

Menyiapkan Petit Four

Pertemuan ke 4

Prepare and present petit four glace

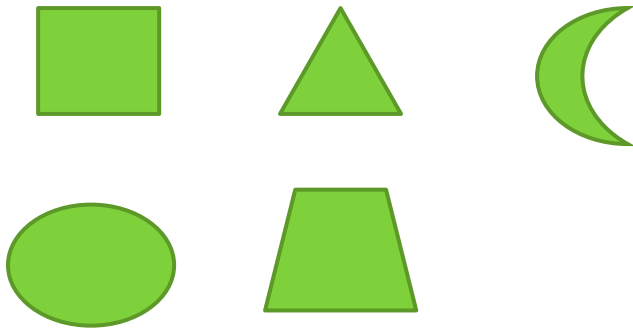
Prepare petit four bases

- ◉ Sponge
- ◉ Shortbread
- ◉ Meringue
- ◉ Marzipan
- ◉ Japonaise
- ◉ Chocolate
- ◉ Choux pastry



Prepare and present petit four glace

Cut and Assemble



- Any shape
- Assemble layers before cutting
- Press firmly



Prepare and present petit four glace

Prepare fillings

- ◉ Simple filling:
 - Jam - thinly applied just enough to bind
- ◉ Complex fillings:
 - Flavoured ganache
 - Butter creams - coloured and flavoured



Prepare and present petit four glace

Prepare for glazing

- ◉ Clean
- ◉ Dry
- ◉ Correct temperature



Prepare and present petit four glace

Decorate to enhance appeal

- ◉ Chocolate Motifs
- ◉ Flower designs
- ◉ Flakes of coconut
- ◉ Small portions of glace fruits



Prepare and present petit four glace

Display petit four glace

- ◉ Platter
- ◉ Plates
- ◉ Symmetrical designs
- ◉ Straight lines
- ◉ Circle designs



As petit fours need to be consistent size; design needs to be consistent - Keep it simple.

Prepare and display marzipan based petit fours

Element 2: Prepare and display marzipan based petit fours

1. Prepare and flavour marzipan
2. Shape marzipan
3. Prepare marzipan for glazing
4. Decorate marzipan petit fours to enhance customer eye appeal
5. Display marzipan petit fours



Prepare and display marzipan based petit fours

Prepare and flavour marzipan

Marzipan is simple product

- ⦿ Can be flavoured
- ⦿ Can be coloured

BUT marzipan is premium product:

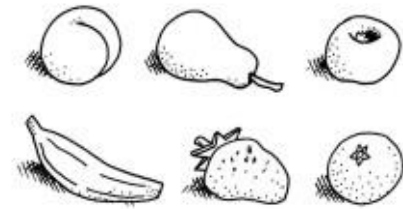
- ⦿ Respect it
 - Keep flavours and colours **subtle**



Prepare and display marzipan based petit fours

Shape marzipan

- Can be rolled and cut
- Can be shaped
- Sizes need to be consistent
- Small portions



Marzipan can be RICH to eat: Small portions.

Prepare and display marzipan based petit fours

Prepare marzipan for glazing

- ⦿ Needs to be dry on surface of product
- ⦿ Surface needs to be smooth



Prepare and display marzipan based petit fours

Decorate marzipan petit fours to enhance customer eye appeal

- ⦿ Can be decorated
- ⦿ Before baking
- ⦿ After baking
- ⦿ Decorate before and glaze after baking



Prepare and display marzipan based petit fours

Display marzipan petit fours

- ◉ Keep it simple
- ◉ Symmetrical designs
- ◉ Platters
- ◉ Plates



Prepare and display petit four sec

Element 3: Prepare and display petit four sec

1. Prepare and bake selection of petit four sec
2. Prepare and flavour fillings to required consistency
3. Prepare petit four sec for glazing
4. Decorate petit four sec to enhance customer eye appeal
5. Display petit four sec



Prepare and display petit four sec

Prepare and bake selection of petit four sec

- ◉ Shortbread
- ◉ Puff Pastry
- ◉ Meringue products
- ◉ Japonaise
- ◉ Honey doughs



Prepare and display petit four sec

Prepare and flavour filling to required consistency

Ganache

- Flavoured and softened

Jams

- Small amounts, adds flavour; good binding

Buttercreams

- Can be flavoured, coloured; adds mouth feel moisture

Curds

- Lemon curd; lemon juice butter eggs: expensive but intense flavour

Marzipan

- Can be flavoured, softened and coloured

Dried fruits

- Bound up in jams or curds; adds richness and variety



Prepare and display petit four sec

Prepare petit four sec for glazing

- Clean surface
- Dry surface
- Clean workspace



Prepare and display petit four sec

Decorate petit four sec to enhance customer eye appeal

- ◉ Garnish
- ◉ Piped motifs
- ◉ Glace fruits
- ◉ Roasted nuts



Prepare and display petit four sec

Display petit four sec

- ◉ Platters
- ◉ Plates
- ◉ Symmetry
- ◉ Size
- ◉ Consistency



Prepare and display caramelised petit fours

Element 4: Prepare and display caramelised petit fours

1. Select fruits/nuts
2. Prepare products
3. Prepare coating for fruits
4. Coat caramelised petit fours
5. Display caramelised petit fours



Prepare and display caramelised petit fours

Select fruit and nuts

- ◉ Clean
- ◉ Dry
- ◉ Complete
- ◉ Skin attached



Prepare and display caramelised petit fours

Prepare products

- Clean
- Dry
- Clean workspace
- Line of work



Prepare and display caramelised petit fours

Prepare coating for fruits

- ◉ Caramel toffee
- ◉ 156°C
- ◉ Clear
- ◉ Sides of pot clean



Prepare and display caramelised petit fours

Coating caramelised petit fours

- Care and diligence
- OH&S



Prepare and display caramelised petit fours

Display caramelised petit fours

- ◉ Short life span
 - Hydroscopic: attracts moisture
- ◉ Platters
- ◉ Platters
- ◉ Colour



Store petit fours

Element 5: Store petit fours

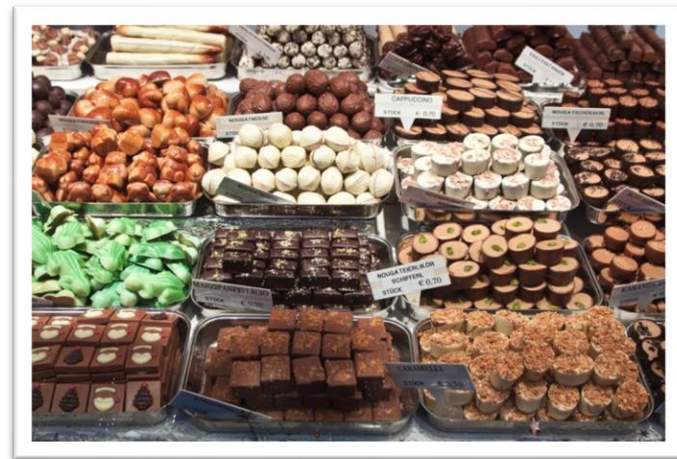
1. Store at correct temperature and conditions
2. Maintain maximum eating quality, appearance and freshness



Store petit fours

Store at correct temperature and conditions

- Protected from adverse conditions
- Cool
- Dry



Store petit fours

Maintain maximum eating quality, appearance and freshness

- ⦿ Produce only what is required
- ⦿ Produce small batches
- ⦿ Produce often
- ⦿ Protect from adverse conditions

