for about 25 minutes

Method: Citrus Mousse

- Place 700g of lemon curd in a bowl. Stir remaining curd in a sauce pan over medium low heat until warm
- Stir gelatin mixture over medium heat until dissolved. Do not boil. Gradually whisk gelatin curd mixture into curd in large bowl
- Beat egg whites until soft peaks, gradually add sugar, beating until whites are thick and glossy
- Fold whites into curd mixture in three additions. Fold whipped heavy cream in three additions in egg white curd
- Keep mousse in chiller

Ingredients:

Citrus Mousse

Metric:

CURD

Sugar	455g
Lemon Juice	125g
Orange Juice	125g
Eggs	4
Egg Yolks	4
Cornstarch	33g
Butter	200g

MOUSSE

Gelatin Sheets	7
Egg Whites	6
Sugar	142g
Heavy Cream	375g



New York Style Cheese Cake

Yield: 2 Cakes

Ingredients: Metric:

Crust

Butter (melted)	85g
Graham Crumbs	140g
Sugar	1tbsp

Sour Cream Topping

Sour Cream	142g
Golden Castor Sugar	1tbsp
Lemon Juice	2tsp

Ingredients: Metric:

Cheese Cake Filling

Philadelphia Cream Cheese	900g
Golden Caster Sugar	250g
Flour	3tbsp
Vanilla Extract	1tsp
Lemon Zest	1 lemon
Eggs	3
Yolk	1
Sour Cream	284g

Method: Chocolate Mousse

- To make crust. Melt butter in a medium pan. Stir in the graham crumbs and sugar so the mixture is moistened. Press the mixture into the bottom of the pan and bake for 10 minutes at 350F. Cool on a wire rack while preparing filling
- For Filling:
- In a mixer fitted with the paddle attachment, beat the soft cheese and sugar at medium low speed until creamy
- Add the flour and salt, scraping down the sides of the bowl, add the vanilla and lemon juice
- Add the eggs and yolks one at a time, scraping the bowl and stir in the 200 grams of sour cream until smooth
- Continue to blend on low speed and blend.
- Strain the mix and add lemon zest
- Brush the side of the spring form pan with melted butter and pour in filling
- Bake for 10 minutes at 160F If you gently shake the pan and the filling wobbles, turn off oven and open door.
- Combine the sour cream ingredients together and spread over cheese cake and bake for another 5-8 minutes.
- Refrigerate for at least 8 hours



Coconut Cheesecake

Yield: 2 Cakes

Ingredients:	Metric:
<u>Coconut Cheesecake</u>	

Graham Cracker Crumb	275g
Butter (melted)	60g
Sweetened Flaked Coconut	75g
Coconut Extract	15g

Ingredients:	Metric:
<u>Coconut Filling</u>	

Coconut Milk	250g
Gelatin Sheets	6g
Heavy Cream (whipped)	125g
Cream Cheese (softened)	450g
Sugar	150g
Pure Coconut Extract	1tsp
Vanilla Extract	1tsp
Coconut Liqueur	10g

Method:

- To make crust. Melt butter in a medium pan. Stir in the graham crumbs and sugar so the mixture is moistened. Press the mixture into the bottom of the pan and bake for 10 minutes at 350F. Cool on a wire rack while preparing filling
- To make filling:
- In a large bowl, using a mixer beat the heavy cream until stiff peaks form
- Beat the cream cheese and the sugar. Add the cream of coconut until the mixture is almost smooth
- Stir in half of the coconut milk, mix into cream cheese mix and gently fold whipped cream
- Scrape the filling into prepared crust, smoothing the top with a rubber spatula.
- Refrigerate until firm at least 6 hours



French Style Cheesecake

Yield: 2 Cakes

<u>Ingredients:</u>	<u>Metric:</u>
<u>Short Dough</u>	
Butter	300g
Sugar	200g
Salt	4g
Ground Almonds	60g
Eggs	2
Pastry Flour	500g

<u>Ingredients:</u>	<u>Metric:</u>
<u>Cheesecake</u>	
Cream Cheese	1125g
Sugar	300g
Cornstarch	65g
Lemon Zest	3g
Vanilla Extract	7.5g
Salt	11g
Eggs	225g
Yolks	85g
Heavy Cream	113g
Milk	55g
Lemon Juice	15g
Egg Whites	260g
Sugar	100g

Method:

- Make short dough but beating butter and sugar together and then add eggs one at time, after add flour and almonds and roll out and cut into shape of the pan.
- Bake at 350F until golden brown
- Mix cream cheese and sugar at low speed
- Add the cornstarch, lemon zest, vanilla and salt
- Scrape down the sides of the bowl and blend until smooth
- Add eggs one at a time until blended thoroughly
- Gradually add the cream, milk and lemon juice
- Whip egg whites and sugar into a soft meringue
- Fold in cheese cake mix
- Fill prepared pans
- Bake at 200F for 10 minutes then 105F for 45 Minutes



Jocond Sponge

Yield: 2 Cakes

Ingredients: Metric:

Almond Powder	340g
Confectioners Sugar	300g
Cake Flour	100g
Whole Eggs	480g
Egg Whites	320g
Sugar	40g
Butter (melted)	120g

Ingredients: Metric:

