

chapter sixteen

Filled and assembled cakes and tortes

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hen selecting components to build a cake or torte, it is important to consider the combination of flavors and textures. Classic cakes and tortes are fine examples of flavor combinations and appealing designs and offer a foundation of inspiration for contemporary applications. Contemporary cakes and tortes explore new flavor combinations generated from the globalization of cuisine and culture.

Basics of cake assembly

Fillings for cakes may complement or contrast the flavor of the cake. For example, a chocolate cake could be filled with either a chocolate or a raspberry filling. The chocolate filling would make a richer cake, while the raspberry filling, with its fresh berry flavor, would cut the richness of the chocolate cake.

Texture is also important when selecting a filling for a cake. The general rule is that the texture of the filling should match that of the cake. Lighter aerated fillings should be used with lighter cakes, such as sponge or chiffon; a mousse filling should never be paired with a pound cake. Richer fillings such as padded hard ganache or cream fillings are better choices for pairing with rich creamed cakes. When filling a cake with a rich, heavy filling, use less than you would if using a lighter, more delicate filling.

1. Cakes should be allowed to cool completely before cutting into layers. Cut the cakes into layers between $\frac{1}{4}$ and $\frac{1}{2}$ in/6 mm and 1 cm thick. Typically, thinner layers will make a better cake than thicker layers. Fillings that are spread onto layers should generally be less than $\frac{1}{2}$ in/1 cm thick and should not exceed the thickness of the cake layers. However, poured fillings such as Bavarian cream can be applied in layers thicker than the cake layers, as they are usually less rich and have a lighter texture than spread fillings.
2. Before slicing a cake into layers, trim any uneven areas from the sides and top. For the best results, use a cake-decorating turntable and a knife with a long, thin, serrated blade. Set the cake on a cardboard cake round and then on the turntable. First divide the cake by eye into the desired number of layers. Then insert the knife into the side



LEFT: Cutting even layers is important to the final portioned presentation of a cake.

MIDDLE: Soak the cut layers lightly with simple syrup.

RIGHT: Place the top layer onto a cake that has been filled with buttercream and press it gently into place.

of the cake at the appropriate level and, holding the knife steady and level and slowly rotating the turntable, move the blade of the knife into the cake to cut the layer. Remove the layer and set aside; repeat as necessary.

3. Brush loose crumbs from the cake layers. Brushing loose crumbs from the cake layers is done to prevent the crumbs from becoming incorporated into the final coat of icing or glaze.
4. Brush any of a variety of syrups, from plain simple syrup to one infused with spices or flavored with a liqueur, evenly over the cut surface of each layer as the cake is assembled. The syrup adds moisture to drier layers and adds flavor. The layers should be moistened but not drowned. In assembly, the cut surfaces of the cake should be moistened with simple syrup and should face the interior of the cake. For ease of application of any glaze or icing the cut surface should not be exposed—seal with ganache, buttercream, or jam if necessary. The bottom of a cake may be coated with thinned chocolate to seal it and to ease serving.

functions of garnish

The garnish for items in a bakery or pastry shop serves several important functions, one of which is adding visual appeal. Although a perfectly iced or glazed but otherwise unadorned cake can be a thing of beauty, it requires more interest and intricacy to entice most customers. Garnishing also gives bakers or pastry chefs a chance to display their skill. They can use their imagination, creativity, and knowledge to garnish cakes and pastries, using techniques and ingredients in unique combinations to make items look enticing and exciting.

Garnish can also be used to indicate the flavors and ingredients in the cake or pastry item. This serves the customers, helping them make a selection by informing them of the flavors used in the cake or pastry. For example, a Black Forest cake is a chocolate cake with a filling of cherries, and the typical garnish is chocolate shavings and whole preserved cherries.

Classic cakes, tortes, and pastries often have a specific, traditional way in which they have been garnished since their inception. The décor (garnish) of an item like this is always the same, serving both as a way to identify these items and as homage to the place or person responsible for the original cake or pastry.

In garnishing a cake or torte there are two basic approaches to the décor. The cake may be thought of as a whole, or it may be considered in terms of portions. Decorating a cake with portions in mind is an approach that developed in pastry shops where cakes are tradition-

ally sold by the slice. Decorating cakes as a whole is the preferred approach where cakes are sold as a whole piece.



The final garnish on a cake can be used to illustrate the flavors contained within or to add a decorative element.

Molding cakes

Cakes assembled in a mold are those with delicate fillings that must set before they can be sliced and served. Examples of molded cake fillings include gelatin-based Bavarian cream, gelatin-based mousse, and softened ice cream.

1. Prepare the mold. A cake ring, also known as an entremet ring, may be used, in which case the ring should be set on a cardboard cake round on a flat sheet pan so the cake has a stable, movable, level base. Closed molds, such as bowls used to prepare charlottes or bombes, or cake pans, may also be used. If a closed mold is used, the cake will be inverted onto a serving plate, platter, or board when unmolded. Closed molds are often lined with plastic to ease unmolding.
2. Cut the cake layers to fit the mold. If the mold has graduated or tapered sides, the layers should have varying diameters to fit the mold. The layers may be cut so they will touch the sides of the mold, in which case their edges will be exposed when the cake is unmolded, making it necessary to finish or ice the sides of the cake. Or the layers may be cut so that a gap is left between the edge of the cake and the mold, and in this case the filling will surround the layers, serving as both icing and filling.

In some instances, slices of cake may be used to line the sides of the mold as well. Used in this way, the cake adds an element of décor as well as flavor. Slices of roulade filled with jam are used to create the classic spiral finish for a charlotte royale. Layers of thin sponge cake tightly layered with jam may be sliced and used to create a basketweave or striped pattern. Other effects can be achieved using Joconde cake and stenciled, spread, or piped décor batter. Ladyfingers are the classic finish for charlotte russe.
3. Usually a cake layer is placed into the mold first. The exception is for molds such as bombes, which are inverted in unmolding so that the bottom becomes the top of the cake. In either case, cake and filling are added to the mold in alternating layers.
4. Each layer of cake should be moistened before it is placed in the mold.
5. Be sure to center the layers in the mold. The filling can be poured, spooned, or piped into the mold, but it is essential to add an equal amount each time to form layers of equal thickness.
6. You can add garnishes to the filling for additional flavor and textural interest. Fold the garnish ingredient into the filling to spread it evenly throughout the mixture, or sprinkle the garnish ingredients into the mold before adding the filling. The second technique is especially common with fresh fruit, to create a layer of garnish. Then the garnish is topped with filling (be sure the garnish remains evenly distributed and does not shift).
7. The top of a molded cake may be either filling or a cake layer. If a cake is to be iced with buttercream, the top layer must be cake. When the top of the cake will be glazed with a clear, marbled, or lightly colored glaze, the top layer of the cake should be filling. Be sure to leave enough space at the top of the mold (approximately $\frac{1}{8}$ in/3 mm) for the glaze.
8. Molded cakes are generally frozen or refrigerated in the mold so the filling and structure of the cake will be firm enough to withstand unmolding. To release the cake from the mold or ring, warm the sides by either dipping the mold in warm water or carefully running a lighted propane torch around the sides.



TOP LEFT: Placing décor sponge into ring
BOTTOM LEFT: Placing middle cake layer into ring

TOP RIGHT: Ladling mousse into ring
BOTTOM RIGHT: Smoothing top of Bavarian layer

Icing cakes

When icing a cake, you may wish to use a turntable. Some pastry chefs prefer to hold the cake (on its cardboard circle) on their fingertips and rotate it as they work. Either approach can yield excellent results, although holding the cake on your fingertips requires more control than using a turntable.

The best and most consistent way to achieve a clean coat of icing is to apply two coats. First apply a thin seal coat or crumb coat and allow it to set completely under refrigeration. This coat does not necessarily have to be the same icing as the final coat; it is intended to attach any loose crumbs to the cake and prevent them from becoming incorporated in the final coat. Choose something that is a complementary flavor; it can be a jam or jelly, a buttercream, or ganache—anything that will seal the cake and ease the application of the final coat. This first coat should be very thin to ensure that there will not be too much icing applied to the cake overall; it may even be thin enough so that the layers of cake are visible through the coating on the side. After the first coat has set, apply the thicker second layer.

- 1.** Apply the icing generously to the top of the cake first, spreading it smoothly and evenly all the way out to the edges of the cake and slightly over them. The final coat of icing on a cake should be applied after a first coating, often referred to as a crumb coat; this first coating seals the cake and, once chilled, facilitates the application of the final icing.
- 2.** Ice the sides of the cake: holding the spatula vertically so its tip points to the base of the cake, spread the icing onto the sides. Apply a generous amount of icing to the sides to ease smoothing and ensure a smooth finish. The size of the spatula depends on the size of the cake as well as what feels comfortable to you.
- 3.** To smooth the sides of the cake, after applying the icing, hold the spatula vertically against the cake at a 45-degree angle, with the edge of the spatula touching the icing, and rotate the cake (by turning your hand or turning the turntable) against the spatula. (If you are holding the cake on your fingertips, hold the spatula with the handle below the cake; if you are working on a turntable, the tip of the spatula should just touch its surface.) This will not only smooth the icing but will also cause some of the excess icing from the sides to rise above the top of the cake, making a lip or ridge. Working from the edges toward the center and holding the spatula parallel to the top of the cake at a 45-degree angle, with its edge touching the surface, smooth the lip over and across the top to create a perfectly smooth top and a sharp angled edge.
- 4.** At this point, the cake can be marked into portions if desired, using a straight-edged knife or long straight metal spatula. A variety of simple garnishes or décor can also be applied to the top of the cake. Garnishes and decorations can be added by piping the icing, filling, or glaze (such as a shell border or rosettes), with or without additional garnishes such as chocolate cutouts or cigarettes, tuiles, florentines, fresh berries or jam, and the like. The side of the cake can be finished using a spatula to a smooth surface, or using a cake comb or other tool to leave a texture or pattern. Garnishes such as toasted chopped nuts, cake crumbs, or chocolate shavings may be applied to the side of a cake by sprinkling or gently pressing to adhere. More intricate cakes are often adorned with piping or other fine décor work.



TOP LEFT: A crumb coat is applied to the sides of the cake.

BOTTOM LEFT: The top is smoothed last to create sharp, distinct edges.

TOP RIGHT: Icing is applied to the sides after it is applied to the top.

BOTTOM RIGHT: Combing the sides of a cake is only one of countless ways it may be finished.

Working with gelatin-based fillings

Gelatin-based fillings can be poured or piped to fill a wide variety of cakes and pastries. In either case, the fillings must be used immediately after they are made, before they set up.

Assemble all components, ingredients, and necessary equipment before beginning to make the filling. Be sure all advance preparation (e.g., whipping cream, slicing cake layers, cutting up fruit) is done. Then prepare the filling and assemble the cake or pastry.

Assembling a traditional layer cake

Traditional layer cakes call for different equipment and finishing techniques from molded cakes. The cake should be filled according to the type of cake (i.e., Black Forest, Boston cream, etc.) or flavor profile you desire. Filling options include jam, pudding, pastry cream, curd, buttercream, paddled ganache, whipped cream, mousse, and the like.

