



## Decorating Cakes & Gateaux - Intermediate Level

**Duration:** 3 hours (approx.)

**Dates:** 13<sup>th</sup> November 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.

