



Marbling Pro Course Recipe Book

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WELCOME TO THE COURSE!

Thank you so much for joining this course! In the course I will share with you my three elegant wedding cake designs.

The course consists of Three Sections and they are all connected. That's why you need to follow the course plan.

On the First Section of the course we will bake and assemble a pistachio raspberry cake. Then we will prepare the white chocolate ganache for cake frosting and will smooth cakes with it. Next using the same ganache we will create 2 different marbling patterns. At the end we will dowel and stack the tiers.

Merul



Black and White Cake



Pistachio Cake

PISTACHIO CAKE

For both tiers we will bake a pistachio cake. We'll prepare a 800g(28.2lbs) for the top tier and 1.6kg(56.4lbs) for the bottom tier Pistachio cake featuring Genoise Sponge soaked with Lime Syrup, Raspberry Confiture, Pistachio Ganache and Lime Namelaka. Once assembled, the top tier will measure 11cm(4") in diameter and stand 14cm(5.5") tall. The bottom tier will measure 15cm(6") in diameter and stand 18cm(7") tall.

NOTES

All Purpose Flour. Cake flour can be used interchangeably, though it may result in a slightly different texture and taste. I recommend trying both to choose the one you like more.

Sugar. Superfine granulated or caster sugar dissolves better and is preferred.

Eggs. Crack a few eggs into a bowl and then measure the exact quantity required for your recipe.

Unsalted Butter 82%. I use President 82.5% unsalted butter, you can use any other brand.

Whipping Cream 30-36% fat. I use President 36% whipping cream, but any cream with a fat content between 30% and 36% will work. Variations in regional names may include heavy cream, thickened cream, whipping cream, or double cream. If you have access to all, go for whipping cream. Opt for a runnier cream with fewer thickeners, as they tend to provide better results.

Milk 3.2%. I use 3.2% dairy milk, but milk ranging from 2.5% to 6% fat content can be substituted.

Pistachio paste. Highest quality 100% pistachio only paste.

Raspberries. I suggest using frozen berries instead of fresh ones for the sponge to avoid crushing them during the folding process. For the confiture, you can use either frozen or fresh berries with good results.

Pectin. For confiture with low sugar content, it's best to use LM/LMA pectin, such as citric pectin or pectin NH. Citric pectin can be found at grocery stores, while pectin NH is available at pastry supply stores.

Citric acid. It adjusts the pH and helps to activate the pectin, so do not omit from the recipe. You can substitute it with lemon juice.

Lime zest and juice. Do not omit or replace lime with other citrus fruits like lemon. The unique flavor profile of lime is crucial to the intended taste of the recipe. Additionally, when zesting the lime, take care to avoid the white pith beneath the green skin, as it is bitter and can negatively affect the overall flavor of your ganache.

Gelatin 200 bloom. It's crucial for certain textures and cannot be replaced with other thickening agents. Both granulated and leaf gelatin are suitable. If you use gelatin with a different bloom strength, such as 250 (stronger) or 150 (weaker), you'll need to adjust the amount specified in the recipe accordingly.

Glucose syrup. Do not substitute or omit glucose syrup (GS) from the recipe. GS makes ganaches and caramel smoother, more pliable, and less prone to crystallization. Its sweetness is labeled in DE, with a DE rating around 40-42 commonly used in confectionery and should work well for fillings. The packaging may not indicate this, so make sure to buy it at pastry supply stores.

White chocolate 32-34% low sugar. For the cake filling ganaches, use white chocolate with low sugar content to ensure that the sweetness doesn't overpower the taste of the other ingredients. I use Callebaut Velvet or Zephyr.

NECESSARY TOOLS

1 Hand mixer/stand mixer. . In this course, I'll be using my Kenwood stand mixer, but feel free to use one from any other brand. If you don't have a stand mixer, a hand mixer is a viable alternative. However, please be aware that using a hand mixer might require more time. For example, if a task takes 2 minutes with a stand mixer, you might need to spend about 3-4 minutes using a hand mixer.

1 Kitchen weighing scale. Ensure you use a kitchen weighing scale for measuring ingredients. It's important not to rely on cups or spoons for measurements, as our recipes are specified in grams for precision.

1 Jeweler's scale. I highly recommend getting a jeweller's scale for weighing food colorings, gelatin, baking soda and powder.

1 Hand blender. When working with ganache, it's essential to use a hand blender from any brand. A mixer cannot serve as a substitute because a mixer whips the mass, while a hand blender emulsifies it, effectively combining fats and water. I use a hand blender from Zepter, I had for over 8 years and love it. Bamix is also a reputable brand.

3 Cake rings. To bake the sponges you will need 12.5cm/5inch round cake rings or cake pans. You can use the ones with the bottoms and without, both aluminum and stainless steel. Make sure cake rings/pans are 4-8cm tall.

Thermometer/pyrometer. You will need a thermometer to measure caramel, ganache and chocolate temperature.

2-3 Silicone spatulas. You will need 2-3 silicone spatulas of different sizes for mixing, folding and scraping.

Acetate. To assemble cakes you will need reusable acetate that is at least 15cm in height.

3-6pcs Medium/Large Piping bags. For cake fillings and ganache.

Cling Wrap



Genoise Sponge

INGREDIENTS:

TOP TIER

BOTTOM TIER

Eggs

Sugar

Butter

Flour

INGREDIENTS IN OUNCES	TOP TIER	BOTTOM TIER
Eggs	6.00 oz	12.00 oz
Sugar	6.00 oz	12.00 oz
Butter	3.00 oz	3.00 oz
Flour	6.00 oz	6.00 oz

NOTES

Storage. After the sponge cake is prepared, it's ideal to let it cool and use it immediately. If you don't plan to use the cake within the next 12 hours, freezing is the best option to maintain its freshness. While refrigeration is possible, it may lead to the sponge becoming stale and dry. For longer storage, wrap the sponge tightly in cling film and freeze it for up to a month. When ready to use, defrost it in the fridge for about 6-8 hours before cake assembly.

NOTES:

Flour. Cake flour can be used interchangeably, though it may result in a slightly different texture and taste. I recommend trying both to choose the one you like more.

Butter. I use butter with a fat content of 82.5%. The quality of the butter will really affect the taste of the sponge. You have probably tasted sponge cakes that leave a kind of greasy residue on your soft palate. This is because poor quality butter was used. So please try to make sure that you find good butter.

Eggs. I use the eggs in grams, instead of by piece, because eggs come in different categories and different weights. To measure out the right amount of eggs, I break a few eggs into a bowl, stir with a fork until smooth and pour out the right amount.

Sugar. I use regular granulated sugar. I always try to find fine sugar, it is easier to work with, usually referred to as "baker's sugar" or "ultrafine sugar".



1. In a heatproof bowl, whisk together the eggs and the sugar.
2. Place the bowl over a saucepan of simmering water, making sure the bottom of the bowl isn't touching the water.



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