- 1.** To assemble the cake, slice into layers. Cakes should be cooled completely before cutting into layers. Typically, thinner layers ($\frac{1}{4}$ in to 1 cm thick) make for more uniform, even-flavored, and even-textured cakes. Divide the cake by eye into layers before cutting. Before beginning assembly, brush any loose crumbs from the layer surfaces.
- 2.** Moisten with simple syrup if necessary. A simple syrup will add moisture to dryer layers (such as sponges). Simple syrup may also be flavored with liquor or infused with spice, thus lending additional flavor to a product. Syrup should be spread over the cut, interior-facing cake layers. The layers should be moistened, not soaked.
- 3.** Place a dab of the filling or icing in the center of a cake round the same diameter as the cake and center the first cake layer on it. For ease of application of any glaze or icing, as well as for serving, the top and bottom layers of a cake should never be a cut surface.
- 4.** Spread a layer of filling evenly over the layer. The amount of filling is determined by the type of filling used, its consistency (i.e., its lightness or density), and the intensity of its flavor. If the filling is the right consistency for piping, a good way to ensure an even layer is to use a pastry bag and pastry tip to fill the cake layers. Keep in mind that too much filling can cause the layers to slip as the cake is assembled and sliced. To keep certain types of fillings from oozing out between the layers as the cake is assembled or sliced, you can pipe a ring of buttercream or other icing around the edge of each layer before adding the filling.
- 5.** As you assemble the cake, take time to straighten the layers if necessary.
- 6.** Brush away any excess crumbs from the sides of the cake.
- 7.** Once the cake is assembled, apply a thin layer of the icing, or, in some instances, the filling or a jam, to the top and sides of the cake for the seal or crumb coat. This coat adheres any remaining crumbs onto the cake, preventing them from becoming incorporated in the final coating of icing or glaze and marring its appearance.

The crumb coat does not have to be the same icing as the final coat. A complementary flavor may be chosen; anything that will seal the cake, thus facilitating the application of the final coat, is appropriate. The layer should be thin to ensure that there will not be too much icing applied to the cake.

8. The cake, with the crumb coat, is often refrigerated for an hour or so to allow the coating to set before applying the final coating of icing. This will ease the application of the final icing and ensure a smooth finished surface.

Glazing a cake

1. To glaze a traditional layer cake, apply a thin seal coat layer of something such as paddled ganache or jam to the cake. Refrigerate until the seal coat is set.
2. Prepare a glazing setup by placing a wire rack on a sheet pan. The rack will allow the glaze to run freely from the sides of the cake, while the sheet pan will catch the excess glaze, which, if it does not contain any crumbs, can be rewarmed and used on another item. Have ready a straight or offset long metal spatula for spreading the glaze. Before you glaze, if you desire, reserve some of the glaze for the décor.
3. Place the cake on the center of the wire rack. Check the consistency and temperature of the glaze. If it is too thick, rewarm it or, for glazes such as fondant, adjust the fluidity and temperature. The glaze should not be too warm, or it will not coat properly. It may run too much and could cause the seal coat to begin to melt, making it difficult to achieve the glossy look of a properly applied glaze. Be careful not to stir the glaze too much, as this will incorporate air and cause bubbles in the glaze on the surface of the cake.
4. Pour enough glaze onto the center of the cake to enrobe it. Working quickly, spread the glaze over the entire top of the cake with three swipes of a long metal icing spatula, working across the top of the cake in one direction (always pushing or drawing the glaze away from you) from one side to the other and then off the cake. Do not lift the spatula while it is on the cake, or it will pull up the seal coat and cause crumbs to become mixed with the glaze, destroying the finish; pulling or drawing the spatula toward you can have the same effect. In addition to covering the top of the cake, this technique will cause the glaze to run down over the sides, covering them as well. Once the top of the cake is covered, use the spatula to spread glaze over any small portions of the sides of the cake that were not covered.
5. Check the finish on the top of the cake. If any air bubbles have formed, they can be removed if you act quickly, using a sharp skewer, or by moving the flame of a propane torch over the surface.



Glazing a cake



Enrobing a cake in marzipan



Cutting a traditional Florentine garnish

Enrobing a cake in marzipan or other rolled icing

Marzipan is often used as a covering for cakes. It may be used as the final coating, or it may be used as an undercoating that is covered with an icing or glaze.

1. If it is to be covered, roll the marzipan very thin (approximately $\frac{1}{16}$ in/1.5 mm). If it is to be the finished covering, roll it to approximately $\frac{1}{4}$ in/6 mm thick; this is thick enough to ensure a smooth finished surface. Marzipan can be rolled thin in order to be covered with an icing or a glaze. Another example of a rolled icing used to cover cakes is rolled fondant, a formable mixture of gelatin, water, corn syrup, glycerin, and confectioners' sugar.
2. Before applying the marzipan or other rolled icing, prepare the surface of the cake. Trim the sides so they are even, and apply a seal coat. The jam or buttercream coating should be thin so that the marzipan or icing will not slip or slide.
3. Apply the marzipan to the cake, using the palm of your hand in a circular motion to create a smooth, flat surface.
4. The cake is now ready to be finished.

Bavarian cream torte

MAKES 1 TORTE (8 IN/20 CM), 10 SERVINGS

Vanilla sponge (page 268)	1 each	1 each
Vanilla simple syrup (page 901)	5 fl oz	150 mL
Strawberry yogurt Bavarian (page 395)	1 lb	454 g
Heavy cream, whipped	16 fl oz	480 mL
Strawberries, halved	5 each	5 each
Dark chocolate shavings (see page 831)	1 oz	28 g

- 1 Place an 8-in/20-cm cake round on a sheet pan and place an 8-in/20-cm cake ring on top.
- 2 Slice the sponge cake into 3 even layers (between $\frac{1}{4}$ and $\frac{1}{2}$ in/6 mm and 1 cm thick).
- 3 Place the layer cut from the bottom of the cake into the bottom of the cake ring with the cut side up and moisten it with simple syrup. Ladle 8 oz/227 g of the Bavarian cream on top of the sponge and spread it into an even layer. Top with a second sponge layer, cut from the center of the cake, and press down gently. Moisten the sponge with simple syrup. Ladle in the remaining 8 oz/227 g Bavarian cream and spread it evenly. Moisten the cut side of the remaining piece of cake with simple syrup, place it cut side down on top of the filling, and press down gently.
- 4 Cover the torte with plastic wrap and refrigerate or freeze until fully set.
- 5 To finish the torte, remove the plastic wrap. Warm the sides of the cake ring using a propane torch or a towel moistened with warm water and carefully remove the ring.
- 6 Coat the top and sides of the torte with whipped cream, reserving 6 oz/170 g for the finishing décor. Using a pastry bag fitted with a #5 plain tip, pipe 10 small domes of whipped cream around the outer edge of the top of the torte to mark portions. Place a strawberry half on each dome, resting it at a 45-degree angle pointing toward the center of the torte.
- 7 Garnish the bottom quarter edge of the side of the torte by gently pressing the chocolate shavings to adhere.

Charlotte royale

MAKES 1 CAKE (8 IN/20 CM), 10 SERVINGS

Frangipane cake sheet (page 330), 13½ by 17½ in/34 by 44 cm sheet	1 each	1 each
Raspberry jam	2 lb	907 g
Raspberry Bavarian cream (page 393)	2 lb	907 g
Vanilla sponge (page 268), 8 in/20 cm	1 each	1 each
Vanilla simple syrup (page 901)	3 fl oz	90 mL
Apricot glaze (page 426), warm	1 lb	454 g

- 1 Trim the edges of the frangipane and cut crosswise into 3 equal pieces. Spread a thin layer of jam on one strip and top with a second strip. Spread with jam and top with the final strip of frangipane. Cut the layered cake into 1-in/3-cm strips and cut each strip into slices ¼ in/6 mm thick.
- 2 Line a domed mold (48 fl oz/1.44 L) with plastic wrap, making sure some is hanging out of the mold. Line the mold with the frangipane slices to create a basketweave pattern.
- 3 Fill the mold with the raspberry Bavarian cream. Moisten the sponge with the simple syrup, place it top down on the filling, and press down gently. Cover with plastic wrap and refrigerate until completely set.
- 4 Unmold the bombe onto a cardboard round and place on an icing screen. Warm the apricot glaze and apply to the entire surface of the bombe. Allow to set and serve immediately or refrigerate.

Charlotte russe

MAKES 1 CAKE (8 IN/20 CM), 10 SERVINGS

Chocolate sponge (page 268), 8 in/20 cm	1 each	1 each
Vanilla simple syrup (page 901)	5 fl oz	150 mL
Ladyfingers (page 340)	20–25 each	20–25 each
Chocolate Bavarian cream (page 393)	8 oz	227 g
Bavarian cream (page 393)	8 oz	227 g
White chocolate shavings (see page 831)	2 oz	57 g
Dark chocolate shavings (see page 831)	2 oz	57 g

- 1** Place an 8-in/20-cm cake ring on an 8-in/20-cm cardboard cake round. Trim the sponge to a 7½-in/19-cm round. Slice the sponge into 3 even layers (between ¼ and ½ in/6 mm and 1 cm thick). Place one of the sponge layers in the bottom of the mold and moisten with simple syrup.
- 2** Line the inside of the ring with the ladyfingers, flat side facing in. Ladle the chocolate Bavarian cream on top of the sponge and spread it into an even layer. Top with the second layer of sponge and press down gently. Moisten the sponge layer with simple syrup. Ladle in the vanilla Bavarian cream and spread it evenly.
- 3** Cover with plastic wrap and refrigerate until the Bavarian cream has set completely.
- 4** Remove the plastic wrap and carefully lift away the cake ring.
- 5** Place a 4-in/10-cm ring in the center of the top of the cake and carefully fill it with the white chocolate shavings. Fill the space between the ring and the tops of the ladyfingers with the dark chocolate shavings. Remove the ring.

Chocolate sabayon torte

MAKES 1 TORTE (8 IN/20 CM), 10 SERVINGS

Chocolate sponge (page 268), 8 in/20 cm	1 each	1 each
Vanilla simple syrup (page 901)	4 fl oz	120 mL
Chocolate sabayon mousse (page 391)	1 lb 4 oz	567 g
Soft ganache (page 421), whipped to medium peaks	1 lb	454 g
Cake crumbs	as needed	as needed
Chocolate triangles (see page 827)	10 each	10 each
Chocolate shavings (see page 831)	1 oz	28 g

- 1 Slice 2 even layers from the sponge (between $\frac{1}{4}$ and $\frac{1}{2}$ in/6 mm and 1 cm thick). Moisten the sponge layers with simple syrup. Place one layer in the bottom of an 8-in/20-cm cake ring. Add 10 oz/284 g of the sabayon and spread it evenly. Place another sponge layer in the mold and top with the remaining 10 oz/284 g sabayon. Place the final sponge layer on top.
- 2 Cover with plastic wrap and refrigerate until the sabayon has set completely.
- 3 To finish the cake, remove the plastic wrap. Warm the sides of the cake ring using a propane torch or a towel moistened with warm water and carefully remove the ring.
- 4 Ice the cake with whipped ganache, reserving 4 oz/113 g for décor. Trim the edge with cake crumbs. Using a pastry bag fitted with a #5 plain tip, pipe 10 small domes of whipped ganache around the outer edge of the top of the cake to mark portions.
- 5 Fan the chocolate triangles around the cake, placing the base end of each at the center of the cake and fixing the opposite end to a piped dome so each stands at a 45-degree angle. Garnish the bottom quarter edge of the side of the cake by gently pressing the chocolate shavings to adhere.

