



GILBERT'S

FINE FOOD

Decorating Cakes & Gateaux - Intermediate Level

Duration: 3 hours (approx.)

Dates: 22nd May 2019
5.30pm -8.30pm (ish)

Cost: \$150

Includes: recipes; take-home goods from the night's production; drinks and nibbles as well as one 8" cake of your own creation

Course description

In this class we'll be taking you through some of the more advanced and difficult techniques used to create some truly eye-catching cakes and gateaux. Still with plenty of time spent getting your hands dirty, we'll give you the ability to make puzzle cakes, web finish glaze, and multi-component entremets.

Please note:

This is a general class based around classic cakes and gateaux. Shaped, novelty and wedding cakes are not covered on this class although some of the skills are transferable

Skills/equipment required:

- We will not be starting from a beginner's level so ability and confidence in levelling, and crumb-coating (blocking) a cake is required. Ideal for those that have attended our beginners level cake decorating class (and have practiced a little bit).
- A willingness to laugh and get your hands messy.

Items covered include:

- Creating puzzle cakes and other ways of making the most of a cakes cross-section
- More advanced fillings, creams, and icings
- Various glazes and glazing techniques including a web/oil on water effect, marble, and mottle.
- How to create and use inserts to achieve multiple layers and flavour profiles
- Introduction to entremets
- More advanced chocolate decorations e.g. hoops, combs, scrolls, collars, and shaping with acetate
- Other decoration techniques such as embossing and nozzle work.

