

RAMNI  
RALHAN'S  
PERFECT  
COOKERY



Professional  
**Bakery &  
Confectionery**



Confectionery

## Designer Cakes

PACKAGE  
1  
PACKAGE

For Special Occasions & Birthday Parties

1. Sweetheart Cake / Valentine Cake With Butter Icing
2. Opera Cake / Moccha Choco Chip Cake With Fudge Icing
3. Fruit & Flower Basket With Cream Cheese Icing
4. Red Velvet Cake With Cream Cheese Icing
5. Christmas Snow Man Cake
6. Lemon Mousse Cake
7. Shape Cake – Doll; Castle, etc.



### Cake Icing

1. Marzipan
2. Royal Icing
3. Caramel Decoration
4. Edible Glitters
5. Truffle Icing
6. Butter Cream Icing
7. Gel Icing
8. Pastillage Designs
9. Spray Icing

## Chocolate Designing

1. Chocolate Border
2. Chocolate Fan
3. Chocolate Curls
4. Chocolate Cigars
5. Chocolate Flowers & Petals
6. Chocolate Squares
7. Chocolate Cone



### Designer Cup Cakes

1. With Butter Icing
2. Cream Icing
3. Chocolate Glazed Icing
4. Royal Icing

### Designer Cookies

1. Ginger Bread Man
2. Sweetheart Cookies
3. Glazed Anise Cookies
4. Funny Face Cookies
5. Chocolate Dip Cookies



## Swiss Rolls & Pastries

1. Blueberry Pastries
2. Chocolate Truffle Pastry
3. Orange Temptation Pastry



4. Choco Log (Swiss Roll)
5. Strawberry / Mango Roll Lade

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## Techniques for Cake Frosting

- |                           |   |
|---------------------------|---|
| 1. Molding a piping bag;  | 11. Basket Weaving  |
| 2. Filling a piping bag   | 12. Cornelli Lace   |
| 3. Stars                  | 13. Coating Cake Sides with – chocolate vermicelli or almond flakes, or cashews & butter scotch |
| 4. Shells                 | 14. Finishes – Satin Ribbon   |
| 5. Rose and Flower Petals | 15. Designing the cake comb   |
| 6. Feather Designing      | 16. Spray Frosties  |
| 7. Borders                | 17. Glazed Icing  |
| 8. Zigzags                |   |
| 9. Twisted Rope           |   |
| 10. Raised Net            |   |



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## Tea-Time Cakes

PACKAGE  
2  
PACKAGE

1. Pound Cake
2. Victoria Sandwich Cake
3. Wheat & Oat Cake
4. Apple & Cinnamon Upside Down Cake
5. Orange Marmalade Cake
6. German Chocolate Cake

## Doughnuts

1. Cake Doughnut
2. Cream Doughnut
3. Sugar Doughnut



4. Chocolate Doughnut
5. Lemon Curd Doughnut

## Muffins

1. Carrot & Apple Muffins
2. Double Chocolate Choco Chip Muffins
3. Wheat & Oat Muffins
4. Lemon Orangey Cup Cake
5. Mocha Choco Chip Muffins

## Tarts & Pies

1. Apple Pie
2. Heavenly Blueberry Tart
3. Raspberry Tart/lemon Tart
4. Mississippi Mud Pie
5. White Chocolate Fruit Pie
6. Ganache Tart



## Yummy Cookies

1. Naan Khatai / Almond Biscotti
2. Digestive Biscuits / Chocolate Pretzel Cookies
3. Jeera Cookies / Grandma's Oatmeal Cookies
4. Double Choco Chip Cookies / Jam Filled Sandwich Cookies
5. Chocolate Mint Stars Cookies
6. Iced Orange Cookies / Pinwheels



## Advanced Brownies

1. Designer Brownies Printed
2. Dates Or Prunes Brownies
3. American Fudge Brownies
4. Moist Brownies (Fudge Sauce)
5. Frosted Brownies
6. Oat Meal Brownies

## Bars & Macaroons

1. Coconut / Strawberry Macaroons
2. Chocolate Macaroons
3. Lemon Cheese Cake Bars
4. Chocolate Oat Meal Bar
5. Marshmallow Bars with M&M's



## Candys

1. Orange And Lemon Candy
2. Creamy Fondant Candy
3. Coconut Mice
4. Chocolate Bugs
5. Magic Marshmallow Fudge
6. Creamy Coconut Squares





## BREADS



1. Brown Bread
2. Wheat & Oats Bread
3. Sandwich Bread
4. Soup Stick
5. Ajwain Stick
6. Choco Chip Bread



7. Milk Bread
8. Spinach & Olive Bread
9. Pita Bread/ Pizza Base
10. Pretzels/ Calzone
11. Focaccia (italian Bread)
12. Multi Grain Bread
13. Bagels
14. Garlic Olive Bread

