



# Origami Cakes Course Recipe book

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# Origami Rails Cake

## CHOCOLATE CAKE

We will start the course by preparing a chocolate cake for the bottom tier of our cake. We'll prepare a 2.7kg Chocolate cake featuring a chocolate sponge, milk chocolate ganache and cream cheese frosting. Once assembled, this bottom tier will measure 15cm in diameter and stand 20cm tall.

### CHOCOLATE CAKE WEIGHTS FOR VARIOUS CAKE SIZES (IN KG)

26	1.56	1.89	2.25	2.64	3.06	3.51	3.99	4.51	5.05	5.63	6.24	6.88	7.55	8.25	8.99	9.75
25	1.50	1.82	2.16	2.54	2.94	3.38	3.84	4.33	4.86	5.42	6.00	6.62	7.26	7.94	8.64	9.38
24	1.44	1.74	2.07	2.43	2.82	3.24	3.69	4.16	4.67	5.20	5.76	6.35	6.97	7.62	8.29	9.00
23	1.38	1.67	1.99	2.33	2.70	3.11	3.53	3.99	4.47	4.98	5.52	6.09	6.68	7.30	7.95	8.63
22	1.32	1.60	1.90	2.23	2.59	2.97	3.38	3.81	4.28	4.77	5.28	5.82	6.39	6.98	7.60	8.25
21	1.26	1.52	1.81	2.13	2.47	2.84	3.23	3.64	4.08	4.55	5.04	5.56	6.10	6.67	7.26	7.88
20	1.20	1.45	1.73	2.03	2.35	2.70	3.07	3.47	3.89	4.33	4.80	5.29	5.81	6.35	6.91	7.50
19	1.14	1.38	1.64	1.93	2.23	2.56	2.92	3.29	3.69	4.12	4.56	5.03	5.52	6.03	6.57	7.13
18	1.08	1.31	1.56	1.83	2.12	2.43	2.76	3.12	3.50	3.90	4.32	4.76	5.23	5.71	6.22	6.75
17	1.02	1.23	1.47	1.72	2.00	2.30	2.61	2.95	3.30	3.68	4.08	4.50	4.94	5.40	5.88	6.38
16	0.96	1.16	1.38	1.62	1.88	2.16	2.46	2.77	3.11	3.47	3.84	4.23	4.65	5.08	5.53	6.00
15	0.90	1.09	1.30	1.52	1.76	2.03	2.30	2.60	2.92	3.25	3.60	3.97	4.36	4.76	5.18	5.63
14	0.84	1.02	1.21	1.42	1.65	1.89	2.15	2.43	2.72	3.03	3.36	3.70	4.07	4.44	4.84	5.25
13	0.78	0.94	1.12	1.32	1.53	1.76	2.00	2.25	2.53	2.82	3.12	3.44	3.78	4.13	4.49	4.88
12	0.72	0.87	1.04	1.22	1.41	1.62	1.84	2.08	2.33	2.60	2.88	3.18	3.48	3.81	4.15	4.50
	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25

