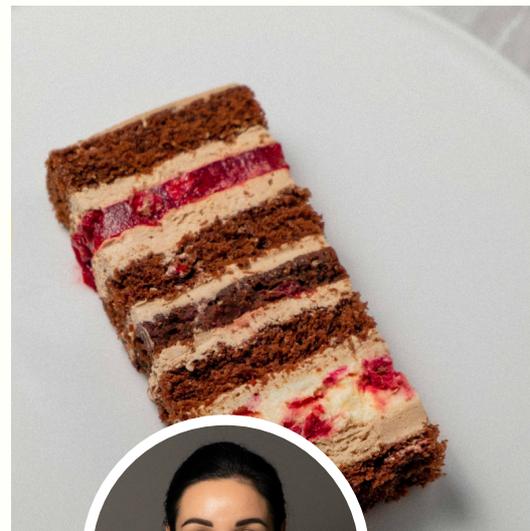


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eBook

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Fresh fruit cakes

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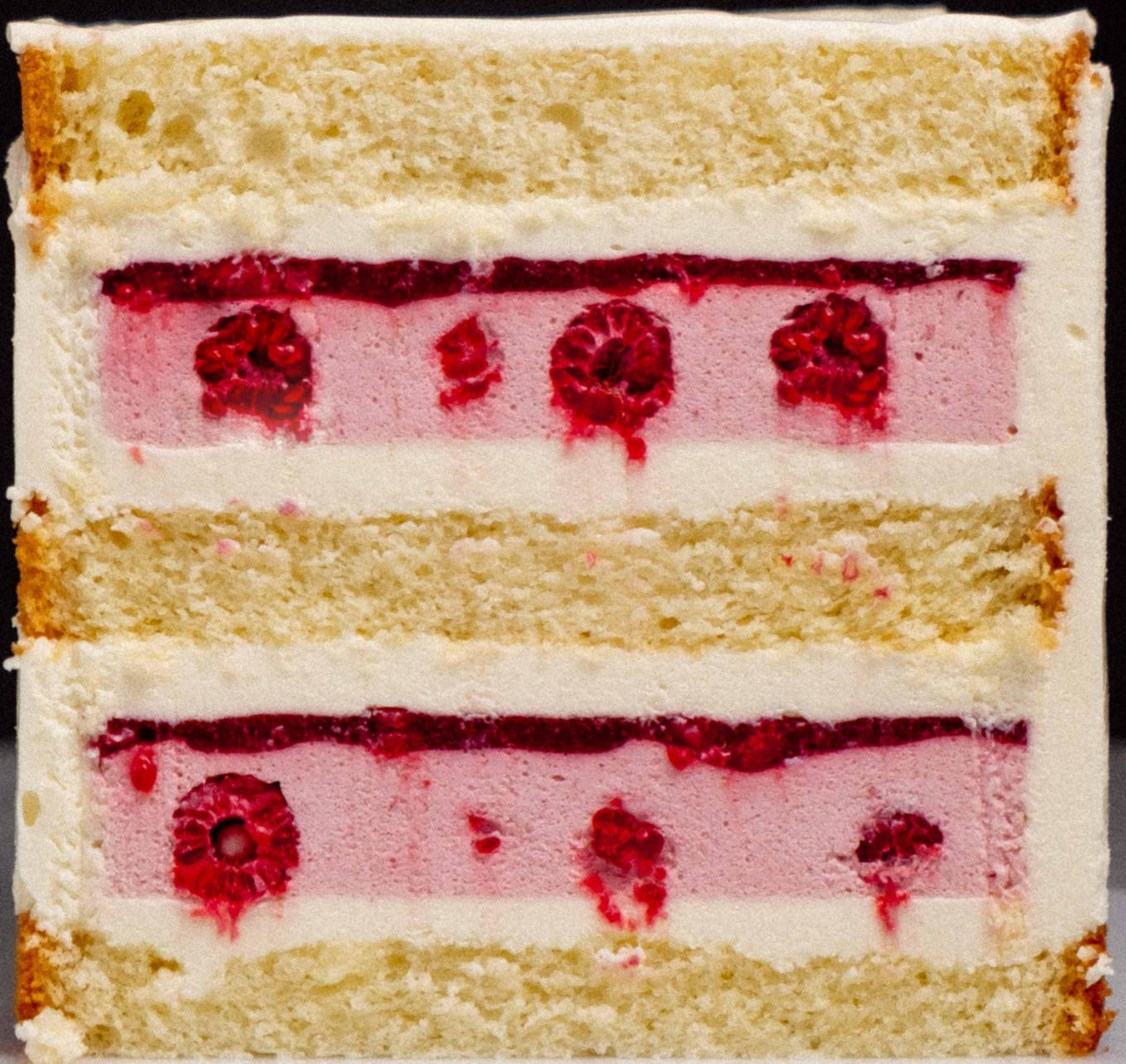
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1. RASPBERRY CAKE

The raspberry cake is a super fresh dessert, perfect for hot days. It combines the subtle aroma of white chocolate with the slightly tangy raspberry.



Classic Sponge Cake

3 layers, 16 cm

250g	whole eggs
25g	egg yolk
150g	sugar
150g	cake flour



- Eggs at room temperature are combined with egg yolk and sugar in the mixer bowl.
- Mix with sugar for **7-10 minutes** at maximum speed.
- After **7-10 minutes**, gradually incorporate the flour. The resulting composition is poured into a **16 cm** diameter ring lined with parchment paper.
- Bake for **35 minutes** at **170°C**.
- After baking, the sponge cake cools in the ring on a rack.
- After cooling, cut out 3 layers of the same height.

To achieve a lighter sponge, the egg, egg yolk, and sugar mixture is heated over a double boiler to **50°C, continuously stirring with a whisk. Then mix at maximum speed.*

At the end of the eBook, you will find a series of useful tips. **See page 46!*

Cream Syrup

80g cream 33-36%
40g sugar

- Combine the cream and sugar, then heat.
- Mix until the sugar dissolves. Use when cold.

Raspberry Mousse

110g raspberry puree
40g mascarpone
55g sugar
7g gelatin (220 bloom) + 35g water
145g cream 33-36% (*semi-whipped*)
50g fresh raspberries

- Hydrate the gelatin in cold water.
- Add sugar to the puree and heat the mixture to **60°C**.
- Add hydrated gelatin. Let it cool to **38°C** and add **20-22°C** mascarpone.
- Whip the cream (*semi-whipped*), then combine it with the previous mixture.
- Pour the mousse into 2 rings with a diameter of **14 cm**.
- Add fresh raspberries.
- Place it in the refrigerator while preparing the jelly (recipe below).

Raspberry Jelly

100g	raspberry puree
2,5g	gelatin (220 bloom)
12,5g	water
25g	sugar



- Hydrate the gelatin with cold water.
- Combine the raspberry puree with sugar and heat it to **60°C**.
- Add hydrated gelatin and mix well to dissolve the gelatin.
- Pour about **65g** of jelly over each of the 2 raspberry mousses and freeze.