## Buns / Rolls

1. Pao Buns
2. Knot Buns
3. Paneer Croquette
4. Dinner Roll
5. Butter Horns
6. Chana Masala / Teddy Bear Roll



## Croissants / Danish

1. Plain Croissants
2. Cheese Croissants
3. Corn Mushroom Croissants
4. Cinnamon Buns
5. Apple & Cinnamon Danish
6. Chocolate Danish

## Quiche

1. Veg Quiche
2. Mushroom Quiche
3. Paneer Quiche

## Patties

1. Paneer Pattie
2. French Hearts
3. Cream Roll
4. Veg Pattie

## Puff & Choux Pastry



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**Chocolate  
Making**

PACKAGE  
4  
PACKAGE

1. Almond Rock
2. Choco Crackle



3. Choco Biscuits
4. Coconut
5. Nutty Caramel Bar
6. Mint
7. Walnut
8. Strawberry Centre
9. Marzipan
10. Fruit & Nut
11. Milky Nuts
12. Coffee Centre



**Liquor Chocolate**

1. Mint Liquor
2. Rum Cream
3. Screw Driver
4. Almond Liquor
5. Whisky Liquor
6. Raspberry Liquor
7. Cherry Liquor
8. Chocolate Liquor
9. Lemon Liquor



10. Grape Fruit Liquor
11. Ginger Liquor
12. Banana Liquor
13. All Yours Honey
14. Melon Liquor
15. Rose Cream Liquor
16. Rose Mint Liquor
17. Pina Colada Liquor
18. Orange Colada Liquor
19. Coffee Liquor

**Truffle Cake**

1. Dark Truffle
2. Milk Truffle

3. White Chocolate Truffle
4. Caramel Truffle
5. Coffee Truffle
6. Vanilla Truffle



7. Hazelnut Truffle
8. Apricot Truffle
9. Lemon Coconut Truffle
10. Choco Praline Cinnamon Balls
11. Rum Truffle
12. Ginger Truffle
13. Rum & Raisin Truffle

### Chocolate

- Wrapping
- Packing
- Decoration



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### Advanced Desserts

PACKAGE  
5  
PACKAGE

1. Banoffee Pie Cake
2. Blueberry Cheese Cake
3. Lava Cake
4. New York Cheese Cake
5. Strawberry Cheese Cake
6. Tiramisu
7. Tangy Lemon Mousse
8. Irish Coffee Cream Wonder



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### SUGAR-CRAFT

PACKAGE  
6  
PACKAGE

3 DAYS WORKSHOP

DAY 1 –

CAKE-ICING, FONDANT

DAY 2 –

FLOWERS, PETALS and  
ASSEMBLING THE CAKE

DAY3 –

FIGURE-MAKING,  
HANDS ON TRAINING



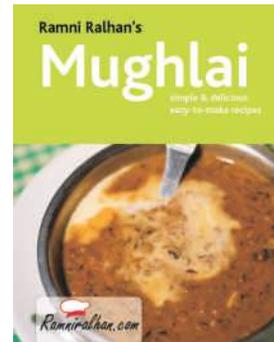
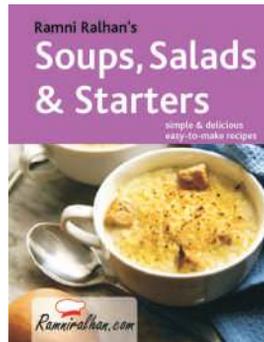
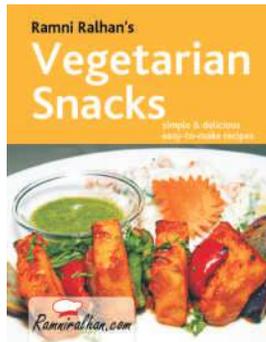
The **PERFECT COOKERY** courses are the medium through which the aspirants of good cooking skills can achieve their objectives.

- The courses are conducted in such a manner that even a beginner may achieve perfection.
- The number of students is limited to ten so that personal attention is paid to each candidate to gain confidence and first hand experience.
- The practice oriented classes are held in a studio kitchen with latest cooking appliances.
- The duration of courses extends between 1-3 days, depending on the variety of dishes covered.



The courses are conducted by **MRS. RAMNI RALHAN**, an eminent personality in the field of cooking expertise. She has the rich experience of more than 27 years in skill of imparting practical cookery knowledge. She has received many awards and honours from the State Government and reputed associations. She has been a regular invite on TV cookery shows for various TV channels like 9X, ETV, CNEB, etc. Mrs. Ralhan has been adjudged as a remarkable teacher.

## MRS. RALHAN'S NEW BOOKS



\* Available in all good **books stores** across India.

\* For **home delivery** of books contact at the numbers below.



Online Booking at [www.ramniralhan.com](http://www.ramniralhan.com)

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