Wine cream torte

MAKES 1 TORTE (8 IN/20 CM), 10 SERVINGS

Large strawberries	13 each	13 each
Vanilla sponge (page 268), 8 in/20 cm	1 each	1 each
Simple syrup (page 900)	3 fl oz	90 mL
Wine Bavarian cream (page 393)	1 lb	454 g
Heavy cream, whipped to medium peaks	16 fl oz	480 mL
Dark chocolate shavings (see page 831)	as needed	as needed

- 1 Place an 8-in/20-cm cake ring on an 8-in/20-cm cardboard round and then on a sheet pan.
- 2 Halve 8 of the strawberries. Line the inside of the cake ring with the strawberry halves, with the cut sides facing out.
- 3 Slice 2 even layers from the sponge (between $\frac{1}{4}$ and $\frac{1}{2}$ in/6 mm and 1 cm thick) and trim to 7-in/18-cm rounds. Place one layer in the bottom of the cake ring and moisten with simple syrup. Ladle 8 oz/227 g of wine Bavarian cream on top of the sponge and spread it into an even layer. Top with the second sponge layer and press down gently. Moisten the sponge with syrup. Ladle in the remaining 8 oz/227 g wine Bavarian cream and spread it evenly.
- 4 Cover with plastic wrap and refrigerate until completely set.
- 5 Remove the plastic wrap. Warm the sides of the cake ring using a propane torch or a towel moistened with warm water and carefully remove the ring.
- 6 Coat the top and sides of the cake with whipped cream, reserving 4 oz/113 g for garnish. Using a pastry bag fitted with a #5 plain tip, pipe 10 small domes of whipped cream around the outer edge of the top of the cake to mark portions. Slice the remaining strawberries in half and place a strawberry half on each dome.
- 7 Garnish the bottom quarter edge of the side of the cake by gently pressing the chocolate shavings to adhere.

Black Forest cake

MAKES 1 CAKE (8 IN/20 CM), 10 SERVINGS

Chocolate sponge (page 268), 8 in/20 cm	1 each	1 each
Kirsch-flavored simple syrup (page 900)	5 fl oz	150 mL
Soft ganache (page 421), whipped to medium peaks	1 lb	454 g
Cherry filling (page 521)	12 oz	340 g
Heavy cream, whipped	10 fl oz	300 mL
Brandied cherries	10 each	10 each
Chocolate shavings (see page 831)	2 oz	57 g

- 1** Slice 3 even layers from the sponge (between $\frac{1}{4}$ and $\frac{1}{2}$ in/6 mm and 1 cm thick). Place one layer on an 8-in/20-cm cardboard cake round and moisten with simple syrup.
- 2** Using a pastry bag fitted with a #5 plain tip, pipe a ring of whipped ganache around the outer edge of the cake layer; then, leaving a gap of approximately 2 in/5 cm, pipe a circle of the ganache in the center of the layer. Fill the gap between the whipped ganache with cherry filling. Top with a second layer of sponge and pipe the remaining ganache evenly over it. Top with the last layer of sponge.
- 3** Finish the top and sides of the cake with whipped cream. Using a #5 plain tip, pipe 10 domes of whipped cream around the outer edge of the top of the cake to mark portions. Garnish each dome with a brandied cherry.
- 4** Pile some chocolate shavings in the center of the cake and garnish the bottom edge of the side of the cake by gently pressing the chocolate shavings to adhere.



CLOCKWISE FROM TOP CENTER: Hazelnut Torte (page 573), Bavarian Cream Torte (page 565), Wine Cream Torte (page 569), Havana Torte (page 576), Black Forest Cake (opposite)

Dobos torte

MAKES 1 TORTE (8 IN/20 CM), 10 SERVINGS

Dobos sponge layers (page 276), 8 in/20 cm	7 each	7 each
Brandy-flavored simple syrup (see page 900)	6 fl oz	180 mL
Mocha buttercream (page 418)	1 lb 8 oz	680 g
Sugar	6 oz	170 g
Lemon juice	¼ tsp	1.25 mL
Glucose syrup	1¼ oz	35 g
Butter, soft	1 oz	28 g
Chocolate, melted, tempered (see page 762)	8 oz	227 g

- 1 Trim the edges of 6 of the Dobos layers to make them 8 in/20 cm in diameter. Place one layer on an 8-in/20-cm cardboard cake round. Moisten with simple syrup and, reserving 8 oz/227 g of the buttercream for décor, apply a thin, even layer of buttercream. Top with a second Dobos layer, moisten with syrup, and spread with buttercream. Repeat the process with the remaining trimmed layers. Finish the top and sides of the cake with buttercream.
- 2 To prepare the caramel, combine the sugar, lemon juice, and glucose syrup in a heavy-bottomed saucepan set over medium heat and allow it to melt, stirring to dissolve. When all the sugar has dissolved, stop stirring and cook to the desired color. Remove from the heat and stir in the butter.
- 3 Spread the caramel in an even layer over the reserved Dobos layer. Cut into 10 even wedges and allow to cool completely. Dip the rounded edge of each wedge in the tempered chocolate. Allow to set completely.
- 4 Mark the torte into 10 portions. Using a pastry bag fitted with a #5 plain tip, pipe a small dome of buttercream on each portion. Fan the caramel-coated wedges around the torte, placing the pointed tip of each wedge at the center of the torte and fixing the opposite end in a buttercream dome to create a “pinwheel” effect.

Hazelnut torte

MAKES 1 TORTE (8 IN/20 CM), 10 SERVINGS

Hazelnut sponge (page 277), 8 in/20 cm	1 each	1 each
Brandy-flavored simple syrup (see page 900)	4 fl oz	120 mL
Raspberry jam	1½ oz	43 g
Hazelnut buttercream (page 418)	2 lb	907 g
Hazelnut Florentine (page 574), 8 in/20 cm	1 each	1 each
Hazelnuts, toasted and ground	2 oz	57 g

- 1** Slice 3 even layers from the sponge (between ¼ and ½ in/6 mm and 1 cm thick). Place one layer on an 8-in/20-cm cardboard round and moisten with simple syrup. Spread the jam in a thin, even layer on the first layer of sponge and then apply an even coating of buttercream. Top with a second sponge layer and press down gently. Moisten with syrup, apply an even coating of buttercream, and top with the remaining sponge layer.
- 2** Finish the top and sides of the torte with buttercream. Mark into 10 portions. Using a pastry bag fitted with a #5 plain tip, pipe a small dome of buttercream on each portion.
- 3** Cut the Florentine into 10 equal wedges. Fan the wedges around the torte, placing the pointed tip of each at the center of the torte and laying the opposite end on a dome to create a “pinwheel” effect.
- 4** Garnish the bottom quarter edge of the side of the torte by gently pressing the ground hazelnuts to adhere.

Hazelnut Florentine

MAKES 6 CIRCLES (8 IN/20 CM EACH)

Heavy cream	7 fl oz	210 mL
Sugar	8 oz	227 g
Butter	2 oz	57 g
Hazelnuts, finely ground	12 oz	340 g
Cake flour	½ oz	14 g

- 1 Trace six 8-in/20-cm circles on parchment paper. Line sheet pans with the parchment paper. Combine the cream, sugar, and butter in a saucepan and bring to a boil.
- 2 Blend in the hazelnuts and flour. Remove the pan from the heat.
- 3 Divide the mixture among the 6 circles; spread thinly and evenly.
- 4 Bake at 300°F/149°C until golden brown, about 20 minutes.
- 5 Allow the Florentines to rest on the sheet pans until they are set and no longer sticky, but are still warm.
- 6 Place an 8-in/20-cm cardboard cake round on top of each Florentine and trim the edges using a pastry wheel.
- 7 Immediately cut each round into 10 even wedges. Cool completely before applying to a cake.

VARIATIONS CHOCOLATE-DIPPED FLORENTINES Dip ¼ in/6 mm of the end opposite the tip of each wedge in tempered chocolate.

CONFECTIONERS' SUGAR-DUSTED FLORENTINES Place a 7-in/18-cm cardboard cake round on top of the Florentine wedges while they are assembled in a circle and dust with confectioners' sugar.

Mocha torte

MAKES 1 TORTE (8 IN/20 CM), 10 SERVINGS

Vanilla sponge (page 268), 8 in/20 cm	1 each	1 each
Chocolate sponge (page 268), 8 in/20 cm	1 each	1 each
Coffee simple syrup (page 900)	8 fl oz	240 mL
Chocolate buttercream (page 418)	1 lb 6 oz	624 g
Marzipan coffee beans, for garnish	10 each	10 each
Hard ganache (page 421)	6 oz	170 g
Chocolate shavings (see page 831)	2 oz	57 g

- 1 Slice 2 even layers from each of the sponges (between $\frac{1}{4}$ and $\frac{1}{2}$ in/6 mm and 1 cm thick).
- 2 Place a layer of the vanilla sponge on an 8-in/20-cm cardboard cake round and moisten with simple syrup. Apply an even coating of buttercream to the sponge layer, reserving 6 oz/170 g of the buttercream for décor. Top with a layer of chocolate sponge and press it down gently. Moisten with simple syrup and apply an even coating of buttercream. Top with the remaining vanilla sponge layer and apply an even coating of buttercream. Top with the remaining chocolate sponge layer.
- 3 Coat the top and sides of the torte with buttercream. Mark into 10 portions. Using a pastry bag fitted with a #5 plain tip, pipe a domed rosette of buttercream on each portion. Place a marzipan coffee bean in the center of each rosette. Using a parchment cone, pipe a small dome of ganache in the center of the torte. Then pipe a line of ganache on each marked portion, beginning at the center, looping around the rosette, and connecting again at the center to form a teardrop.
- 4 Garnish the bottom edge of the side of the torte with the chocolate shavings.

Chocolate almond torte

MAKES 1 TORTE (8 IN/20 CM), 10 SERVINGS

Chocolate almond cake (page 283), 8 in/20 cm	1 each	1 each
Apricot jam	9 oz	255 g
Hard ganache (page 421)	10 oz	284 g

- 1 Cut the cake into 2 even layers. Place one layer on an 8-in/20-cm cake round. Spread a thin layer of jam on the layer and top with the second layer.
- 2 Coat the top and sides of the cake with the remaining jam.
- 3 Glaze the torte with the ganache, reserving 4 oz/113 g for décor. Chill for 15 minutes.
- 4 Mark the torte into 10 portions. Rewarm the reserved ganache and, using a parchment cone, decorate each portion with a filigree of ganache.

Havana torte

MAKES 1 TORTE (8 IN/20 CM), 10 SERVINGS

Havana cake (page 280), 8 in/20 cm	1 each	1 each
Chocolate buttercream (page 418)	1 lb 8 oz	680 g
Hard ganache (page 421), warm	1 lb	454 g
Chocolate cigarettes (see page 829)	10 each	10 each

- 1 Place the cake on an 8-in/20-cm cardboard cake round. Reserve 4 oz/113 g of the buttercream for décor and coat the top and sides of the cake with the remainder. Refrigerate until the buttercream is firm.
- 2 Glaze the torte with the warm ganache. Allow to set.
- 3 Mark the torte into 10 portions. Using a pastry bag fitted with a #5 plain tip, pipe a small dome of buttercream on each portion. Place a chocolate cigarette on each portion so that it rests on the dome of buttercream.

