

Basic Baking

Basic Baking is an end to end baking start-up course for beginners who are not confident in baking and would like to explore and enter the delicious field of baking.

Course covers making pastry style spongy melt in mouth pastries (Both Vanilla based and chocolate based) , Tea Cakes, Glaze, Cupcakes, Muffins, Brownies and Lava Cakes. 4 different frostings used in the market are covered .

Advance Baking

Advance baking course gives you the insight of the trendy and popular cake decorating techniques like Stencilling, Airbrushing , Edible lacework on cakes, Working and flavouring the fillings and frostings, How to create the most delicious smooth grit free buttercream , Different types of flavoured frostings and fillings suitable for cakes , Homemade Gelatine free super flexible eggless fondant, stable 3d figures and how to work with the trending egg substitutes for converting the Egg recipe to Eggless, Stable Mousse cake and Mirror Glaze , Baked Cheese Cake and more.

You would gain immense knowledge to make your own fruit compotes with fresh seasonal fruits and gain true confidence to deliver a perfect tasty treat to your client.

Professional Baking

Once learning Basics and advance techniques , its time to move on to attaining the perfect professional finishing on cakes. Students work on the latest and most top trending techniques individually and are guided to attain the perfect professional finishing. Students can choose from the mediums available Buttercream, Fresh Cream Ganache and Coloured Ganache.

Flavourful Baking

Flavourful baking is a beautifully designed course where you explore the different compositions suitable to form a high class desert. You learn the art of combining different flavours and textures . You learn assembling Tiramisu , LÓpera, Neapolitan cake, Rich Fruit Cake and Norwegian Log Cake. You will learn making Almond Jaconde, Pistachio Jaconde, Marzipan and Modeling Chocolate .

Wedding Cakes Master Class

The course trains you to give perfect professional finishing to your cakes and stack them using the perfect mathematics of stacking. You will learn to make wafer flowers or sugar flowers to adorn your cakes and work with shimmer and airbrush along with on lay mats , Royal icing stencil work to make a stunning wedding masterpiece.

Buns and Breads

The course covers tips and tricks of making the perfect spongy bakery style Buns and Breads.

Students will make Milk Breads, Wheat and Multigrain Loaf, Stuffed buns, Dinner Rolls, Pau Buns, soup sticks, Pizza Base, Hot Dog Rolls, Garlic Bread, Pull Apart, Cinnamon Rolls, Doughnuts, Bread Sticks along with Eggless Mayo, Garlic Sauce, Jalapeno Dip, Homemade Fruit Jam.

Biscuits and Cookies

Covers the tips and tricks to make the perfect cookies and biscuits. Course covers making of more than 12 variety cookies like shortbread, nankattai, almond biscuits, , Salt tea biscuits, Cut-out cookies , cookie decoration with royal icing , making of eggless royal icing, coconut cookies, jam cookies, flavoured cookies, chocolate chunkies and more...

Basic Chocolate Making

Covers around 20 varieties of chocolates including hard centers , soft centers, making interesting fillings, custom flavoured chocolate bars, designing custom wrappers , colored lollipops, introduction to oil based colors, dos and donts in chocolate making, textured and printed chocolates.

Chocolate Bouquet Making

Student learns the art of bouquet arrangements and making hand made flowers and designer accessories to adorn a bouquet. We teach the art of making theme bouquet based on a concept or color theme.

Fondant Masterclass

The tips and tricks of making 2D and 3D fondant accents to beautify a base cake according to a particular theme and design is covered. The student learns how to make their own fondant and how to drape a cake with fondant with perfect sharp edge, to make the theme based decorations and how to cover the base cake board with fondant ...Airbrushing is also covered based on theme selected.

Ice Creams

Students are taught the art of making eggless ice creams without using any commercial machines , at home and to get the creamy texture for ice creams. Both homemade base and commercial bases along with kulfi base is taught. Students also learn how to use fresh seasonal fruits in the ice creams and how to make eggless waffle cones and bowls for the base.(Both chocolate cone and vanilla cone is taught). Students also learn the secret of making the perfect shiny sauce and accessories to finish the icecream arrangement.

Macaroons

Making macaroons without egg is a dream come true. Here in this course students learn the art of making eggless French macaroons , Thuthukudi macaroons and colourful and fruity flavoured eggless meringues are covered in this course.

Upcoming Classes

Working with Covertures

Sourdough Breads

Art of French breads and Designer Breads