**The remaining jelly can be reheated and used for other inserts.*

Mascarpone Mousse

155 g	2.5% milk
95g	mascarpone
280g	30% white chocolate
9g	gelatin (220 bloom) + 45g water
290g	cream 33-36% (semi-whipped)

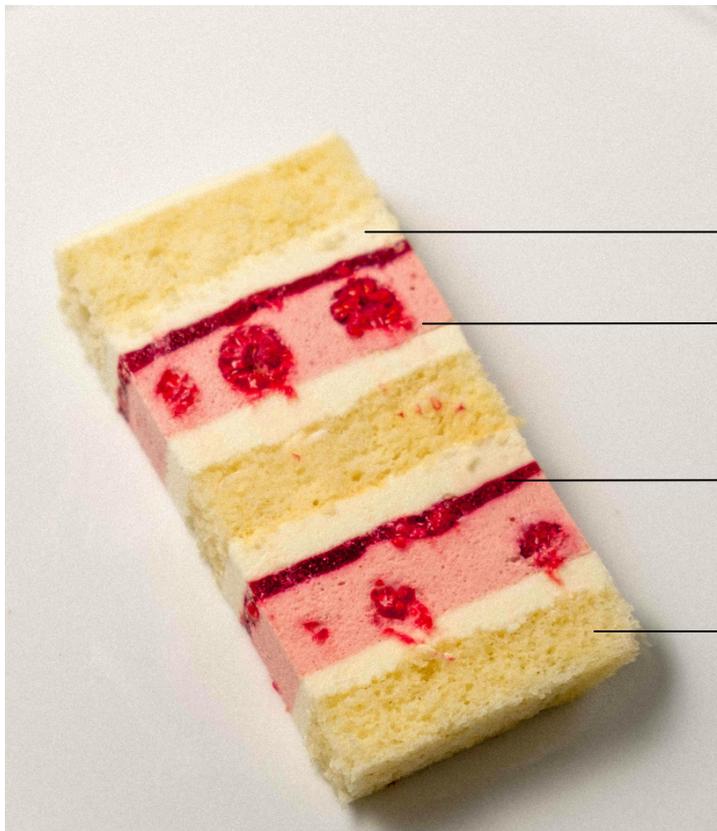


*Start making the mousse when you have cut the cake layers and frozen inserts.

- Hydrate the gelatin in cold water.
- Heat the milk to boiling point. Add hydrated gelatin.
- Pour over the chocolate. Let the chocolate melt for **2-3 minutes**, then process with a blender. Let it cool to **38°C**.
- Add room temperature mascarpone.
- Whip the cream (*semi-whipped*), then combine it with the chocolate and mascarpone mixture.
- Use immediately for assembling the cake.

Assembling (in a ring)

1. Sponge cake (1) is moistened with syrup.
2. Pour **260g** of mousse.
3. Place the double insert (*frozen*).
4. Pour **170g** of mousse.
5. Cover with the next sponge layer (2).
6. Moisten with syrup.
7. Pour **260g** of mousse.
8. Place the double insert (*frozen*).
9. Pour **170g** of mousse over the insert.
10. Next is sponge layer (3). Moisten with syrup.



mascarpone mousse

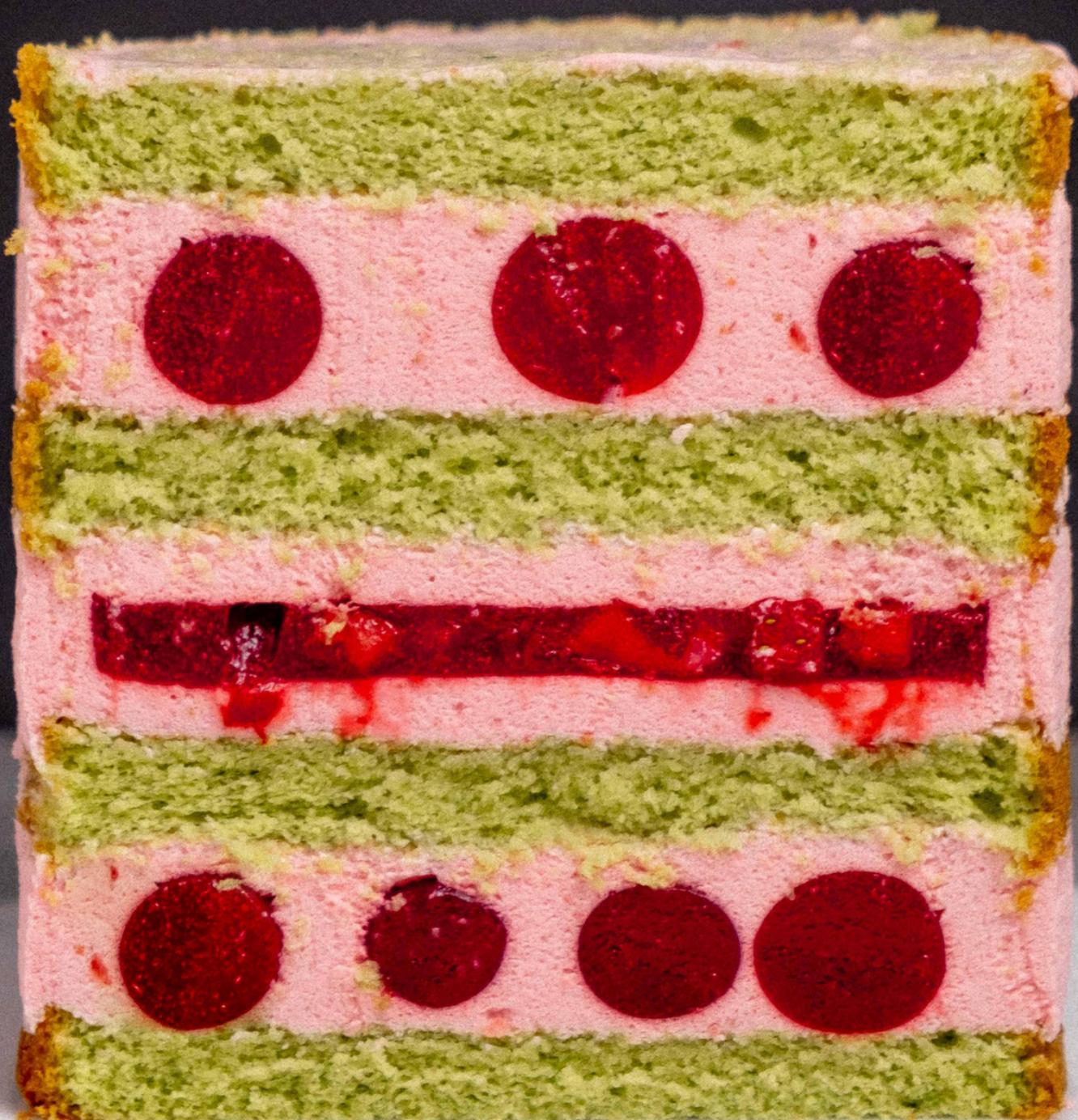
raspberry mousse

raspberry jelly

3 sponge cakes

2. STRAWBERRY-BASIL CAKE

This cake with basil and strawberries is a simple dessert, yet it manages to impress with an explosion of flavors in every slice. The fresh, tangy taste of strawberries blends perfectly with the unique aroma of basil. It's like eating a dessert with a taste of summer!