Spanish vanilla torte

MAKES 1 TORTE (8 IN/20 CM), 10 SERVINGS

Spanish vanilla cake (page 282), 8 in/20 cm	1 each	1 each
Brandy-flavored simple syrup (see “Liquor-Flavored Simple Syrup,” page 900)	8 fl oz	240 mL
Apricot jam	6 oz	170 g
Marzipan (page 852)	13 oz	369 g
Hard ganache (page 421)	1 lb	454 g
Marzipan flowers (see page 834), ¾ in/2 cm in diameter	10 each	10 each

- 1 Slice 3 even layers from the cake (between ¼ and ½ in/6 mm and 1 cm thick). Place one layer on an 8-in/20-cm cardboard cake round and moisten with simple syrup. Apply a thin coating of apricot jam to the layer. Top with a second layer and press down gently. Moisten with simple syrup, apply a thin coating of apricot jam, and top with the final layer of cake. Apply a thin coating of apricot jam to the top and sides of the cake, reserving 1 oz/28 g of the jam for décor.
- 2 On a work surface lightly dusted with sifted confectioners' sugar, roll out the marzipan to a circle about 15 in/38 cm in diameter and ⅛ in/3 mm thick. Carefully lift up the marzipan and drape it over the cake so that it completely covers it. Press the marzipan against the top and sides of the cake so that it adheres well. Using the palm of your hand in a rotating motion, smooth the marzipan as necessary. Using a sharp paring knife, trim the marzipan at the bottom edge of the cake.
- 3 Glaze the torte with the ganache, reserving 4 oz/113 g of the ganache for décor. Mark into 10 portions.
- 4 Place the remaining ganache in the mixer and beat on medium speed with the paddle attachment until light in color and texture. Mark the torte into 10 portions. Using a pastry bag fitted with a #3 plain tip, pipe a small dome of ganache on each portion. Place a marzipan flower on each dome. Using a parchment cone, pipe a small dot of apricot jam in the center of each flower.

Opera torte

MAKES 1 TORTE (8 IN/20 CM SQUARE)

Joconde sheet (page 284), 16½ by 24½ in/42 by 62 cm	1 each	1 each
Dark chocolate, melted	4 oz	113 g
Vegetable oil	½ oz	14 g
Coffee simple syrup (page 900)	8 fl oz	240 mL
Medium ganache (page 421), lightly whipped	6 oz	170 g
Coffee buttercream (page 418)	8 oz	227 g
Hard ganache (page 421), warmed to glaze	6 oz	170 g

- 1 Line a 10-in/25-cm cardboard cake round with a parchment circle of the same size. Cut the Joconde sheet into three 8½-in/22-cm squares.
- 2 Combine the chocolate and vegetable oil. Turn one Joconde layer upside down and thinly coat the top surface with the chocolate mixture. Place it chocolate side down on the parchment-lined cake round. Moisten the layer with simple syrup and spread with an even coating of medium ganache. Top with the next layer of cake, press it down gently, and coat evenly with 6 oz/170 g of the buttercream. Top with the final layer of cake, press down gently, and moisten with simple syrup.
- 3 Coat the top of the cake with the remaining buttercream. Refrigerate until the buttercream is firm.
- 4 Invert the cake carefully, peel the parchment circle off the bottom of the cake, and place the cake, buttercream-coated side up, on an 8-in/20-cm cardboard square. Glaze with the hard ganache, reserving 2 oz/57 g of the ganache for décor. Allow the glaze to set and trim the edges to make a perfect 8-in/20-cm square.
- 5 Using a parchment cone, pipe the word “opera” with cooled ganache across the top of the torte.



FROM LEFT TO RIGHT: Charlotte Royale (page 566), Opera Torte (opposite), Gâteau St. Honoré (page 582)

Zebra torte

MAKES 1 TORTE (8 IN/20 CM), 10 SERVINGS

Vanilla sponge (page 268), 8 in/20 cm	1 each	1 each
Vanilla simple syrup (page 901)	5 fl oz	150 mL
Chocolate roulade sheet (page 274), 11½ by 16½ in/29 by 42 cm	1 each	1 each
Heavy cream	24 fl oz	720 mL
Confectioners' sugar, sifted	¾ oz	21 g
Rum	3 fl oz	90 mL
Dark chocolate round cutouts (see page 827), 1½ in/4 cm in diameter	10 each	10 each
Dark chocolate, melted, tempered	2 oz	57 g
Chocolate cake crumbs	3 oz	85 g

- 1 Place an 8-in/20-cm cardboard cake round on a sheet pan and place an 8-in/20-cm cake ring on top. Slice the vanilla sponge into 2 even layers (between ¼ and ½ in/6 mm and 1 cm thick), place one layer into the cake ring, and moisten with simple syrup.
- 2 Moisten the chocolate roulade sheet with the simple syrup. Combine 12 fl oz/360 mL of the heavy cream with the confectioners' sugar and 2 fl oz/60 mL of the rum and whip to medium peaks. Spread evenly over the moistened roulade and cut into strips 1½ in/4 cm wide.
- 3 Roll one of the strips into a spiral with the cream side in. Join the end of another strip to the end of the spiral and roll to continue the spiral. Repeat this process with the remaining strips to create a spiral approximately 8 in/20 cm in diameter. Carefully place the spiral into the cake ring. Moisten the remaining layer of the vanilla sponge with simple syrup and place on top of the spiral. Wrap the cake in the ring in plastic wrap and refrigerate for about 2 hours, or until the whipped cream layers have set.
- 4 Remove the plastic wrap and gently lift away the cake ring. Combine the remaining 12 fl oz/360 mL heavy cream with the remaining 1 fl oz/30 mL rum and whip to medium peaks. Finish the top and sides of the torte with the whipped cream, reserving 4 oz/113 g for décor.
- 5 Mark the torte into 10 portions. Using a pastry bag fitted with a #5 plain tip, pipe a small dome of the reserved whipped cream onto each portion. Place a chocolate cutout on each dome.
- 6 Mark the center of the torte with a 4-in/10-cm round cutter. Using a parchment cone, pipe a corneli design with the tempered chocolate into the marked circle. Garnish the bottom quarter edge of the side of the torte by gently pressing the chocolate cake crumbs to adhere.

Zuger kirsch torte

MAKES 1 TORTE (8 IN/20 CM)

Japonais meringue (page 898), 8-in/20-cm round, baked	2 each	2 each
Vanilla sponge (page 268), 8 in/20 cm	1 each	1 each
Kirsch buttercream (page 418)	14 oz	397 g
Kirsch-flavored simple syrup (see “Liqueur-Flavored Simple Syrup,” page 901)	3 fl oz	90 mL
Sliced almonds, toasted	2 oz	57 g
Confectioners’ sugar	1 oz	28 g
Candied cherries	10 each	10 each

- 1 Using a serrated knife, cut one of the japonais layers into 10 even wedges. Cut one layer from the sponge (between $\frac{1}{4}$ and $\frac{1}{2}$ in/6 mm and 1 cm thick).
- 2 Place the remaining japonais layer on an 8-in/20-cm cake round and apply a thin layer of buttercream. Thoroughly moisten the sponge layer with simple syrup and place on top of the japonais layer. Apply a thin layer of buttercream. Arrange the cut japonais wedges on top, carefully fitting them together.
- 3 Coat the sides of the torte with the remaining buttercream. Press the toasted almonds onto the buttercream.
- 4 Dust the top of the torte heavily with the confectioners’ sugar, then mark with a lattice pattern, using the back of a knife. Mark the portions with a candied cherry at the outer edge of each one.

Gâteau St. Honoré

MAKES 1 CAKE (8 IN/20 CM)

Butter puff pastry dough (page 231)	4 oz	113 g
Pâte à choux (page 228)	7½ oz	213 g
Kirsch-flavored pastry cream (see “Liqueur-Flavored Pastry Cream,” page 370)	8 oz	227 g
Sugar	12 oz	340 g
Kirsch-flavored diplomat cream (page 394)	1 lb	454 g

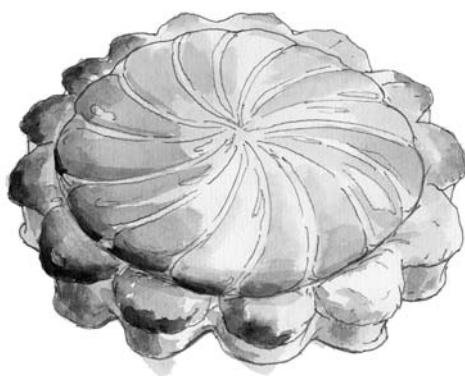
- 1 Roll the puff pastry into an 8-in/20-cm circle, dock it, and place it on a parchment-lined sheet pan. Using a pastry bag fitted with a #8 plain tip, pipe a border of pâte à choux onto the puff pastry circle and a smaller ring in the center. Pipe approximately 12 small round cream puffs on a separate parchment-lined sheet pan.
- 2 Bake the puff pastry round and cream puffs at 375°F/191°C until golden brown, about 30 minutes. Cool.
- 3 Fill each of the cream puffs with some of the pastry cream.
- 4 To prepare the caramel, add a small amount of the sugar to a medium-hot pan set over medium heat and allow it to melt, then add the remaining sugar in small increments, allowing each addition to fully melt before adding the next. Continue this process until all the sugar has been added to the pan, and cook to the desired color. Dip the top of each cream puff into the caramel and place them caramel side down on a sheet pan that has been greased lightly. Once cool, dip the bottom of each puff into the caramel and stick it to the outside edge of the shell, spacing them evenly.
- 5 Fill the center of the gâteau with diplomat cream; it should come to within ½ in/1 cm of the tops of the cream puffs. Using a pastry bag fitted with a V-cut round tip or a large rose petal tip, pipe the diplomat cream in a Herringbone pattern on top of the gâteau.

Pithivier

MAKES 1 CAKE (8 IN/20 CM)

Butter, soft	8 oz	227 g
Sugar	8 oz	227 g
Ground almonds	3½ oz	94 g
Vanilla extract	1 tsp	5 mL
Eggs	4 oz	113 g
Butter puff pastry dough (page 231)	1 lb	454 g
Egg wash (page 892)	2 oz	57 g
Light corn syrup	1 oz	28 g

- 1 To prepare the filling, cream the butter and sugar on medium speed with the paddle attachment until light and fluffy, about 5 minutes.
- 2 Mix in the almonds and vanilla extract. Add the eggs one at a time, mixing until fully incorporated after each addition and scraping down the bowl as necessary.
- 3 Roll the puff pastry to a thickness of ⅛ in/3 mm. Chill until firm. Cut out two 8-in/20-cm circles from the pastry.
- 4 Place one of the circles on a parchment-lined sheet pan and spread or pipe the filling in the center of the circle, leaving a 1½-in/4-cm border all around. Brush the border lightly with egg wash. Place the remaining puff pastry circle on top, carefully lining up the edges of the 2 circles. Gently press the edges together. Cover with plastic wrap and chill for 20 minutes.
- 5 Using the back of a paring knife, scallop the edges of the pastry. Brush the pastry with egg wash and cut a spiral sunburst pattern in the top, working from the center out and being careful not to cut through to the filling.
- 6 Bake at 375°F/191°C until golden brown, 35 to 40 minutes. Brush the top of the pithivier with the corn syrup. Turn the oven up to 425°F/218°C and bake until the corn syrup has become a golden glaze, about 3 minutes longer.
- 7 Allow the pithivier to cool slightly before serving.



A pithivier is marked before baking.