French Buttercream	
Sugar	500g
Water	120g
Egg Yolks	180g
Butter Softened	600g
Vanilla Extract	10g

Method:

- Whip together the eggs, almonds and flour and sugar
- Fold melted butter into the egg mixture
- Whip the egg whites with the sugar until they form firm glossy peaks
- Gently fold the egg white into the egg mixture
- Bake at 200C for 12-15 minutes

Preparation:

- Layer sponge with buttercream until all layers are used.
- Cut in a diagonal and add buttercream to create a triangle
- Ice the outside in buttercream and spray with chocolate coating chocolate



Opera Cake

Yield: 2 Cakes

Ingredients: Metric:

Jocond Sponge

Almond Powder	340g
Confectioners Sugar	300g
Cake Flour	100g
Whole Eggs	480g
Egg Whites	320g
Sugar	40g
Butter (melted)	120g

Method:

Jocond Sponge

- Whip together the eggs, almonds and flour and sugar
- Fold melted butter into the egg mixture
- Whip the egg whites with the sugar until they form firm glossy peaks
- Gently fold the egg white into the egg mixture
- Bake at 200C for 12-15 minutes

Method:

Opera Glaze

- Melt all ingredients together in a water bath

Method:

Chocolate Ganache

- Boil the cream in a saucepot and pour into chocolate mix until smooth and melted

Preparation:

- Layer sponge with chocolate ganache
- Pour Opera glaze over top
- Make a straight cut on all four sides

Ingredients: Metric:

Opera Glaze

Coating Chocolate	375g
Chocolate Coverture	150g
Peanut Oil	60g

Chocolate Ganache

35% Cream	560g
Chocolate	750g



Zucker Kirsch Torte

Yield: 2 Cakes

Ingredients: Metric:

Japonaise Meringue

Egg Whites 375g
Sugar 375g

Confectioners Sugar 375g
Almonds (finely chopped) 375g

Ingredients: Metric:

Mocha French Buttercream

Sugar 500g
Water 120g

Egg Yolks 180g

Butter Softened 600g
Vanilla Extract 10g
Mocha Flavouring 20g

Method:

- Whip egg whites to soft peaks
- Add the sugar a little at a time while whipping
- Continue to whip until firm peaks are achieved
- Gently fold the confectioners sugar and almond
- Pipe into discs
- Bake at 160C for 10 minutes and then 130C for 20-25 minutes

Preparation:

- Layer sponge with mocha buttercream until all layers are used.
- Cover the sides with buttercream and apply almond slices around
- Dust the top of cake with icing sugar and add decorations preferred



Sachertorte

Sacher Torte

Yield: 2 Cakes

Ingredients: Metric:

Sacher Torte

Butter	750g
Sugar	750g
Yolks	750g
Vanilla	2g
Chocolate (melted)	940g
Cake Flour	750g
Egg Whites	1125g
Sugar	564g

Method:

Sacher Torte

- Cream butter and sugar together
- Add the yolks a little at a time and then add the vanilla
- Add the chocolate
- In a separate mixer whip the egg whites to soft peaks and slowly add the sugar and whip till firm peaks
- Fold the flour into the batter alternately with the egg whites
- Put in prepared pans and Bake at 325F for 45-60 minutes

Preparation:

- Cut the cake in half
- Lightly brush simple syrup on the cake and place a layer of raspberry jam
- On a wire rack with the pan underneath pour the chocolate glaze over top until the entire cake is covered with the glaze
- Add any decorations

Ingredients: Metric:

Chocolate Glaze

Cream 35%	450g
Chocolate	450g
Butter	150g

Method:

Chocolate Glaze

- Boil the cream and butter
- Add the chocolate and stir until the chocolate is melted



Black Forest

Yield: 2 Cakes

Ingredients: Metric:

Chocolate Sponge

Yolks	200g
Cake Flour	200g
Cocoa Powder	60g
Egg Whites	300g
Sugar	240g

Ingredients: Metric:

Whipped Cream

Cream 35%	1litre
Confectioners Sugar	100g

Method:

Chocolate Sponge

- Whip the egg whites until foamy
- Add the sugar and whip soft peaks
- Whip the yolks in a separate bowl
- Fold the yolks into the whites
- Sift the cocoa powder and flour and gently fold into the whites
- Place in prepared pans and bake at 175C for 15 minutes

Preparation:

- Cut the cake in half and brush lightly with simple syrup
- Place cherry filling on the layer and place second half on top
- Whip the cream until soft peaks and slowly add confectioners sugar and continue to whip until firm
- Cover entire cake with whipped cream place cherries on top and add chocolate shavings



Gingerbread

Yield: 2 Gingerbread Houses

<u>Ingredients:</u>	<u>Metric:</u>
Pastry Flour	1100g
Salt	7g
Baking Soda	33g
Baking Powder	16g
Ginger	14g
Molasses	1100g
Hot water	550g
Butter (melted)	275g

Method:

- Sift together the dry ingredients
- Combine all the liquid ingredients. Melt the butter, molasses and hot water together
 - Add the liquid to the dry ingredients just until moistened
- Place on a dusted surface. Roll out and cut into desired shapes
 - Place on a baking sheet
 - Bake at 375F for 10-15 minutes