Basil Sponge Cake

4 layers, 16 cm

300g	whole eggs
30g	egg yolk
180g	sugar
180g	cake flour
5g	basil leaves
20g	spinach leaves



- Combine basil leaves and spinach leaves with sugar and process in a food processor until well chopped.
- Mix eggs at room temperature with the mixture of sugar, basil, and spinach for **7-10 minutes** at maximum speed.
- After **7-10 minutes**, gradually incorporate the flour.
- The resulting composition is poured into 2 rings of **16 cm** diameter lined with parchment paper.
- Bake for **35 minutes** at **170°C**.
- After baking, the sponge cake cools in the mold on a rack.
- After cooling, cut out 2 layers of the same height from each mold.
- *At the end of the eBook, you will find a series of useful tips. See page 46!*

Strawberry Jelly

240g	strawberry puree
6g	gelatin (<i>220 bloom</i>)
30g	water
65g	sugar
50g	strawberries
3	basil leaves

- Hydrate the gelatin in cold water.
- Combine strawberry puree with sugar and heat to **60°C**.
- Add hydrated gelatin and mix well to dissolve the gelatin.
- Pour **100g** of jelly into a **14 cm** diameter ring and add finely diced fresh strawberries and finely chopped basil leaves.
- Pour half of the remaining jelly into semi-spherical silicone molds (about **15 units**) and freeze (about **2 hours**), then remove from the molds.
- Pour the remaining jelly into the same silicone mold, then attach it to another frozen semi-sphere. This ensures a good set.
- Freeze.

**The jelly can be reheated and used for other inserts.*



30B Syrup

55g water

75g sugar

- Combine sugar and water, and bring the mixture to a boil.

Strawberry Mousse

310g strawberry puree

120g sugar

15g gelatin (220 bloom) +

75g water

310g cream 33-36%

(semi-whipped)

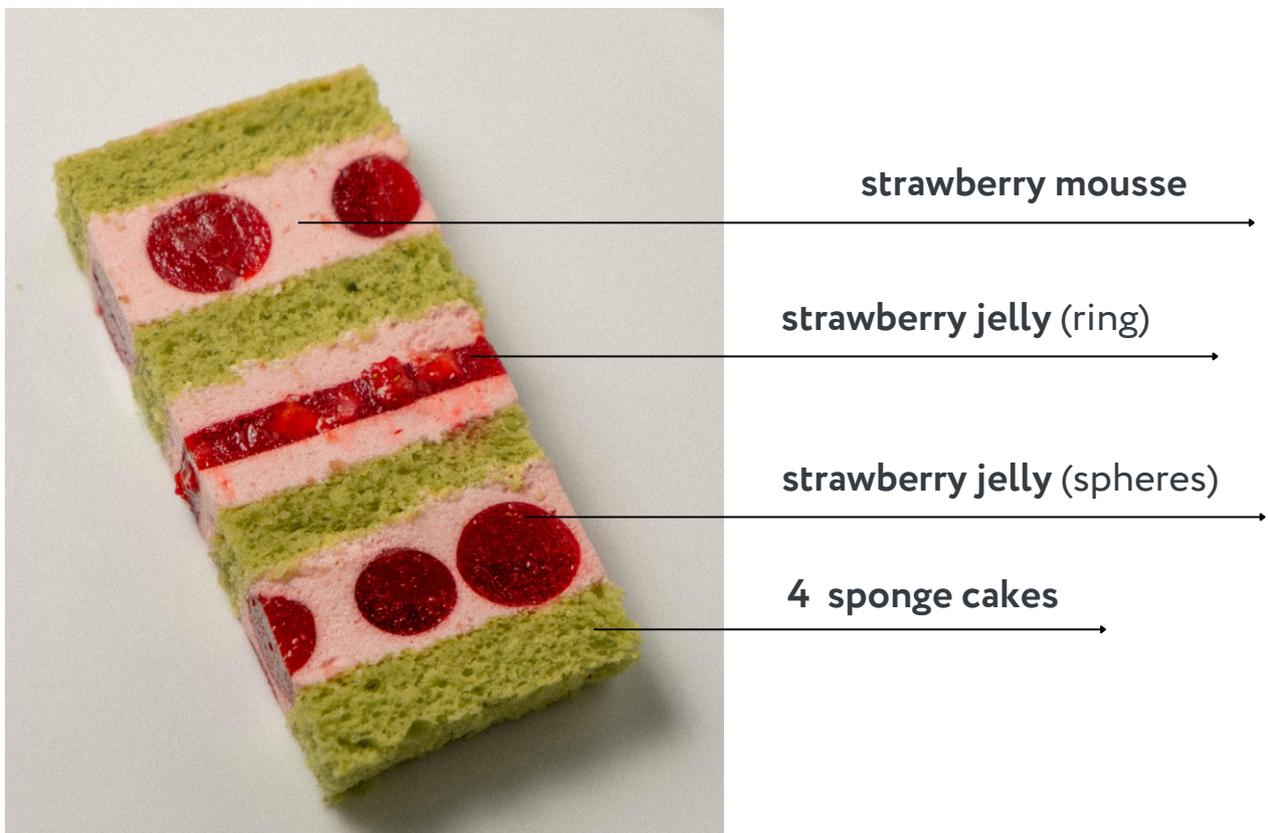


*Start making the mousse when you have cut the cake layers and frozen inserts.

- Flavor the cream with basil using the cold method: add 3-5 basil leaves **8-12 hours** before preparing the mousse.
- Keep in the refrigerator.
- Hydrate the gelatin in cold water. Pour sugar over the puree and heat to **60°C**. Add hydrated gelatin. Let it cool to **35-38°C**.
- Whip the cream (*semi-whipped*) and combine it with the mixture of puree, gelatin, and sugar.
- Use immediately for assembling the cake.

Assembling (in a ring)

1. Moisten the Sponge cake (1) with syrup.
2. Pour **270g** of strawberry mousse.
3. Place the jelly spheres so that they do not stick together.
4. Place the next Sponge cake layer (2).
5. Moisten with syrup.
6. Pour **150g** of strawberry mousse.
7. Place the frozen jelly (ring), then pour **120g** of strawberry mousse over it.
8. Next is Sponge cake layer (3), moisten with syrup, pour **270g** of strawberry mousse mousse.
9. Place the jelly spheres so that they do not stick together.
10. Place the final Sponge cake layer (4), moisten with syrup.



3. LAVENDER-BLACKCURRANT CAKE

The lavender and blackcurrant cake is a festive, creamy, and at the same time refreshing cake, ideal for a hot day. With a beautiful purple color, it fits perfectly into the decor of a special event.



Lavender Sponge Cake

4 layers, 16 cm

165g	sugar
175g	cake flour
265g	whole eggs
25g	oil
5g	lavender
50g	blackcurrant puree



- Eggs at room temperature are combined with sugar and mixed for **7-10 minutes** at maximum speed.
- Lavender flowers are ground in a grinder, then sieved to remove any larger pieces.
- After **7-10 minutes** of mixing, gradually incorporate the sifted flour and lavender powder.
- Mix until smooth. Add oil and blackcurrant puree.
- Mix until smooth.
- The resulting composition is poured into 2 rings of **16 cm** diameter, lined with parchment paper.
- Bake for **35 minutes** at **170°C**.
- After baking, the sponge cake cools in the mold on a rack.
- After cooling, cut out 2 layers of the same height from each mold.

**At the end of the eBook, you will find a series of useful tips. See page 46!*

Lavender Syrup

55g	water
75g	sugar
1g	lavender flowers

- Combine sugar, water, and lavender, and bring the mixture to a boil.
- Use it when cold.