Almond cake

MAKES 1 CAKE (8 IN/20 CM)

1-2-3 cookie dough (page 223)	8 oz	227 g
Italian buttercream (page 418)	1 lb 10 oz	737 g
Dark chocolate, melted	2 oz	57 g
Almond extract	½ tsp	2.50 mL
Brandy	2 fl oz	60 mL
Vanilla sponge (page 268), 8 in/20 cm	1 each	1 each
Raspberry jam	1 oz	28 g
Vanilla simple syrup (page 901)	4 fl oz	120 mL
Marzipan (page 852)	2 oz	57 g
Chocolate cigarettes (see page 829)	1 each	1 each

- 1 Roll out the dough $\frac{1}{8}$ in/3 mm thick and cut out an 8-in/20-cm round. Transfer to a parchment-lined sheet pan. Chill at least 30 minutes.
- 2 Bake at 350°F/177°C until golden brown, 10 to 12 minutes. Cool completely.
- 3 Flavor 6 oz/170 g of the buttercream with the melted chocolate. Flavor the remaining buttercream with the almond extract and the brandy. Reserve 6 oz/170g of the brandy-flavored buttercream for décor.
- 4 Cut 3 even layers from the vanilla sponge (between $\frac{1}{4}$ and $\frac{1}{2}$ in/6 mm and 1 cm thick).
- 5 Place the cookie round on a cardboard cake round and apply a thin coating of raspberry jam to the cookie round. Top with a sponge layer and moisten with simple syrup. Coat with the chocolate buttercream. Top with the second sponge layer, moisten with simple syrup, and coat with the almond brandy buttercream. Top with the third layer of sponge and moisten with simple syrup.
- 6 Finish the top and sides of the cake with the brandy-flavored buttercream.
- 7 Dust a work surface with confectioners' sugar and roll the marzipan to a thickness of $\frac{1}{16}$ in/1.5 mm. With a 1-in/3-cm cutter, cut out 9 circles. Cut the circles in half. Press them against the base of the cake with the flat side down.
- 8 Using the reserved buttercream and a pastry bag fitted with a #3 plain tip, pipe a line of shells across the top of the cake, dividing the cake in half. Lay the chocolate cigarette at a 45-degree angle across the piped shell border.

Coffee chantilly torte

MAKES 1 TORTE (8 IN/20 CM)

1-2-3 cookie dough (page 223)	8 oz	227 g
Chiffon sponge (page 287), 8 in/20 cm	1 each	1 each
Soft ganache (page 421), whipped	6 oz	170 g
Kahlúa-flavored simple syrup (see "Liqueur-Flavored Simple Syrup," page 900)	4 fl oz	120 mL
Coffee Chantilly cream (page 420)	6 oz	170 g
Chantilly cream (page 420)	12 oz	340 g
Almonds, toasted and ground	4 oz	113 g
Striped chocolate triangles (see page 829)	5 each	5 each
Dark chocolate, melted, tempered	2 oz	57 g

- 1 Roll out the dough $\frac{1}{8}$ in/3 mm thick and cut out an 8-in/20-cm round. Transfer to a sheet pan. Chill at least 30 minutes.
- 2 Bake at 350°F/177°C until golden brown, 10 to 12 minutes. Cool completely.
- 3 Slice two $\frac{1}{4}$ -in/6-mm layers from the chiffon sponge.
- 4 Place the cookie round on an 8-in/20-cm cardboard cake round and coat with the whipped ganache. Top with a layer of chiffon sponge and moisten with simple syrup. Coat with the coffee Chantilly cream. Top with the second layer of chiffon sponge and moisten with simple syrup.
- 5 Finish the top and sides of the torte with the plain Chantilly cream, reserving 4 oz/113 g for décor. Press the ground almonds onto the base of the torte.
- 6 Using the reserved Chantilly cream and a pastry bag fitted with a #4 star tip, cover one-third of the top of the torte with rosettes. Place the chocolate triangles in the center of the torte. Using a parchment cone, pipe a continuous swirl of the tempered chocolate around the triangles.

Chestnut cake

MAKES 1 PAISLEY CAKE (8 IN/20 CM)

Chiffon sponge (page 287), 8 in/20 cm	1 each	1 each
Rum-flavored simple syrup (see “Liqueur-Flavored Simple Syrup,” page 901)	5 fl oz	150 mL
Chestnut purée	10 oz	284 g
Italian meringue (page 416)	8 oz	227 g
Butter, soft	10 oz	284 g
Rum	2 fl oz	60 mL
Hard ganache (page 421)	6 oz	170 g
Candied chestnuts, for décor	3 each	3 each

- 1 Line the bottom of an 8-in/20-cm paisley mold (or an 8-in/20-cm ring mold) with a cardboard cake round, cutting it to fit. Line the sides of the paisley mold with a strip of acetate or plastic wrap, cutting it to fit.
- 2 Slice 3 even layers from the chiffon sponge (between $\frac{1}{4}$ and $\frac{1}{2}$ in/6 mm and 1 cm thick). Moisten each layer with simple syrup.
- 3 Blend the chestnut purée into the Italian meringue. Add the butter and rum and blend until well combined.
- 4 Place one sponge layer in the mold and coat with a thin layer of the chestnut buttercream. Top with a second sponge layer and coat with a thin layer of buttercream. Top with the final sponge layer.
- 5 Crumb coat the cake.
- 6 Glaze the cake with the ganache. Place the candied chestnuts in the center of the cake.

Chocolate marquise torte

MAKES 1 HEXAGONAL TORTE (6 BY 10¼ IN/15 BY 26 CM)

Italian buttercream (page 418)	10 oz	284 g
Gianduja (page 807)	8 oz	227 g
Japonaise meringue (page 898), 6 by 10¼ in/15 by 26 cm, baked	1 each	1 each
Raspberry jam	2 oz	57 g
Chocolate chiffon sponge (page 288), 6 by 10¼ in/15 by 26 cm	3 each	3 each
Cointreau-flavored simple syrup (see “Liqueur-Flavored Simple Syrup,” page 900)	7 fl oz	210 mL
Soft ganache, whipped (page 421)	5 oz	142 g
Marzipan (page 852)	12 oz	340 g
Hard ganache (page 421)	12 oz	340 g
White chocolate triangles (see page 827), 2½ by 2½ by 2 in/6 by 6 by 5 cm	7 each	7 each

- 1 Blend together the buttercream and gianduja.
- 2 Line the bottom of a hexagonal bottomless mold (6 by 10¼ in/15 by 26 cm) with cardboard, cutting it to fit. Trim the japonaise layer to fit inside the mold. Spread a thin coating of raspberry jam on the japonaise and place it in the bottom of the mold. Top with a layer of chiffon sponge and moisten with simple syrup. Coat with 5 oz/142 g of the gianduja buttercream. Top with a second layer of chiffon sponge, moisten with simple syrup, and coat with the soft ganache. Top with the last layer of chiffon sponge and moisten with simple syrup.
- 3 Coat the top of the torte with a thin layer of buttercream. Cover with plastic wrap and refrigerate until the buttercream is set.
- 4 Remove the plastic wrap. Warm the side of the cake ring using a propane torch or a towel moistened with warm water and carefully remove the ring. Coat the sides of the cake with the remaining buttercream, reserving 4 oz/113 g for décor.
- 5 Dust a work surface with confectioners’ sugar and roll the marzipan to a rectangle ⅝ in/1.5 mm thick and large enough to cover the entire cake. Cover the torte with the marzipan. Smooth the top and sides and cut away the excess at the corners to create close, neat seams. Glaze the torte with the milk chocolate ganache. Refrigerate until firm.
- 6 Using a pastry bag fitted with a #4 plain tip, pipe a scrolled line of buttercream diagonally across the center of the torte. Place the white chocolate triangles in a line parallel to the left of the scrolled line, arranging them so that each triangle slightly overlaps the previous one.

Chocolate dacquoise torte

MAKES 1 TORTE (8 IN/20 CM)

Dacquoise (page 295), 8-in/20-cm rounds, baked	3 each	3 each
Soft ganache (page 421), whipped	26 oz	737 g
Dark chocolate rectangular cutouts (see page 827), 1½ by 3 in/4 by 8 cm	25 each	25 each
Hazelnuts, blanched and toasted	4 oz	113 g

- 1 Trim each dacquoise layer to a perfect 8-in/20-cm round.
- 2 Smear a dollop of the ganache in the center of an 8-in/20-cm cardboard cake round and place one of the dacquoise rounds on top. Coat the dacquoise with 6 oz/170 g of the ganache. Top with a second dacquoise round and coat it with 6 oz/170 g of the ganache. Top with the remaining dacquoise round.
- 3 Coat the top and sides of the torte with 5 oz/142 g of the ganache and refrigerate for about 1 hour to set firm. Finish the top and sides of the torte with the remaining ganache, reserving 4 oz/113 g for décor.
- 4 Reserve 3 chocolate rectangles. Press the remaining rectangles onto the sides of the torte, slightly overlapping them and completely covering the sides of the torte.
- 5 Using a pastry bag fitted with a #3 plain tip, pipe small domes of ganache around the top edge of the torte. At intervals of 2 in/5 cm to mark the portions, place a hazelnut on each dome. Place a cluster of the remaining hazelnuts slightly off center on the top of the torte. Break up the reserved chocolate rectangles and place next to the cluster of hazelnuts.

Chocolate mousse torte

MAKES 1 OVAL TORTE (5½ BY 11 IN/14 BY 28 CM)

Ladyfinger strip (page 340), 1½ by 24 in/4 by 61 cm, alternating vanilla and chocolate	1 each	1 each
Chocolate sponge sheet (page 268), 16½ by 24½ in/42 by 62 cm	1 each	1 each
Orange-flavored simple syrup	5 fl oz	150 mL
White chocolate mousse (page 382)	9 oz	255 g
Dark chocolate mousse (page 381)	9 oz	255 g
Hard ganache (page 421)	5 oz	142 g
White and dark chocolate ruffles (see page 832)	2 each	2 each

- 1 Line the bottom of an oval cake ring mold with cardboard, cutting it to fit. Line the sides of the mold with acetate. Line the inside of the mold with the ladyfinger strip with the flat side facing in.
- 2 Cut 2 ovals (5½ by 11 in/14 by 28 cm each) from the sheet of sponge. Place one in the mold and moisten with simple syrup. Spread the white chocolate mousse evenly over the layer. Top with the second layer of sponge, moisten, and spread evenly with the dark chocolate mousse.
- 3 Cover with plastic wrap and refrigerate until firm, at least 2 hours.
- 4 Glaze the top of the torte with a thin coating of ganache. Place the torte in the freezer for 30 minutes.
- 5 Warm the sides of the cake mold using a propane torch or a towel moistened with warm water and carefully remove the mold.
- 6 Garnish the top of the torte with the chocolate ruffles.

Chocolate ruffle cake

MAKES 1 CAKE (8 IN/20 CM)

High-ratio chocolate cake (page 265), 8 in/20 cm	1 each	1 each
Vanilla simple syrup (page 901)	5 fl oz	150 mL
Soft ganache, whipped (page 421)	16 oz	454 g
Dark chocolate, melted	1 lb 4 oz	567 g
Confectioners' sugar (optional)	3 oz	85 g

1 Slice 3 even layers from the cake (between $\frac{1}{4}$ and $\frac{1}{2}$ in/6 mm and 1 cm thick). Place one of the cake layers on an 8-in/20-cm cardboard cake round. Moisten with simple syrup and coat with 4 oz/113 g of the ganache. Top with another layer of cake, moisten with simple syrup, and coat with 4 oz/113 g of the ganache. Top with the final layer of cake and moisten with simple syrup.

2 Coat the top and sides of the cake with 4 oz/113 g of the ganache.

3 Fill a pastry bag fitted with a medium-size plain tip with the remaining ganache. Pipe a border of nickel-size domes around the outer edge of the cake.

4 Warm 2 perfectly flat sheet pans in the oven until just warm to the touch (approximately 100°F/38°C). Ladle 10 oz/284 g of the melted chocolate onto the back of each sheet pan and spread evenly with an offset spatula.

