

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

# 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