Blackcurrant Confit

200g	blackcurrant puree
60g	sugar
18g	cornstarch

- Mix sugar and cornstarch well.
- Heat the puree to **30-40°C**, then add sugar and cornstarch to the puree.
- Boil for **1 minute**. Cover with plastic wrap in contact.
- Let it cool to room temperature.
- Weigh **90g** separately for assembling frosting.
- Both weighed quantities are placed in the refrigerator. **Do not freeze!*

Mascarpone frosting

150g mascarpone
150g cream 33-36%
60g icing sugar



Blackcurrant frosting

200g mascarpone
200g cream 33-36%
80g icing sugar
90g blackcurrant confit

380g cream is flavored with 5g lavender using the hot method:

- Add lavender to the cream and heat to **60-80°C**, cover with plastic wrap, and let it infuse for **30 minutes**.
- Then strain it (you will get about **350g** of cream). When the cream has cooled to room temperature, put it in the refrigerator to cool to **2-4°C**.

The preparation method is the same for both frostings.

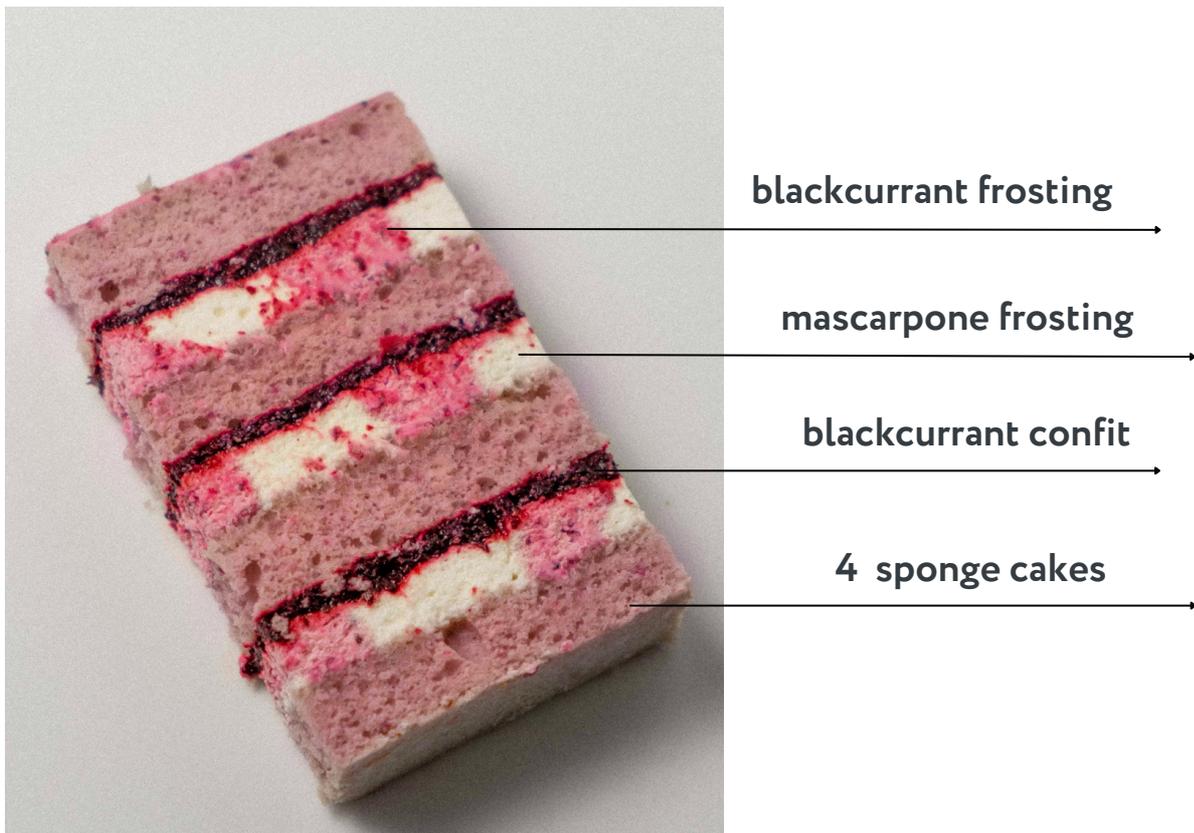
- In the mixer bowl, combine mascarpone, flavored cream (from the refrigerator), and icing sugar. For blackcurrant frosting, add **90g** of cold blackcurrant confit.

- Start mixing at low speed until the ingredients are well combined.
- Gradually increase the speed to maximum.
- At maximum speed, mix for about **30-60 seconds**, depending on the amount of frosting.
- As you mix, you will see how the frosting becomes matte and firmer.
- Transfer the frostings to piping bags and use them immediately for assembling the cake.

**At the end of the eBook, you will find a series of useful tips. See page 46!*

Assembling

1. Moisten Sponge cake (1) with syrup.
2. Pipe circles (rings) of blackcurrant frosting and then white frosting one after the other.
3. Pipe from the outside to the inside until the entire cake layer is covered with rings of both creams.
4. Apply a thin layer of confit over the frostings using a piping bag and cover with the next Sponge cake layer.
5. Proceed the same way with the other 2 layers.



4. BLACKCURRANT-COCONUT CAKE

The blackcurrant and coconut cake has a moist interior made from a combination of coconut and lemon, all complemented by the aroma of blackcurrants. Thus, a complexity of flavors is anticipated, which will surely delight your taste buds!



Coconut Sponge Cake

4 layers, 16 cm

105g	coconut flakes
150g	sugar (1)
165g	whole eggs
50g	egg yolk
105g	cake flour
2g	baking powder
37g	butter 82%
120g	egg white
100g	sugar (2)



- Coconut flakes are ground with sugar (1) in a food processor.
- Combine with eggs and egg yolks.
- Mix for **10-15 minutes** at the maximum speed of the mixer.
- Then incorporate the sifted flour and baking powder, and finally incorporate the butter melted to about **50°C**.
- Separately, beat the egg whites with sugar (2) for **5-7 minutes**.
- Then gradually incorporate into the egg and coconut mixture.
- Pour the resulting composition into 2 rings of **16 cm** diameter, lined with parchment paper.
- Bake for **30-35 minutes** at **170°C**.
- After baking, the sponge cake cools in the mold on a rack.
- After cooling, cut out 2 layers of the same height from each mold.

**At the end of the eBook, you will find a series of useful tips. See page 46!*

Lemon Syrup

80g cream 33-36%
40g sugar
1/2 lemon zest

- Cream and sugar are combined and heated, then the zest is added.
- Stir until the sugar dissolves. Use it when cold.

Blackcurrant Confit

120g blackcurrant puree
45g sugar
5g cornstarch
2g gelatin (220 bloom) + 10g water

- Hydrate the gelatin with cold water.
- Mix sugar and cornstarch well.
- Heat the puree to **30-40°C**.
- Add sugar and cornstarch to the puree.
- Boil for **1 minute**.
- Add hydrated gelatin. Mix well.
- Pour into a **14 cm** ring and freeze.

Blackcurrant Cremeux

48g	egg yolks
90g	sugar
145g	blackcurrant puree
2g	gelatin (220 bloom) + 10g water
70g	butter 82%

- Hydrate the gelatin with cold water.
- Mix sugar with egg yolks.
- Heat the puree to **40-50°C** and pour it over the egg yolks.
- Return the mixture to the heat and cook until the mixture reaches **82°C**, continuously combining with a spatula.
- When it reaches **82°C**, add hydrated gelatin. Mix well.
- When the mixture cools to **55°C**, add cold butter.
- Process with a hand blender.
- Pour into 2 rings of **14 cm**, about **175g** in each ring.
- Stabilize in the refrigerator for at least **1 hour**, then pour the **curd** (*see the recipe below*).