5 Refrigerate the sheet pans for 15 minutes, then transfer to the freezer for 15 minutes.

6 Remove the pans from the freezer and let stand at room temperature until the chocolate becomes pliable, about 5 minutes.

7 Spread some of the chocolate on a piece of parchment approximately 3 in/8 cm wide, let it set lightly, and wrap around the cake.

8 With the same spatula, remove the chocolate from the pans, holding the tip of the spatula steady and rotating the handle end to create fans, or ruffles. Arrange the chocolate ruffles on the top of the cake in concentric circles, starting from the edge and working in, overlapping the circles to completely cover the top of the cake. Sprinkle lightly with confectioners' sugar, if desired.

NOTE For this décor it is best to use a chocolate with a low cocoa butter content.



Gâteau praliné

MAKES 1 CAKE (8 IN/20 CM)

1-2-3 cookie dough (page 223)	8 oz	227 g
Hazelnut sponge cake (page 277), 8 in/20 cm	1 each	1 each
Praline paste	2 oz	57 g
French buttercream (page 419)	1 lb 12 oz	794 g
Nougatine, crushed	2 oz	57 g
Frangelico-flavored simple syrup (see “Liqueur-Flavored Simple Syrup,” page 900)	6 fl oz	180 mL
Dark chocolate rectangular cutouts (see page 827), 1½ by 3 in/4 by 8 cm	25 each	25 each
Hazelnut dragées (page 793)	8 oz	227 g

- 1 Roll out the dough ⅛ in/3 mm thick and cut out an 8-in/20-cm round. Transfer to a sheet pan.
- 2 Bake at 350°F/177°C until golden brown, 10 to 12 minutes. Cool completely.
- 3 Slice 3 even layers from the sponge (between ¼ and ½ in/6 mm and 1 cm thick).
- 4 Blend the praline paste into the buttercream. Add the crushed nougatine to 10 oz/284 g of the praline buttercream and blend well. Reserve 6 oz/170 g of the buttercream for décor.
- 5 Place the cookie round on an 8-in/20-cm cardboard cake round and coat with 2 oz/57 g of the praline buttercream. Top with a layer of sponge, moisten with simple syrup, and coat with 5 oz/142 g of the nougatine buttercream. Top with a second layer of sponge, moisten with simple syrup, and coat with the remaining nougatine buttercream. Top with the remaining sponge layer.
- 6 Finish the top and sides of the cake with the praline buttercream. Press the chocolate rectangles onto the sides of the cake, overlapping them slightly and completely covering the sides of the cake.
- 7 Using a pastry bag fitted with a #3 star tip, pipe a shell border with the reserved buttercream around the top edge of the cake. Place the hazelnuts dragées on the border, spacing them evenly.

Gâteau Charlemagne

MAKES 1 CAKE (8 IN/20 CM)

Japonais meringue (page 898), 8-in/20-cm round, baked	2 each	2 each
Chocolate chiffon sponge (page 288), 8 in/20 cm	1 each	1 each
Hazelnut liqueur	2 fl oz	60 mL
Honey	1 oz	28 g
Diplomat cream (page 394)	10 oz	283 g
Frangelico-flavored simple syrup (see “Liqueur-Flavored Simple Syrup,” page 900)	3 fl oz	90 mL
Chantilly cream (page 420)	8 oz	227 g
White chocolate round cutouts (see page 827), 3 in/8 cm	6 each	6 each
Cocoa powder, for dusting	as needed	as needed

- 1 Trim each japonais layer to a perfect 8-in/20-cm round. Slice one layer from the chiffon sponge (between $\frac{1}{4}$ and $\frac{1}{2}$ in/6 mm and 1 cm thick).
- 2 Blend the hazelnut liqueur and honey into the diplomat cream.
- 3 Smear a dollop of the diplomat cream onto the center of an 8-in/20-cm cardboard cake round and place one of the japonais rounds on top. Coat with 5 oz/142 g of the diplomat cream. Top with the layer of chiffon sponge, moisten it with simple syrup, and coat with the remaining diplomat cream. Top with the remaining japonais round.
- 4 Coat the top and sides of the cake with the Chantilly cream.
- 5 Reserve 3 of the white chocolate rounds. Press the remaining chocolate rounds onto the sides of the cake, overlapping them slightly and covering the sides of the cake at evenly measured intervals.
- 6 Dust the top of the cake with cocoa powder, covering it completely.
- 7 Heat a small sharp knife and cut each of the reserved white chocolate circles in half. Place them around the top edge of the cake so they just touch one another, with the rounded side facing in.

Orange mousseline torte

MAKES 1 TORTE (8 IN/20 CM)

1-2-3 cookie dough (page 223)	8 oz	227 g
Orange chiffon sponge (page 287), 8 in/20 cm	1 each	1 each
Heavy cream, whipped to soft peaks	4 fl oz	120 mL
Orange curd (page 377)	8 oz	227 g
Orange marmalade	2 oz	57 g
Grand Marnier–flavored simple syrup (see “Liqueur-Flavored Simple Syrup,” page 900)	6 fl oz	180 mL
Swiss meringue (page 416)	1 lb	454 g

- 1 Roll out the dough $\frac{1}{8}$ in/3 mm thick and cut out an 8-in/20-cm round. Transfer to a sheet pan. Chill at least 30 minutes.
- 2 Bake at 350°F/177°C until golden brown, 10 to 12 minutes. Cool completely.
- 3 Cut the chiffon sponge into 3 layers (between $\frac{1}{4}$ and $\frac{1}{2}$ in/6 mm and 1 cm thick). Fold one-third of the whipped cream into the orange curd to lighten it, and then fold in the remaining whipped cream.
- 4 Place an 8-in/20-cm cardboard cake round on a sheet pan and place an 8-in/20-cm cake ring on top. Line the sides of the cake ring with an acetate strip or plastic wrap. Apply a thin coating of marmalade to the cookie round and place it in the cake ring. Top with a layer of chiffon sponge, moisten with simple syrup, and coat with 6 oz/170 g of the orange whipped cream. Top with a second layer of chiffon sponge, moisten with simple syrup, and coat with the remaining 6 oz/170 g orange whipped cream. Top with the final layer of chiffon sponge and moisten with simple syrup.
- 5 Coat the top and sides of the torte with meringue. Using a pastry bag fitted with a #5 star tip, pipe side-by-side columns of meringue all around the sides of the torte. Pipe swirls of meringue all over the top of the torte, then pipe a shell border around the base of the torte.
- 6 Using a propane torch, brown the meringue on the sides and top of the torte.

Parisian gâteau

MAKES 1 CAKE (8 IN/20 CM)

Swiss meringue (page 416)	1 lb	454 g
Soft ganache (page 421)	1 lb 4 oz	567 g
Dark chocolate, melted	2 oz	57 g
Coffee extract	½ fl oz	15 mL
Kahlúa	1 fl oz	30 mL
Chocolate shavings (see page 831)	4 oz	113 g
Confectioners' sugar	1 oz	28 g

- 1 Trace three 8-in/20-cm circles on a sheet of parchment paper and line a sheet pan with the parchment.
- 2 Using a pastry bag fitted with a #4 plain tip, pipe a spiral of meringue into each traced circle, starting in the middle and working outward to fill it completely.
- 3 Bake at 225°F/107°C until dry, about 40 minutes. Cool completely.
- 4 Combine the ganache, melted chocolate, coffee extract, and Kahlúa and blend well. Whip to firm peaks.
- 5 Place a meringue round on an 8-in/20-cm cake round and coat with 5 oz/142 g of the ganache. Top with a second layer of meringue and coat it with 5 oz/142 g of ganache. Top with the last layer of meringue, with the smooth side facing out.
- 6 Coat the top and sides of the gâteau with the remaining ganache. Press the chocolate shavings onto the top and sides of the gâteau to cover it completely. Dust the top lightly with the confectioners' sugar.

Orange torte

MAKES 1 TORTE (8 IN/20 CM)

Orange chiffon sponge (page 287), 8 in/20 cm	1 each	1 each
Ladyfinger strip (page 340), 2 by 24 in/5 by 61 cm, striped vanilla and chocolate	1 strip	1 strip
Orange-flavored simple syrup	3 fl oz	90 mL
Orange marmalade	1 oz	28 g
Orange diplomat cream (page 395)	1 lb 10 oz	737 g
Mirror glaze (page 424)	3 oz	85 g
Candied orange peel (page 796), julienne	3 oz	85 g

- 1 Place an 8-in/20-cm cardboard cake round on a sheet pan and place an 8-in/20-cm cake ring on it. Line the ring with plastic wrap.
- 2 Slice 2 layers from the chiffon sponge (between $\frac{1}{4}$ and $\frac{1}{2}$ in/6 mm and 1 cm thick).
- 3 Line the inside of the cake ring with the ladyfinger strip so that the smooth side faces in. Place one layer of the chiffon sponge in the bottom of the ring and moisten with simple syrup. Coat with a thin layer of orange marmalade. Ladle 13 oz/369 g of the diplomat cream on top of the chiffon sponge layer and spread it into an even layer. Top with a second layer of chiffon sponge and press down gently. Moisten the chiffon sponge layer with simple syrup, coat with a thin layer of orange marmalade, and ladle in the remaining 13 oz/369 g diplomat cream.
- 4 Wrap tightly in plastic wrap and refrigerate overnight. (The torte can be frozen for up to 1 month.)
- 5 Glaze the top of the torte with the mirror glaze. Refrigerate until the glaze has fully set, about 20 minutes.
- 6 Warm the sides of the cake ring using a propane torch or a towel moistened with warm water and carefully remove the ring.
- 7 Garnish the top of the torte with the orange peel.

Passion fruit torte

MAKES 1 TORTE (8 IN/20 CM)

1-2-3 cookie dough (page 223)	8 oz	227 g
Chiffon sponge (page 287), 8 in/20 cm	1 each	1 each
Patterned Joconde strip (page 284), 2 by 24 in/5 by 61 cm	1 each	1 each
Raspberry jam	2 oz	57 g
Simple syrup (page 900)	3 fl oz	90 mL
Passion fruit mousse (page 379)	14 oz	397 g
Passion fruit mirror glaze (see Variation, page 427)	3 oz	85 g
Passion fruit	½ each	½ each
Kiwi, peeled and cut crosswise into slices ¼ in/6 mm thick	1 each	1 each
Mango, peeled and thinly sliced	1 each	1 each
Twisted dark chocolate ribbon (see page 831), ½ by 6 in/1 by 15 cm	1 each	1 each
Twisted white chocolate ribbon (see page 831), ½ by 6 in/1 by 15 cm	1 each	1 each

- 1 Roll out the dough ⅛ in/3 mm thick and cut out an 8-in/20-cm round. Transfer to a sheet pan.
- 2 Bake at 350°F/177°C until golden brown, 10 to 12 minutes. Cool completely.
- 3 Slice 2 layers from the chiffon sponge (between ¼ and ½ in/6 mm and 1 cm thick).
- 4 Place an 8-in/20-cm cardboard cake round on a sheet pan and place an 8-in/20-cm cake ring on top. Line the inside of the cake ring with an acetate strip or plastic wrap. Line the inside of the ring with the strip of Joconde. Coat the cookie round with raspberry jam and place in the bottom of the ring. Top with a layer of chiffon sponge and moisten with simple syrup. Ladle 7 oz/198 g of the passion fruit mousse on top of the chiffon sponge and spread it into an even layer. Top with the second layer of chiffon sponge, press down gently, and moisten with simple syrup. Ladle in the remaining 7 oz/198 g passion fruit mousse.
- 5 Wrap tightly in plastic wrap and refrigerate overnight. (The torte can be frozen for up to 1 month.)
- 6 Glaze the top of the torte with the mirror glaze.
- 7 Warm the sides of the cake ring using a propane torch or a towel moistened with warm water and carefully remove the ring.
- 8 Place the passion fruit half on top of the torte, slightly off center and seed side up. Place 2 kiwi slices next to the passion fruit half and fan the mango slices out from the kiwi slices. Place the chocolate ribbons to form an X over the fruit.

