

Menyiapkan Marzipan dan Menampilkkan Petit Four

Pertemuan ke 5

PREPARE AND MODEL MARZIPAN

D1.HPA.CL4.04



Prepare and model marzipan

Assessment for this Unit may include:

- ② Oral questions
- ② Written questions
- ② Work projects
- ② Workplace observation of practical skills
- ② Practical exercises
- ② Formal report from employer/supervisor.



Prepare and model marzipan

This unit comprises three elements:

Element 1: Prepare modelling marzipan

Element 2: Produce moulded and modeled shapes

Element 3: Store marzipan products.



Prepare and model marzipan

Element 1: Prepare modelling marzipan:

- ① Select and weigh ingredients
- ① Combine ingredients
- ① Identify potential problems and take appropriate actions to maintain desired characteristics of modelling marzipan.



Prepare and model marzipan

Select and weigh ingredients:

Almonds

- Blanched and ground



Sugar

- Fine ground PURE icing or confectioners sugar.



Prepare and model marzipan

Select and weigh ingredients:

Egg

- ◉ White or yolk; rarely both

Glucose

- ◉ Liquid; used to keep product soft and pliable

Flavouring

- ◉ Bitter almond oil
- ◉ Spirit
- ◉ Rosewater

Any flavour needs to be light, not dominant.



Prepare and model marzipan

Combine ingredients:

- Follow standard recipe
- Recipes can evolve as improvements are made
- Consistency is the key
- Weigh all ingredients
- Ensure all equipment is clean.



Prepare and model marzipan

Identify potential problems - take appropriate action

- ◉ Clean environment
- ◉ Clean equipment
- ◉ Clean product; longer lasting.



Prepare and model marzipan

Element 2: Produce moulded and modelled shapes

- Mold/model marzipan
- Apply colours to marzipan models
- Apply decorations to marzipan models
- Apply finishes to marzipan models
- Use marzipan for other uses.



Prepare and model marzipan

Mould and model marzipan shapes

- ⦿ Decide on shape
- ⦿ Draw plan
- ⦿ Weigh marzipan portions.



Prepare and model marzipan

Apply colours to marzipan models:

- ◉ **Colour is applied twice**
 - Colour base marzipan
 - Add tints and over colours
- ◉ **Bold c bases**
- ◉ **Milder tints and over colours.**



Prepare and model marzipan

Apply decorations to marzipan models

- Make model come alive
- Add character
- Eye appeal.



Prepare and model marzipan

Apply finishes to marzipan models

- ◉ Glaze to protect product
- ◉ Apply evenly and smoothly.



Prepare and model marzipan

Use marzipan for other uses:

- Petit fours
- Enriched cakes
- Danish pastry fillings
- Filling for chocolate
- Supreme flavour
- Lingering after taste.



Prepare and model marzipan

Element 3: Store marzipan products

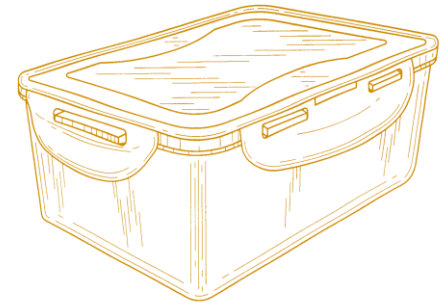
- Store modelling marzipan, marzipan products or models in appropriate conditions
- Maintain maximum eating quality, appearance and freshness.



Prepare and model marzipan

Store marzipan products appropriately

- Protect from outside contamination
- Air movement minimised
- Package ready for sale.



Prepare and model marzipan

Maintain maximum eating quality freshness and appearance

- ⦿ Make in small batches
- ⦿ Keep in protected environment
- ⦿ Glaze finished products.



Thank you