### HOW TO USE THE TABLE?

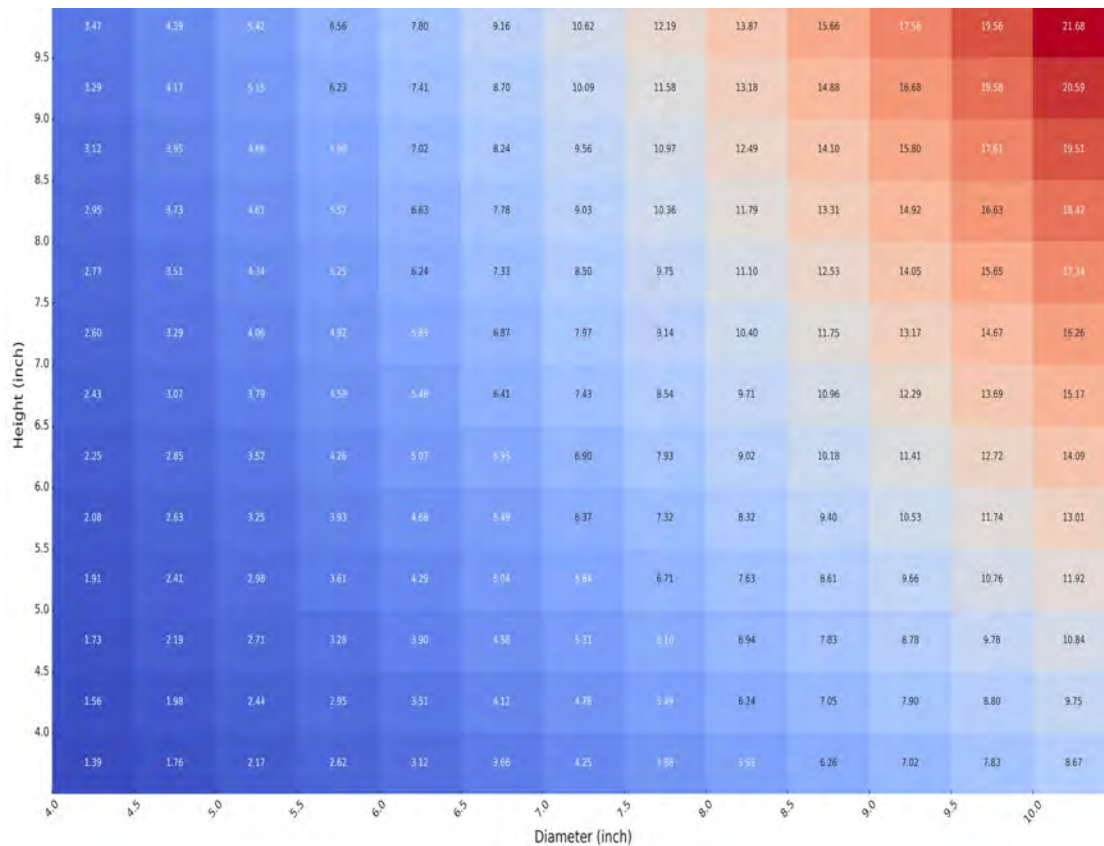
Choose the cake height and diameter to see the amount of the cake you need to bake. For instance to get a 20cm round 18cm tall cake you need bake 4.32kg cake. Now look at the ingredient list (of each component of the cake: sponge, ganache, frosting) and multiply each ingredient in the 1kg column by 4.32.

Please be aware that the weight of the cake as indicated in the table refers to the weight of the fully assembled cake prior to the application of the ganache coating.

### CHOCOLATE CAKE

We will start the course by preparing a chocolate cake for the bottom tier of our cake. We'll prepare a 6.24lbs Chocolate cake featuring a chocolate sponge, milk chocolate ganache and cream cheese frosting. Once assembled, this bottom tier will measure 6" in diameter and stand 8" tall.

### CHOCOLATE CAKE WEIGHTS FOR VARIOUS CAKE SIZES (IN LBS)



### HOW TO USE THE TABLE?

Choose the cake height and diameter to see the amount of the cake you need to bake. For instance, to get a 4inch round 6inch tall cake you need bake 1.71lbs cake. Now look at the ingredient list (of each component of the cake: sponge, caramel, frosting) and multiply each ingredient in the 1kg column by 1.71.

Please be aware that the weight of the cake as indicated in the table refers to the weight of the fully assembled cake prior to the application of the ganache coating.

## 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.

**Alkalised Cocoa Powder.** Alkalized or Dutch-processed cocoa powder is preferred. I use Cacao Barry Extra Brute.

**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.

**Greek Yoghurt 8-10% fat.** For baking sponges, opt for plain, unsweetened full-fat or Greek yogurt with a fat content ranging from 5% to 10%. While sour cream or buttermilk can be substitutes, they may alter the sponge's texture slightly.

**Milk chocolate couverture.** Choose any milk chocolate you prefer. Personally, I use Callebaut 823 milk chocolate.

**Dark chocolate couverture.** To achieve the desired texture and rich flavor, use 50-60% dark chocolate. I do not recommend substituting it with milk chocolate. Personally, I use 54% Callebaut 811.

**Unsalted Butter 82%.** I use President 82.5% unsalted butter, you can use any other brand. I prefer using President 82.5% unsalted butter, but any brand with at least 80% fat content will suffice.

**Eggs.** Crack a few eggs into a bowl and then measure the exact quantity required for your recipe. Always try to use fresh eggs.

**Cream cheese.** Hochland Creamette cream cheese is my go-to, but Philadelphia or similar brands can be substituted. Avoid using Mascarpone due to its different texture.

**Baking soda.** Look for packaging that is easy to seal tightly after opening to keep moisture out. Shelf life of baking soda is about 2 years unopened, 6 months to a year opened.

**Baking powder.** Use double-acting fresh baking powder to ensure optimal leavening action. Recommended brands include Dr. Oetker, Clabber Girl, and McKenzie's. The shelf life of baking powder is typically 9 to 12 months when stored properly in a cool, dry place and in its original sealed container. However, once opened, it's best to use it within 6 months to maintain its effectiveness, as exposure to air and humidity can reduce its potency over time.