Lemon Curd

1	whole egg
60g	lemon juice
75g	sugar
60g	butter 82%
2g	gelatin (220 bloom)
10g	water
1	lemon zest



- Mix sugar with egg, zest, and lemon juice.
- On a double boiler, heat the mixture to **82-84°C**, continuously combining with a whisk.
- When the cream is ready, add hydrated gelatin. Combine.
- Cool the mixture to **55°C**, then add cold butter.
- Process with a hand blender.
- Pour evenly over the cremeux.
- Freeze.

Frosting

270g	cream 33-36%
270g	mascarpone
270g	cream cheese
160g	icing sugar

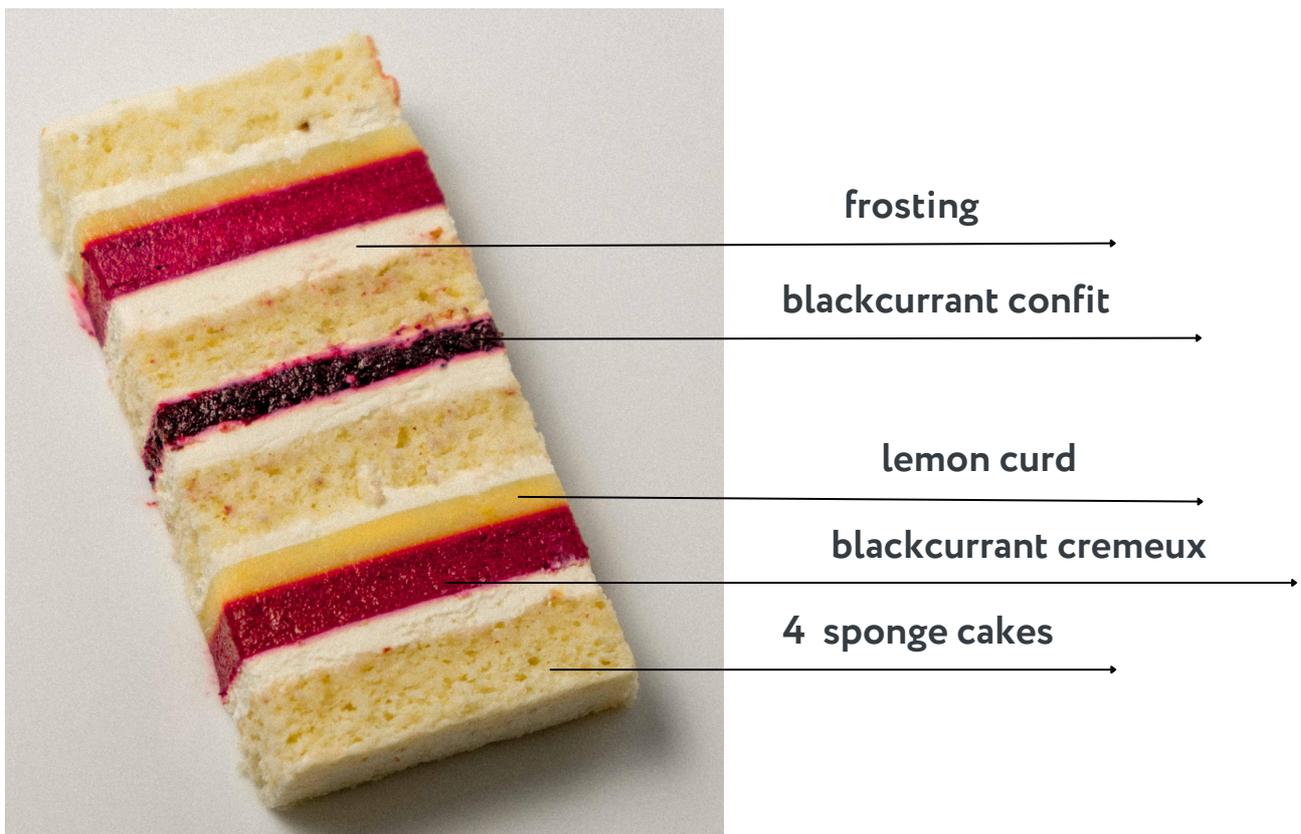


- In the mixer bowl, combine mascarpone, cream cheese, cream (all from the refrigerator), and icing sugar.
- Start mixing at low speed until the ingredients are well combined.
- Gradually increase the speed to maximum.
- At maximum speed, mix for about **30-60 seconds**, depending on the amount of frosting.
- As you mix, you will notice the frosting becoming matte and firmer.
- Use it immediately for assembling the cakes.

**At the end of the eBook, you will find a series of useful tips. See page 46!*

Assembling

1. Spread frosting on the bottom of Sponge cake (1) and fix it to the base.
2. Moisten with syrup, then spread a thin layer of frosting.
3. Place the double insert of cremeux and curd.
4. Pipe frosting around the insert, then cover with a thin layer of frosting.
5. Fix Sponge cake (2), then moisten.
6. Follow with a thin layer of frosting, the confit, frosting piped around the confit, then cover with frosting.
7. Follow with Sponge cake (3), moisten, a layer of frosting, the double insert, frosting piped around the insert, a thin layer of frosting.
8. Fix Sponge cake (4), moisten, then cover with a very thin layer of frosting.



5. BLUEBERRY-YOGURT CAKE

It is a truly spectacular cake with a flavorful base, a slightly sweet and tangy taste, and an exceptionally appealing appearance. With a balanced flavor and a fine texture, the blueberry and yogurt cake is a beloved classic for many of us.



Blueberry Sponge Cake

4 layers, 16 cm

165g	sugar
175g	cake flour
265g	whole eggs
25g	oil
50g	blueberry puree



- Eggs at room temperature are mixed with sugar for **7-10 minutes** at the mixer's maximum speed.
- After **7-10 minutes**, gradually incorporate the sifted flour.
- Add oil and blueberry puree.
- Combine.
- Pour the resulting composition into 2 rings of **16 cm** diameter, lined with parchment paper.
- Bake for **35 minutes** at **170°C**.
- After baking, cool in the mold at room temperature.
- After cooling, cut out 2 layers of the same height from each mold.

**At the end of the eBook, you will find a series of useful tips. See page 46!*

Milk and Cream Syrup

40g	2,5% milk
40g	cream 33-36%
40g	sugar

- Combine the cream, milk, and sugar.
- Bring to a boil.
- Use it when cold.

Blueberry Cheesecake

130g	cream cheese
45g	sugar
40g	whole egg
30g	cream 33-36%
50g	blueberry puree
6g	cornstarch



- Combine cream cheese with sugar and cornstarch and mix very well in the mixer using the paddle attachment.
- Gradually incorporate the egg. Mix well.
- Add blueberry puree, then incorporate the cream. Mix well.
- Pour the resulting mixture into a **14 cm** diameter ring.
- Smooth it gently and place it in a preheated oven at **100°C**, top/bottom heat, for **30-40 minutes**.

