

RECIPES

Ganache

Ingredients:

200gr Milk Chocolate

100gr Heavy Cream

Instructions:

1. chop the chocolate and place it in a bowl
2. warm the cream in a saucepan until it is steaming
3. pour the warm cream over the chocolate and stir until smooth and creamy
4. Shrink-wrap the bowl and let it cool down until firm but creamy, the time will depend on your room temperature.

Note:

I usually do it the night before.

Sugar Syrup

Ingredients:

¾ cup of water

2 tbsp of sugar

Flavour of choice

Instructions:

1. heat the water in a sauce pan and add the sugar to it
2. Keep stirring until the sugar dissolves completely
3. After it cools you can add the flavouring

Note:

Use a brush or spoon to soak the cake layers

I usually do it the night before.

Vanilla Buttercream Frosting

Ingredients

Makes enough to frost a double layer cake

- 340g unsalted butter, softened / not oily, room temperature
- 660g confectioners' sugar, sifted
- 5g vanilla extract
- pinch salt
- 6 tablespoons heavy cream, room temperature

Instructions

1. In a stand mixer fitted with the paddle attachment beat the butter about 5min on medium-high speed until creamy and pale colour.
2. Add approx 300g of the confectioners' sugar and beat on low speed until the sugar is incorporated then beat 5 minutes more in high-speed.
3. Lower the speed, add the remaining confectioners' sugar and repeat steps as above for another 5 minutes again.
4. Add vanilla and salt. Lower the mixer speed and add the half of the heavy cream, beat and once incorporated add the remaining cream.
5. Beat until the frosting is smooth and holds its shape.

Notes:

If you wish to colour the frosting, add the colour paste or gel when you are adding the vanilla extract
This Frosting will keep for up to 1 week stored in the refrigerator in an airtight container.

If the frosting was stored in the fridge, let it come to room temperature for a couple hours, then beat it with an electric mixer if needed.

The secret: The longer you let the frosting whip, the less sweet it will taste.

Italian Sponge Cake

The Secret:

1. Use extra-large eggs / room temperature
2. Beat the eggs and sugar no less than 15/20 minutes, until the egg mixture turns fluffy and pale yellow.
3. Sift the flour on top of the egg mixture, little by little and fold it gently.
4. While baking, do not open the oven the first 30 minutes as this can cause the cake to deflate.
5. Take of the pan immediately after baking and place on a rack until completely cooled down
6. Bake it one or 2 days before, wrap it in cling film, and leave it in the fridge.

Baking Pan Info:

Size 20x9cm

Brush melted butter on the bottom and sides of the pan and sprinkle with flour so the cake does not stick.

Storage Info:

Bake it 1 or 2 days before if possible, wrap it with shrink-wrap, and leave it in the fridge.

Timing Info:

Preparation Time: 20min

Oven Time: 40min

Serving: 20 Portions

Ingredients:

For an 20x9cm pan

5 extra large eggs at room temperature

150g finest granulated sugar

5g vanilla extract or grated lemon zest

150g Plain flour / sifted

a pinch of salt

50g Corn Starch / sifted

Instructions

1. Preheat the oven to 170 degrees C
2. Add Butter and flour (or spray with baking spray) the cake pan.
3. Beat eggs, sugar, and aroma in the bowl of your stand mixer.
Beat these until very fluffy and pale yellow (about 15/20 minutes on high speed).
4. Sift the flour and cornstarch together then sift on top of the egg mixture, a little at a time, fold it gently with a spatula.
5. Pour the batter into the prepared pan. Do not smooth as it needs to remain fluffy
6. Bake for 40 minutes or until a toothpick inserted into the centre comes out clean.
(Do not open the oven for the first 30 minutes)
7. Remove the sponge cake from the oven, and baking pan and place immediately on a rack to cool completely.

Choco Krispies

Ingredients:

Butter: 50gr

Marshmallows: 100gr

Chocolate Krispies Cereal: 200gr

Crisco

Preparation

1. Grease a bowl with Crisco
2. Melt the butter and add marshmallows in a big pot on the stove, Stir the mixture until the marshmallows are completely melted.
3. Remove the mixture from the heat and fold into the cereal.
4. Allow treats to set for a few minutes, do a test to see if it's ready and give the desired hat form, I made the hat about 19x13cm. do not forget to form the pompon in about 3cm round form