NOTE Fresh fruit can be added to the filling. Any fruit purée can be used to change the flavor.

Strawberry yogurt Bavarian torte

MAKES 1 TORTE (8 IN/20 CM)

1-2-3 cookie dough (page 223)	8 oz	227 g
Chiffon sponge (page 287), 8 in/20 cm	1 each	1 each
Strawberry jam	1 oz	28 g
Kirsch-flavored simple syrup (page 900)	4 fl oz	120 mL
Strawberry yogurt Bavarian (page 395)	1 lb	454 g
Strawberries, thinly sliced	12 each	12 each
Chantilly cream (page 420)	8 oz	227 g
Marbled white and dark chocolate rectangular cutouts (see page 827), 1½ by 3 in/4 by 8 cm	25 each	25 each
Strawberries, quartered	2 each	2 each
Chocolate fan (see page 831)	1 each	1 each
Marbled chocolate cigarettes (see page 831)	1 each	1 each

- 1 Roll out the dough $\frac{1}{8}$ in/3 mm thick and cut out an 8-in/20-cm round. Transfer to a baking sheet. Bake at 350°F/177°C until golden brown, 10 to 12 minutes. Cool completely.
- 2 Place an 8-in/20-cm cardboard cake round on a sheet pan and place an 8-in/20-cm cake ring on top. Line the ring with plastic wrap.
- 3 Slice 3 layers from the chiffon sponge (between $\frac{1}{4}$ and $\frac{1}{2}$ in/6 mm and 1 cm thick).
- 4 Spread a thin coating of strawberry jam on the cookie round and place it in the bottom of the ring. Place a layer of chiffon sponge on the cookie base and moisten with simple syrup. Ladle 8 oz/227 g of the Bavarian cream on top of the chiffon sponge and spread it into an even layer. Arrange half of the sliced strawberries in concentric circles over the cream. Top with a second layer of chiffon sponge, press down gently, and moisten with simple syrup. Ladle in the remaining 8 oz/227 g Bavarian cream and cover in the same manner with the remaining sliced strawberries. Top with the last layer of chiffon sponge, press down gently, and moisten with simple syrup. Cover with plastic wrap and refrigerate until fully set.
- 5 Remove the plastic wrap. Warm the sides of the cake ring using a propane torch or a towel moistened with warm water and carefully remove the ring.
- 6 Coat the top and sides of the torte with the Chantilly cream. Press the chocolate rectangles onto the sides of the torte, overlapping them slightly and completely covering the sides of the torte. Arrange the quartered strawberries in the center of the torte. Place the chocolate fan in the center. Place the chocolate cigarette across the strawberries.

Peanut butter s'mores cake

MAKES 1 CAKE (6 IN/15 CM)

Marshmallows (page 814)	8 oz	227 g
Graham cracker crumbs	as needed	as needed
Graham cracker crust (page 228)	4 oz	113 g
Milk chocolate peanut butter gianduja (page 807)	3 oz	85 g
Flourless sponge (page 281), 5-in/13-cm rounds, ½ in/1 cm thick	1 each	1 each
Vanilla simple syrup (page 901)	3 fl oz	90 mL
Milk chocolate Bavarian cream (see page 393)	1 lb	454 g
Milk chocolate mirror glaze (see page 428)	1 lb	454 g
Toasted marshmallow	1 each	1 each
Chocolate cigarettes (see page 829)	1 each	1 each

- 1 Pipe the marshmallows into a 5½-in/14-cm circle onto oiled parchment. Sprinkle with graham cracker crumbs and freeze for 20 minutes, or until completely set.
- 2 Prepare the graham cracker crust and press into a 6-in/15-cm cake ring. Bake at 325°F/163°C in a convection oven for 6 minutes. Trim to a 5-in/13-cm round while still hot from the oven. Allow to cool completely before cake assembly.
- 3 Spread 3 oz/85 g of the gianduja on top of the graham cracker round and top with the round of flourless sponge, pressing gently to adhere. Soak the sponge with the simple syrup. Reserve.
- 4 Place a 6-in/15-cm cake ring mold on a sheet pan that has been lined with acetate.
- 5 Portion 8 oz of the Bavarian cream into the cake ring.
- 6 Lightly press the marshmallow round into the mousse so it comes up the sides of the marshmallow round.
- 7 Portion the remaining mousse into the ring and place the graham cracker–gianduja–flourless sponge layer on last with the graham cracker base facing up, pressing gently into place. Freeze the cake 6 hours, or overnight, until completely set.
- 8 Working with the cake still frozen, unmold by warming slightly with a torch. Glaze with the milk chocolate glaze and refrigerate until set. Garnish with a toasted marshmallow on a chocolate stick.

Caramel macadamia nut torte

MAKES 1 TORTE (6 IN/15 CM)

Macadamia cremeux (page 367)	7 oz	198 g
Japonais meringue (page 898)	1 recipe	1 recipe
Chocolate caramel ganache (page 423)	1½ oz	43 g
Toasted macadamia nuts	9½ oz	269 g
Caramel mousse (page 385)	1 lb	454 g
Chiffon sponge (page 287), 5-in/13-cm rounds, ½ in/1 cm thick	1 each	1 each
Caramel simple syrup (page 438)	3 oz	85 g
Caramel glaze (page 426)	1 lb	454 g
Milk chocolate fans (see page 831)	12–14 each	12–14 each
Chocolate mirror glaze (page 428)	4 oz	113 g
Marbleized chocolate plaques (see page 829)	1 each	1 each
Striped chocolate cigarettes (see page 830)	1 each	1 each

- 1 Freeze the macadamia cremeux in a 6-in/15-cm cake pan lined with plastic wrap. Freeze, for 6 hours, or overnight, until solid. Unmold from the pan and trim to a 5-in/13-cm circle. Keep frozen until needed.
- 2 Using a pastry bag fitted with a #4 plain pastry tip, pipe the japonais batter into a 5-in/13-cm round onto a parchment-lined sheet pan. Bake at 350°F/177°C until golden brown, 10 to 15 minutes. Cool completely before assembly.
- 3 Spread 1½ oz/43 g of tabled chocolate caramel ganache over the japonais meringue and top with 1½ oz/43 g of the toasted macadamia nuts. Keep at room temperature.
- 4 Reserve 5 oz/142 g of the caramel mousse and portion the rest into a 6-in/15-cm cake ring mold.
- 5 Place the macadamia cremeux on top of the mousse and press it gently into place so the mousse comes up the sides of the frozen cremeux.
- 6 Moisten chiffon sponge with the caramel simple syrup and place on top of the cremeux layer in the mold. Pour the reserved mousse on top of the chiffon sponge and lightly press the japonais layer into the mousse. Freeze the cake until set.
- 7 Spread the remaining mousse on top of the soaked chiffon sponge. Fill the cake mold with the remaining caramel mousse. Press the japonais layer on top, the ganache side down. Wrap the cake tightly in plastic wrap and freeze for 6 hours, or overnight, until set.
- 8 To finish the cake, warm the caramel glaze to 95°F/35°C and spread on top of the frozen cake while still in the ring. Refrigerate the cake for 15 minutes or until the glaze is completely set.

- 9 Unmold the cake and place on a 7-in/18-cm gold cake board.
- 10 Press the milk chocolate fans onto the sides of the torte, slightly overlapping them to completely cover the sides of the torte.
- 11 Garnish the torte, piping dots of chocolate mirror glaze on top. Arrange the remaining toasted macadamia nuts, the marble chocolate plaque, and the chocolate cigarette on the torte.



FROM LEFT TO RIGHT: Milk Chocolate Chai Latte Cake (page 603), Mochaccino Cake (page 602), Caramel Macadamia Nut Torte (opposite), and Peanut Butter S'mores Cake (page 599)

Mochaccino cake

MAKES 1 CAKE (6 IN/15 CM)

Italian cream (page 397)	7 oz	198 g
Coffee crispy base (page 349)	3 oz	85 g
Devil's food cake (page 266), 5-in/13-cm rounds ½ in/1 cm thick	2 each	2 each
Coffee mousse (page 383)	7 oz	198 g
Dark coffee mousse (page 384)	7 oz	198 g
Ultra-shiny chocolate glaze (page 424)	4 oz	113 g
Coffee macaroons (page 328)	8–10 each	8–10 each
Chocolate cigarettes (see page 829)	4 oz	113 g
Chocolate shavings (page 831)	4 oz	113 g

- 1 Freeze the Italian cream in a 6-in/15-cm cake pan that has been lined with plastic wrap. Remove from the pan and cut into a 5-in/13-cm round. Reserve in the freezer.
- 2 Spread the coffee crispy base on one layer of the devil's food cake, wrap tightly, and freeze until completely set.
- 3 Place the cake rings on a flat sheet pan lined with plastic wrap.
- 4 Portion 7 oz/198 g of the coffee mousse into a 6-in/15-cm cake ring.
- 5 Lightly press the frozen Italian cream into the mousse so the mousse comes up the sides of the Italian cream.
- 6 Place the plain devil's food cake round on top of the Italian cream. Place the cake in the freezer.
- 7 Portion 7 oz/198 g of the dark coffee mousse into the cake ring mold. Place the remaining dark coffee mousse in 2½-in/6-cm rings and freeze for garnish.
- 8 Place the reserved devil's food cake layer into the mousse with the crispy side down. Freeze.
- 9 Unmold the cake by warming the sides slightly with a torch. Glaze the top and sides with ultra-shiny chocolate glaze while still frozen.
- 10 Place on a clean cake board. Garnish the bottom quarter edge of the side of the cake by gently pressing the coffee macaroons to adhere. Spray the frozen mousse rings with chocolate and place in the center of the cake. Place the chocolate shavings on top and garnish with a dollop of whipped cream and chocolate coffee beans.

Milk chocolate chai latte cake

MAKES 1 CAKE (6 IN/15 CM)

Coffee crispy base (page 349)	6 oz	170 g
Flourless sponge (page 281), 5-in/13-cm rounds	2 each	2 each
Chai panna cotta (page 376)	6 oz	170 g
Chocolate chai mousse (page 380)	1 lb	454 g
Spraying chocolate (page 464)	as needed	as needed
Ultra-shiny chocolate glaze (page 424)	4 oz	113 g
Chocolate cinnamon stick décor	1 each	1 each
Star anise, for décor	1 each	1 each
Marbled plaques (see page 829)	12	12

- 1 Spread the coffee crispy base on one of the flourless sponge rounds and freeze until fully set, about 20 minutes.
- 2 Freeze the chai panna cotta in a 6-in/15-cm cake pan lined with plastic wrap. Remove from the pan and cut into a 5-in/13-cm round. Reserve in the freezer.
- 3 Place the cake ring on a sheet pan lined with plastic wrap.
- 4 Portion 8 oz/227 g of the milk chocolate chai mousse into a 6-in/15-cm cake ring.
- 5 Lightly press the plain flourless sponge into the mousse so it comes up the sides of the sponge.
- 6 Place the frozen panna cotta on top of the sponge and pour the remaining mousse on top, reserving 2 oz/57 g for garnish.
- 7 Place the sponge with the coffee crispy base on last, with the sponge facing up, pressing gently into place. Freeze the cake for 6 hours or until completely set.
- 8 Remove the cake from the ring by warming the sides slightly with a torch.
- 9 Place the reserved mousse in a pastry bag fitted with a #2 tip. Pipe a random pattern on the top left side of the cake. Freeze until firm.
- 10 Spray the entire cake with spraying chocolate and flood in the outlined pattern with shiny glaze.
- 11 Garnish the top with a chocolate cinnamon stick and star anise.
- 12 Place marbled plaques around the side of the cake, pressing gently to adhere.