The baking time can vary significantly from one oven to another. In my oven, **30-35 minutes at **95°C** are sufficient. If you bake the cheesecake for too long, it will have a denser texture but without significantly affecting the taste. After baking, let it cool to room temperature. Cover with plastic wrap in contact and stabilize in the refrigerator for at least **4 hours** before assembly. For convenience, you can put the cheesecake in the freezer for **30 minutes** before assembly. This will make it firmer.*

Yogurt Namelaka

25g	cream 33-36%
7g	glucose syrop
1g	gelatin (<i>220 bloom</i>)
5g	water
65g	white chocolate 30%
75g	yogurt 10%



- Hydrate the gelatin with cold water.
- Bring the cream and glucose syrop to a boil.
- Then dissolve the hydrated gelatin in this mixture.
- Melt the chocolate and combine it with the previous mixture.
- Process with a blender. Incorporate the yogurt and process again with a blender.
- Transfer the final mixture to a **14 cm** diameter ring, then freeze.

Blueberry Confit

240g blueberry puree
40g sugar
10g cornstarch
4g gelatin (*220 bloom*)
+ **20g** water



- Mix sugar and cornstarch well.
- Heat the puree to **30-40°C**.
- Add sugar and cornstarch to the puree.
- Boil for **1 minute**.
- Add hydrated gelatin. Mix well.
- Pour **70g** of confit over the cheesecake and namelaka, then freeze.
- Pour the remaining quantity into a **14 cm** diameter ring. Freeze.

Yogurt Mousse

320g	10% yogurt
65g	2,5% milk
130g	icing sugar
110g	white chocolate 30%
19 g	gelatin (220 bloom) + 95g water
450g	cream 33-36% (semi-whipped)

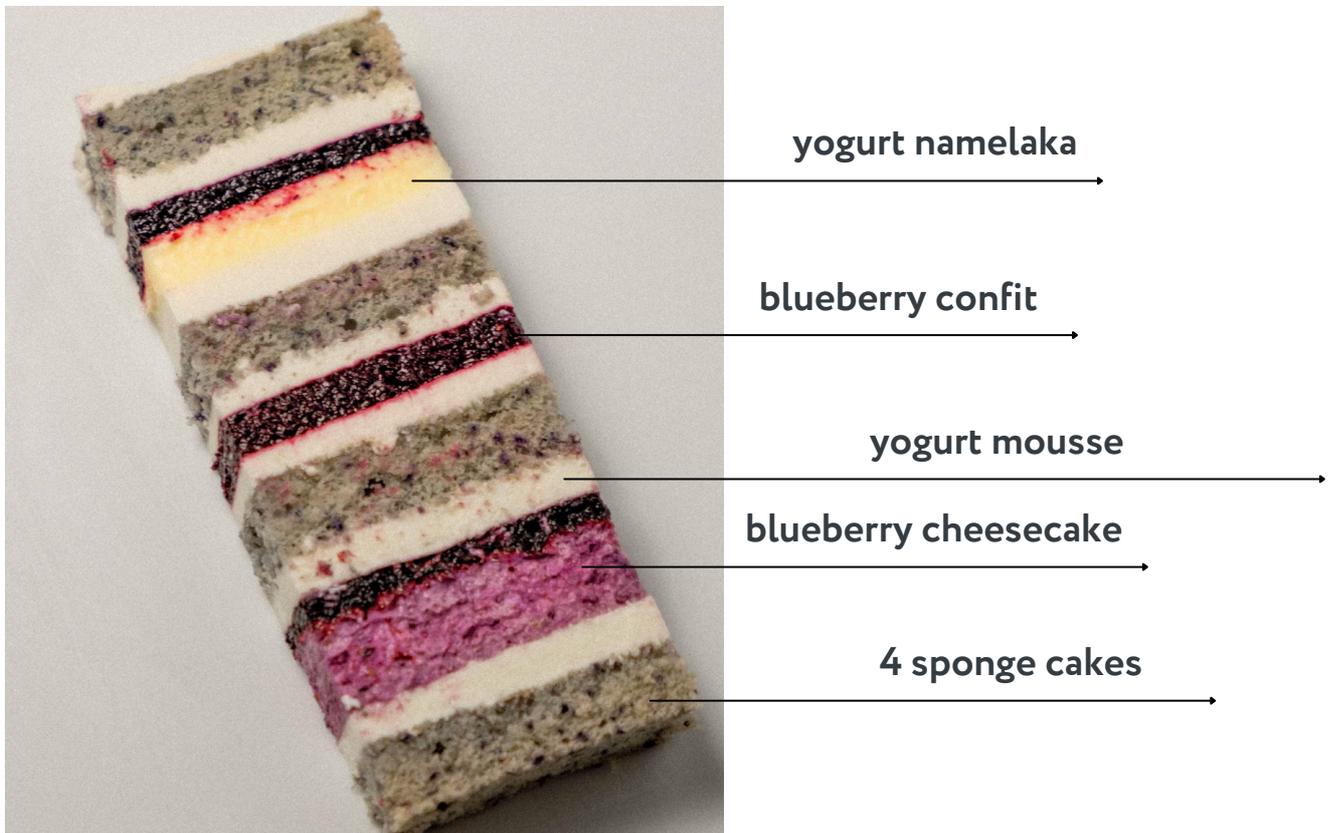
**Start making the mousse when you have the cut sponge cakes and frozen inserts!*

- Hydrate the gelatin with cold water.
- Melt the chocolate.
- Combine the milk with icing sugar and bring to a boil. Incorporate the hydrated gelatin and yogurt (at room temperature) into the milk mixture, mix to combine, then combine with the melted chocolate.
- Mix again to combine.
- When the mixture cools to **35°C**, incorporate it into the semi-whipped cream.
- Use it immediately for cake assembly.

Assembling

1. Sponge cake (1) is soaked with syrup.
2. Pour **260g** of mousse.
3. Place the cheesecake layer.
4. Pour **135g** of mousse.
5. Place the next sponge cake layer (2).
6. Soak the sponge cake layer with syrup.
7. Pour **170g** of mousse.
8. Follow with the blueberry confit.
9. Pour **105g** of mousse.
10. Place the sponge cake layer (3).
11. Soak the sponge cake layer with syrup.
12. Pour **235g** of mousse.
13. Follow with the namelaka and **135g** of mousse.
14. Place the last sponge cake layer (1), soak with syrup.

**The amount of mousse poured for each layer differs because the height of the fillings varies, and they need to be submerged in mousse to prevent gaps in the parts.*



6. CHOCOLATE - CHERRY CAKE

A dessert dedicated to chocolate lovers, this cake defines a classic dessert with familiar flavors. Although chocolate seems to dominate the taste at first glance, cherries offer a fresh, slightly tangy note that perfectly balances every slice.



Cocoa Sponge

4 layers, 16 cm

60g	butter 82%
37g	oil
180g	sugar
80g	whole eggs
165g	cake flour
27g	cocoa powder
165g	yogurt 10%
4g	baking soda
4g	vinegar
5g	baking powder



- In the mixer bowl, combine flour, sugar, baking powder, and cocoa powder.
- Melt the butter.
- Gradually incorporate the melted butter, then the oil, and finally the egg into the dry ingredients. Mix to combine.
- Add yogurt, then incorporate the baking soda mixed with vinegar.
- Let it mix at low speed for **5-7 minutes**.
- Transfer the total amount of batter into 2 rings with a diameter of **16 cm**.
- Bake for **20-25 minutes** at a temperature of **170°C**.
- After baking, cool in the mold at room temperature.
- After cooling, cut out 2 layers of the same height from each mold.

**At the end of the eBook, you will find a series of useful tips. See page 46!*

Cocoa Syrup

55g water
75g sugar
10g cocoa powder

- Combine water, cocoa, and sugar. Bring to a boil. Use it when cold.