## NECESSARY TOOLS

**1 Hand mixer/stand mixer.** In this course, I will be using my Kenwood stand mixer. You can use any stand mixer. If you do not have a stand mixer you can also use a hand mixer. But you need to keep in mind that working with a hand mixer will take more time. For instance, if I am working with a stand mixer for 2 mins, you will need to work for about 3-4mins with a hand mixer.

**1 Microwave.** You will need a microwave to melt chocolate and ganache. You can melt using a hot water bath but that won't be very convenient.

**1 Kitchen weighing scale.** Make sure to use a kitchen weighing scale. Please don't use cups or spoons to measure. In our recipes we use grams.

**1 Hand blender.** To work with ganache you will need a hand blender of any brand. You cannot substitute it with a mixer.

**Cake rings.** Cake rings On this course I will be using stainless steel rings of the following diameters:

3pcs - 15cm (6 inch).

You can also use aluminum rings. The diameter of rings matters, so please don't ignore that.

**Acetate.** To assemble cakes you will need reusable acetate that is at least 20cm in height.

**Parchment Paper**

**Plastic Wrap**

**Turntable.** To cut the sponge into layers, you will need a turntable.





# Chocolate Sponge

## INGREDIENTS:

1KG CAKE

FOR THIS COURSE 2.7KG CAKE

All purpose flour

Cocoa powder

Granulated sugar

Unsalted butter 83%

15% Sour cream or 8% Greek Yoghurt

Dark Chocolate

Eggs

Baking Soda

Baking Powder

INGREDIENTS IN OUNCES	1LB CAKE	FOR THIS COURSE 6.24LBS CAKE
All purpose flour	5.00 oz	31.20 oz
Cocoa powder	1.00 oz	6.24 oz
Granulated sugar	5.00 oz	31.20 oz
Unsalted butter 83%	5.00 oz	31.20 oz
15% Sour cream or 8% Greek Yoghurt	5.00 oz	31.20 oz
Dark Chocolate	1.00 oz	6.24 oz
Eggs	6.00 oz	37.44 oz
Baking Soda	0.50 oz	3.12 oz
Baking Powder	0.50 oz	3.12 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.

**INGREDIENTS:**

**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 President 82.5% unsalted butter, you can use any other brand. I prefer using President 82.5% unsalted butter, but any brand with at least 80% fat content will suffice.

**Yoghurt.** For baking sponges, opt for plain, unsweetened full-fat or Greek yogurt with a fat content ranging from 5% to 10%. While sour cream or buttermilk can be substitutes, they may alter the sponge's texture slightly.

**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. Always try to use fresh eggs.

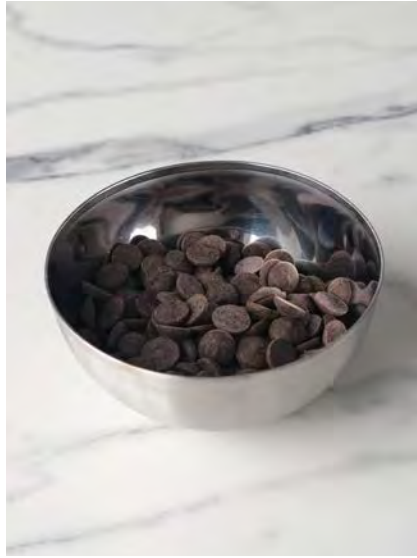
**Dark chocolate couverture.** To achieve the desired texture and rich flavor, use 50-60% dark chocolate. I do not recommend substituting it with milk chocolate. Personally, I use 54% Callebaut 811.

**Cocoa Powder.** Alkalized or Dutch-processed cocoa powder is preferred. I use Cacao Barry Extra Brute.

**Baking Soda.** Look for packaging that is easy to seal tightly after opening to keep moisture out. Shelf life of baking soda is about 2 years unopened, 6 months to a year opened.

**Baking powder.** Use double-acting fresh baking powder to ensure optimal leavening action. Recommended brands include Dr. Oetker, Clabber Girl, and McKenzie's. The shelf life of baking powder is typically 9 to 12 months when stored properly in a cool, dry place and in its original sealed container. However, once opened, it's best to use it within 6 months to maintain its effectiveness, as exposure to air and humidity can reduce its potency over time.





1. Preheat the oven to 180°C (356°F).
2. Microwave the dark chocolate in 15-30 second intervals, stir with a spatula, and repeat the process of melting and stirring until the chocolate is fully melted.





3. Pour the melted chocolate over room temperature butter and stir with the silicone spatula. Microwave the butter and the chocolate until you get a medium-thick silky mixture.



4. In a mixer bowl combine sugar and eggs and whisk them at medium speed of the mixer until fluffy and thick for about 8 minutes.



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