Carrot cake

MAKES 1 CAKE (6 IN/15 CM)

Poached pear gelée (see page 813)	4 oz	113 g
Bavarian cheese mousse (page 388)	1 lb	454 g
Carrot cake (page 271), 5-in/13-cm rounds, ½ in/1 cm thick	2 each	2 each
Poached pear	½ each	½ each
Candied carrot chip	1 each	1 each

- 1 Place cake rings on a sheet pan lined with plastic wrap and place a textured sheet in the bottom of each ring.
- 2 Freeze the poached pear gelée in a 6-in/15-cm cake pan lined with plastic wrap. Remove the frozen gelée from the pan and cut into a 5-in/13-cm round. Reserve in the freezer.
- 3 Portion 8 oz/227 g of the Bavarian cheese mousse into a 6-in/15-cm cake ring.
- 4 Lightly press a round of carrot cake into the mousse so it comes up the sides of the cake.
- 5 Spread another 8 oz/227 g of the mousse on top of the carrot cake and lightly press the frozen round of gelée into the mousse so it comes up the sides of the gelée. Place the final layer of carrot cake on top and press into the mousse so it is level with the top of the cake ring. Freeze the cake for 6 hours, or overnight, until completely set.
- 6 Garnish with a half of a poached pear and a candied carrot chip.

Harvest apple cheesecake

MAKES 1 CAKE (6 IN/15 CM)

Linzer dough (page 227)	4 oz	113 g
Poached apple compote (page 447)	10 oz	284 g
Cinnamon ganache (page 422)	3 oz	85 g
Pumpkin cake (page 272), 5-in/13-cm rounds, ½ in/1 cm thick	1 each	1 each
Spiced cider simple syrup	2 oz	57 g
Pumpkin cheesecake mousse (page 390)	1 lb	454 g
Spiced mirror glaze (page 425)	4 oz	113 g

- 1 Roll out the linzer dough ¼ in/6 mm thick and refrigerate until firm. Cut the dough into a 5-in/13-cm round.
- 2 Bake at 350°F/177°C until golden brown, about 12 minutes. If the cookie spreads while baking, trim it while still warm. Cool completely.
- 3 Freeze the apple compote in two 6-in/15-cm cake pans lined with plastic wrap. Remove the frozen compote from the pans and cut one into a 5-in/13-cm round and the other with an apple-shaped cutter. Reserve in the freezer.
- 4 Spread 3 oz/85 g of the cinnamon ganache on the linzer cookie round. Place the pumpkin cake round on top and brush with the simple syrup.
- 5 Line a sheet pan with plastic wrap and place a 6-in/15-cm cake ring on top. Place the frozen apple-shaped compote in the center. Spread 8 oz/227 g of the cheesecake mousse into the prepared cake ring.
- 6 Lightly press the remaining frozen apple compote into the mousse so the mousse comes up the sides of the compote.
- 7 Fill the cake ring to ¾ in/2 cm from the top with the remaining cheesecake mousse. Press the linzer and pumpkin base into the mousse, making sure the linzer is level with the top of the ring. Freeze the cake for 6 hours, or overnight, until completely frozen.
- 8 Working with the cake still frozen and in the ring, ladle the mirror glaze flavored with apple cider reduction into the center of the cake. Spread with an offset spatula to cover the surface completely. Unmold the cake by warming the sides slightly with a torch. Garnish as desired and serve.

Lemon raspberry basil cake

MAKES 1 CAKE (6 IN/15 CM)

Candied lemon slices	8 each	8 each
Lemon cookie dough (page 223)	4 oz	113 g
Basil cremeux (page 366)	6 oz	170 g
Raspberry jam	2 oz	57 g
Citrus white chocolate sablés (page 318), 5-in/13-cm rounds	1 each	1 each
Lemon chiffon sponge (page 287), 5-in/13-cm rounds	2 each	2 each
Lemon mousse (page 386)	14 oz	397 g
Simple syrup (page 900)	3 fl oz	90 mL
Raspberry mirror glaze (see Variation, page 427)	4 oz	113 g
White chocolate ribbon (see page 831)	1 each	1 each
Fresh raspberries	3 each	3 each

- 1 Line a cake ring with candied lemon slices.
- 2 Roll out the cookie dough $\frac{1}{4}$ in/6 mm thick and cut into a 5-in/13-cm round.
- 3 Bake at 350°F/177°C until golden brown, about 12 minutes. If the cookie spreads while baking, trim it while still warm. Cool completely.
- 4 Freeze the basil cremeux in a 6-in/15-cm cake pan lined with plastic wrap. Remove the frozen cremeux from the pan and cut into a 5-in/13-cm round. Reserve in the freezer.
- 5 Spread the raspberry jam on top of the sablé round and top with a round of chiffon sponge, pressing gently to adhere. Reserve.
- 6 Portion 6 oz/170 g of the lemon mousse into a 6-in/15-cm cake ring.
- 7 Lightly press the cremeux into the mousse so it comes up the sides of the cremeux.
- 8 Moisten the remaining chiffon sponge with the simple syrup and place on top of the cremeux.
- 9 Portion the remaining mousse into the ring and place the cookie sandwich on last with the cookie facing up, pressing gently into place. Freeze the cake for 6 hours, or overnight, until completely frozen.
- 10 Working with the cake still frozen and in the ring, ladle the mirror glaze into the center. Spread with an offset spatula to cover the surface completely. Refrigerate to set the glaze. Unmold the cake by warming the sides slightly with a torch. Garnish with the white chocolate ribbon and fresh raspberries.



TOP ROW, FROM LEFT: Lining a mold with candied lemon slices; assembling an entremet: adding a gelatin-based filling layer; adding the base to the entremet. The cake was built upside down to achieve a perfectly flat top.

BOTTOM ROW, FROM LEFT: Spreading an even layer of glaze on a frozen entremet; removing the ring from the cake while it is still frozen; finished Lemon Raspberry Basil Cake.

“Fig Newton” cake

MAKES 1 CAKE (6 IN/15 CM)

Patterned Joconde sponge (page 284)	1 sheet	1 sheet
Fresh figs	12 each	12 each
Fig Newton dough (page 236)	4 oz	113 g
Fig compote (page 447)	6 oz	170 g
Almond dacquoise (page 296), 5-in/13-cm rounds	2 each	2 each
Mascarpone mousse (page 389)	1 lb	454 g
Spray red-colored cocoa butter	as needed	as needed
Mirror glaze (page 424)	4 oz	113 g
Candied almonds	3 each	3 each
Candied orange peel	4 each	4 each

- 1 Lightly butter a 6-in/15-cm cake ring and line with the strip of Joconde that is cut 1 by 9 in/3 by 23 cm. Cut the fresh figs in half and place them cut side out, side by side around the interior of the cake ring just above the Joconde, trimming figs if necessary so they don't come above the ring.
- 2 Roll out 4 oz/113 g of the Fig Newton dough $\frac{1}{4}$ in/6 mm thick and cut one 5-in/12-cm round. Bake in a preheated 325°F/163°C oven until golden brown, about 12 minutes. Cool completely. Trim with a 5-inch/13-cm cutter while still warm.
- 3 Spread 3 oz/85 g of the fig compote on top of the cookie round and top with a round of dacquoise. Press gently to adhere.
- 4 Spread 3 oz/85 g of the fig compote on top of the second dacquoise round and reserve.
- 5 Portion 8 oz/227 g of the mascarpone mousse in the cake ring.
- 6 Place the fig and dacquoise layer on top with the fig side into the mousse, and press gently into place so the mousse comes up the sides of the dacquoise.
- 7 Portion the remaining mousse into the cake ring and place the cookie sandwich on last with the cookie facing up, pressing gently into place. Freeze the cake for 6 hours, or overnight, until completely set.
- 8 Working with the cake still frozen and in the ring, spray a pattern on top of the cake with red-colored cocoa butter. Ladle the mirror glaze into the center of the cake. Spread with an offset spatula to cover the surface completely. Refrigerate to set the glaze. Unmold the cake by warming the sides slightly with a torch. Garnish with fresh figs, candied almonds, and candied orange peel.

Coconut pineapple passion fruit cake

MAKES 1 CAKE (6 IN/15 CM)

1-2-3 cookie dough (page 223)	3 oz	85 g
Décor biscuit (page 349)	1 sheet	1 sheet
Butter, softened	as needed	as needed
Braised pineapple (page 896)	1 each	1 each
White chocolate, melted	2 oz	57 g
Coconut dacquoise (page 296), 5-in/13-cm rounds	2 each	2 each
Coconut mousse (page 379)	8 oz	227 g
Passion fruit mousse (page 379)	8 oz	227 g
Candied pineapple	3 oz	85 g
Passion fruit glaze (see Variation, page 427)	4 oz	113 g
Passion fruit seeds	as needed	as needed
White chocolate spirals	as needed	as needed

- 1 Line a sheet pan with plastic wrap and place a 6-in/15-cm cake ring on top.
- 2 Roll out the cookie dough $\frac{1}{8}$ in/3 mm thick and cut into a 5-in/13-cm round.
- 3 Bake at 350°F/177°C until golden brown, about 12 minutes. If the cookie spreads while baking, trim it while still warm. Cool completely.
- 4 Cut the décor biscuit into a strip $1\frac{1}{2}$ by 19 in/4 by 48 cm.
- 5 Brush the inside of the cake ring lightly with softened butter and line the interior with the décor biscuit strip.
- 6 Place three slices of the braised pineapple ($\frac{1}{8}$ -in/3-mm thick) in the center of the ring, overlapping the slices so there is at least 1 in/3 cm of space between the ring and the edge of the pineapple.
- 7 Using a pastry brush, brush the white chocolate onto one of the dacquoise layers and sandwich with the cookie base.
- 8 Portion 8 oz/227 g of the coconut mousse on top of the pineapple in the cake ring.
- 9 Lightly press the dacquoise layer without the chocolate into the mousse so it comes up the sides of the dacquoise.
- 10 Portion 8 oz/227 g of the passion fruit mousse into the ring mold, bringing it $\frac{3}{4}$ in/2 cm from the top of the ring. Sprinkle with the candied pineapple.
- 11 Place the tart dough/dacquoise sandwich on last with the tart dough facing up, pressing gently into place. Freeze the cake overnight, or until completely frozen.

12 Working with the cake still frozen and in the ring, ladle the passion fruit glaze into the center of the cake. Spread with an offset spatula to cover the surface completely. Unmold the cake by warming the sides slightly with a torch and place on a platter or cake board. Garnish with passion fruit seeds and white chocolate spirals.



FROM FAR LEFT, CLOCKWISE: Harvest Apple Cheesecake (page 605), Coconut Pineapple Passion Fruit Cake (page 609), Lemon Raspberry Basil Cake (page 606), "Fig Newton" Cake (page 608), and Carrot Cake (page 604)