Cherry Marmalade

150g cherry puree
25g frozen cherries
45g sugar
3g pectin NH
1g lemon salt



- Mix sugar and pectin well.
- Heat the puree to **40°C**.
- Add the diced cherries to the puree.
- Add sugar and pectin to the puree. Boil for **1 minute**.
- Add lemon salt.
- Pour into a **14 cm** diameter ring and freeze.

Cherry Frangipane

40g	butter 82%
33g	sugar
40g	almond flour
5g	cocoa powder
30g	whole eggs
50g	fresh or frozen cherries



- Combine at room temperature butter, sugar, almond flour, and cocoa in the mixer bowl.
- Mix for **3-5 minutes**.
- Gradually incorporate the eggs. Mix to combine.
- On a parchment paper, draw 2 rings with a diameter of **14 cm** and spread the mixture thinly and evenly.
- Place the cherries (*drained of juice*).
- Bake at **155°C** for **15-20 minutes**.

**We will use a single layer of frangipane for assembly, but prepare double the quantity for convenience in combining the ingredients.*

Cherry Cheesecake

180g	cream cheese
40g	sugar
2	egg yolks
40g	cream 33-36%
3g	cornstarch
5 g	freeze-dried cherry



- Combine cream cheese with sugar and cornstarch and mix very well in the mixer using the paddle attachment.
- Gradually incorporate the egg yolks.
- Add freeze-dried cherry, then incorporate the cream.
- Pour the resulting mixture into a **14 cm** diameter ring.
- Smooth it gently and place it in a preheated oven at **100°C**, top/bottom heat, for **30-40 minutes**.

*The baking time can vary significantly from one oven to another. In my oven, **30-35 minutes** at **95°C** are sufficient. If you bake the cheesecake for too long, it will have a denser texture but without significantly affecting the taste. After baking, let it cool to room temperature.*

*Cover with plastic wrap in contact and stabilize in the refrigerator for at least **4 hours** before assembly.*

*For convenience, you can put the cheesecake in the freezer for **30 minutes** before assembly. This will make it firmer.*

Chocolate and mascarpone frosting

200g	milk chocolate 35%
350g	cream 33-36%
320g	mascarpone
50g	icing sugar



- Warm the cream to **60-80°C** and pour it over the chocolate.
- Let the chocolate melt for **2-3 minutes**, then process it with a blender.
- Stabilize the resulting mixture (ganache) in the refrigerator for at least **6 hours**. In the mixer bowl, combine the stabilized ganache, mascarpone, and icing sugar.
- Start mixing at low speed until the ingredients are well combined.
- Gradually increase the speed to maximum.
- At maximum speed, mix for about **30-60 seconds**, depending on the amount of frosting.
- As you mix, you will notice the frosting becoming matte and firmer.
- Use it immediately for cake assembly.

At the end of the eBook, you will find a series of useful tips. **See page 46!*

Assembling

1. Spread frosting on the bottom of Sponge cake (1), fix it to the base, then moisten. Spread a thin layer of frosting.
2. Place the cherry cheesecake.
3. Pipe frosting around the cheesecake, then cover with a thin layer of frosting.
4. Place Sponge cake (2), moisten, then apply a thin layer of frosting.
5. Place the cherry frangipane, then pipe frosting around the frangipane. Cover with a thin layer of frosting.
6. Place Sponge cake (3), moisten, and cover with frosting.
7. Add the cherry marmalade, pipe frosting around the insert, and cover with frosting.
8. Place Sponge cake (4), moisten, and cover with a very thin layer of frosting.



BONUS Recipe 1

Covering frosting

400g cream cheese
100g butter 82%
80g icing sugar



**This is a frosting that contains butter, and the cake covered in this frosting is smooth and stable for transportation.*

- In the mixer bowl, add room temperature butter and icing sugar.
- Mix for **7-10 minutes**. **If you forgot to take the butter out of the refrigerator in time, you can warm it in the microwave, but very carefully, in bursts of **5-7 seconds**, until it reaches room temperature. Be careful not to melt it, as melted butter cannot be used!!!*
- At least once during the mixing process, make sure to stop the mixer and clean the sides of the bowl to ensure good incorporation.
- After **5-7 minutes**, the butter should be well whipped, then incorporate the cream cheese (at a temperature of about **14-16°C**).

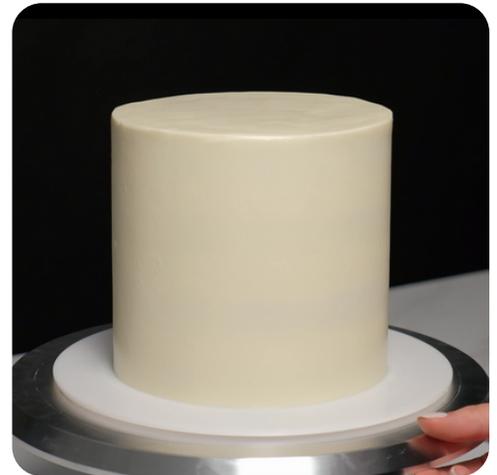
- Mix with the paddle attachment until a homogeneous frosting is obtained. At the end, I recommend homogenizing the frosting further with a silicone spatula (using smoothing motions).
- It takes **2-3 minutes** to achieve a finer texture. The frosting can be used immediately for covering the cake.
- The easiest working temperature for the frosting is around **18-19°C**.

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BONUS Recipe 2

Ganache frosting

375g	white chocolate 30-32%
132g	cream 33-36%
57g	glucose syrup
187g	butter 82%



- Melt the chocolate in the microwave, in pulses, until the temperature indicated on the packaging is reached.
- Heat the cream and glucose syrup to **40-45°C** and pour it over the melted chocolate, combining with a spatula. **The role of glucose syrup is to make the frosting more elastic and provide more time for leveling.*
- Process with a blender until a homogeneous mixture is obtained.
- When the ganache cools to **35°C**, add room temperature butter.
- Process with a blender until well incorporated.
- Transfer it to a flat-bottomed container, in a thin layer (**3-4mm**), then stabilize in the refrigerator for about **1-2 hours** or at a temperature of **16-18°C** for **3-4 hours**.
- Cover with plastic wrap in contact.

- The stabilization time also depends on the volume of the prepared ganache. An indicator that the ganache is stabilized is that the plastic wrap easily peels off its surface. **If it hasn't stabilized uniformly (firm on the exterior and still unstable in the middle), process it with the blender to achieve a uniform texture.*
- After stabilization, apply it to the cake. The working temperature is **20-22°C**.

With this type of ganache, it's easier to work if applied in 2 layers, but each layer should be thinner than **3-4 mm. After applying the first layer, level it, stabilize it in the refrigerator for **30 minutes**, or **15-20 minutes** in the freezer. Then apply the second layer.*

** Every time it's processed with the blender, the ganache lightens.*

**While blending, the ganache becomes lighter, but it might develop cracks when cutting the cake.*

USEFUL TIPS. RECOMMENDATIONS

Ingredients:

- **The cake flour** should have **10-11%** protein content. It's important for it to be dry, not moist. Use high-quality white flour without raising agents.
- **The butter** must be **82%** fat. Do not use any other derivative.
- Follow the **chocolate percentages**: white **30-33%**, milk **35%**, dark **54-55%**. Make sure to use only chocolate that has been stored properly and hasn't been affected by humidity or high temperatures.
- Be careful about the type of **icing sugar** you use, as some types contain starch, and the sugar won't be as sweet, and the frosting's texture will be different.
- In frostings, icing sugar **CANNOT be replaced** with granulated sugar.
- The cream (*also known as heavy cream*) must have a high fat content, around **33-36%**, and unsweetened. If you're in the UK, use *fresh double cream* with **50%** fat; it's ideal for this cream.
- Do not use light **cream cheese**, only the classic full-fat version. Some well-known brands are *Philadelphia, Goldessa, or Cremette Hochland*. Add extra sugar according to your needs.
- Cream, mascarpone, and cream cheese **cannot be frozen!**

Sponge Cakes:

- Each oven bakes differently. Therefore, you'll likely need to adjust baking times based on the oven you have.
- Bake with top and bottom heat, **without convection**.
- **How to check if a sponge cake is baked?** Do the toothpick test! Insert a toothpick into the cake, and if it comes out dry (*without any liquid batter on it*), the sponge cake is baked!
- After baking, let the cake cool at room temperature.
- Once it's completely cooled, remove it from the pan using a sharp knife with a shorter, thin blade. While removing the sponge cake, use smooth and continuous motions, avoiding up-and-down movements that could damage the edges.

- The sponge cake should be wrapped and left to rest for **6 hours** at room temperature to allow humidity to spread evenly.
- Then place it in the refrigerator for a few hours. This makes it easier to work with. If you don't have time to let it rest for **6 hours** at room temperature, you can put it in the fridge once it's cooled.
- If you have only one pan and the recipe indicates that the layers are baked separately, then bake them one by one, preparing the batter for a single layer only.
- Sponge cakes can be stored in the refrigerator for **3 days** (until you use them for assembling the cake). In the freezer (**-18 -24°C**), they can be stored for up to 1 month. **Both in the refrigerator and the freezer, keep them wrapped, and it's recommended to label them with the preparation date.*

It's crucial to weigh the eggs for the sponge cake!

If the 5 eggs weigh more than 265g, the recipe needs to be recalculated.

Example:

5 eggs - 295g

295g : 265g = 1,1

295 – the amount you have

265 – the amount in the recipe

1,1 – portions

So, multiply all the ingredients by 1.11.

**If you don't recalculate, you risk getting a dry sponge cake (if you have less egg) or having the cake collapse (when you have more egg and the other ingredients remain the same as in the original recipe).*

Assembling Frostings:

- The ingredients for the frosting should be cold from the fridge. If the room temperature is above **22°C**, then before preparing the frosting, refrigerate them for at least **30 minutes**, as they can warm up during weighing.
- Mix the frosting when you have everything ready for assembling – the trimmed layers, the prepared insert.

- If the room is very warm, cool both the whisk and the bowl in which you'll mix the frosting.
- If using a hand mixer, choose a bowl that's suitable for mixing the frosting. It's important for the ingredients to not just sit on the bottom of the bowl but to cover at least half the height of the whisk.
- Know that temperature deviations of even **2-3°C** will significantly affect the final result.

After assembling, let the cake rest in the fridge for a minimum of **12 hours before leveling!*

Covering Frostings:

- Cream cheese, after being added to butter with powdered sugar, is only homogenized – this takes up to **1 minute**.
- Icing sugar cannot be replaced with granulated sugar.
- You can add more icing sugar, but be careful not to make the composition too soft.
- It's crucial to follow the ingredient temperatures (these are indicated in each recipe).
- Know that temperature deviations of even **2-3°C** will significantly affect the final result.
- To color frostings without ganache, you can use both water-soluble and fat-soluble food coloring, both powder and liquid.
- To color ganache frostings, use only fat-soluble food coloring. For ganache coverings, I recommend using sturdy trays to prevent cracks from forming on the surface.
- If the frosting does create cracks, this doesn't depend solely on the frosting, but also on how the cake is assembled. The cake shouldn't be overly soaked, nor too dry.
- If you choose to use a less stable assembling frosting, make sure your inserts are stable within the cake.

How to properly stabilize ganache?

- After processing with the blender, transfer the ganache to a flat-bottomed container and cover with plastic wrap in contact.
- It's recommended to spread it in a thin layer, with a height of no more than **3-4 cm**. In this case, stabilize it for **6-8 hours** in the refrigerator.
- Use the ganache frosting at a temperature of about **4°C**, i.e., from the fridge.
- Do not mix for too long, as the frosting will become very firm, making it difficult to assemble the cake.

Fruit Purees:

- I use both store-bought and homemade purees. I work with brands like *Boiron* or *Ravifruit*. I don't like *Capfruit* or any other puree sold in tetra packs that have been pasteurized.
- **Advantage of store-bought puree:** it provides the same taste every time and is much more intense than homemade puree.
- You can make puree from fresh or frozen fruits.
- Make puree in a blender, then, if necessary, pass it through a sieve. In most inserts, you can replace the purees with others.
- However, to start, it's a good idea to test the proposed version. From the experience of other students, I've seen failures when using unripe mango puree or unripe blueberries.
- If you want to make mango puree yourself, choose one that's very ripe.

SHELF LIFE of the cake:

- A maximum of **72 hours** from the moment you prepared the assembling frosting.
- Store in the fridge at **0-4°C**.
- The shelf life of the finished product, i.e., the cake, is best calculated based on the shelf life of the products after opening the packaging.



EQUIPMENT. TOOLS. ACCESSORIES

See below the list of the most important tools and equipment!

Electronic Scale



All ingredients are weighed. I recommend using both a regular kitchen scale and a jewelry scale for accurate measurements of small quantities (pectin, gelatin, etc).

— This is a jewelry scale, with high precision - 0.1g.

Mixer



A **stand mixer** is not mandatory; you can use a hand mixer.

Recommendations:

- **mixer power**, min. 600W,
- at least 3-5 speeds.

Blender



The blender is needed to make ganache, inserts, and to crush nuts, fruits.

It's important to adjust the speed.

Thermometer



To measure the temperature of melted chocolate, liquids.

Rings/ Molds/ Pans



You will use them for baking sponge cakes and cheesecakes, to stabilize inserts, assemble cakes.

Sieve



You'll need these to sift flour, cocoa, powdered sugar.

Silicone Spatulas



Some of the most important tools for a pastry chef. They're practically used in every stage of dessert preparation.

Curved Steel Spatulas



You'll use these for assembling and leveling cakes, creating relief and textures on cakes.

Stainless Steel Whisks



To homogenize batters, inserts.

Scraper



You'll use these to level the cake's surface. There are scrapers made of plastic, metal, and polycarbonate. The best ones are made of polycarbonate. I use the plastic ones for cleaning trays.

Nozzle



For applying frostings on the decoration.

(They are not mandatory)

Piping Bags



To work with frostings, inserts. For convenience, I recommend having both larger bags, around 53 cm, and smaller ones, around 40 cm.

Cakeboard



For 16/18 cm cakes, I use 25 cm trays with a thickness of 3.2 mm. I recommend using sturdy white cakeboards.

Turntable cake stand



Used for assembling and leveling cakes. I recommend choosing good quality rotating trays from the start; they should be heavy. I don't recommend plastic ones.

Plastic Wrap/ Cling film



Parchment Paper



For baking, you don't need a professional **oven**; a home oven is suitable.

If you don't have a **microwave**, use a steam bath to evenly heat the ingredients without burning them.

The rest of the tools are easily found in any kitchen.

ARE YOU READY, CHEF?

