

PÂTISSERIE AND CONFECTIONERY

EUROSKILLS

ERIKA UKKONEN FINLAND





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PÂTISSIER

My name is Erika Ukkonen and I am 22 years old. I live in Rovaniemi, Lapland, Finland. I am currently studying Further Vocational Qualification in Pastry and Confectionery at Saimaa Vocational College Sampo.

My passion for baking began in childhood,

and a few years before starting my studies, I started to wonder if it could become my profession. Since then, that curiosity has grown into a deep commitment — I truly love baking and the creative thinking it involves. In my free time, I enjoy baking, hiking in nature, and working on various crafts.

My grandmother was a talented craftswoman who has been a great source of inspiration to me. Crafting not only connects me to her legacy but also enhances my creativity in baking. I am committed to developing myself and expanding my knowledge — no matter the subject.



INSPIRED BY NATURE: THE FOUR ELEMENTS



I grew up outside the city, surrounded by nature. Even as a child, I loved spending time outdoors — sitting by the campfire and swimming were some of my favorite activities. When I moved to Lapland, my dreams came true: my love for nature was able to flourish.

On Midsummer, stepping out the front door, I see the breathtaking beauty of Finnish Lapland. I feel the coolness of the ground beneath my feet, the fresh summer breeze on my face, the glowing warmth of the bonfire, and hear the powerful rush of the rapids. In this competition, I aim to showcase all four elements in a harmonious way.





DEVELOPMENT PROCESS

The development of competition products is like creating a piece of art – unfolding step by step, with each moment and every detail bringing us closer to perfection.

When I first heard the theme, the four elements, my initial thought was, "Oh, what an easy theme!" But as I delved deeper into it, I realized there are countless perspectives on the subject.

Together with my coaching team, we began exploring ingredients, flavors, techniques, pastry designs – and a million other details.

The development process was long, and the competition products have been refined with heartfelt passion. Without my deep love for the art of patisserie, I wouldn't be here today.

It all begins with an idea – often just a fleeting spark of imagination – which takes shape in the first sketches and in the mouthwatering combinations of flavors. My imagination eventually led me to the landscapes of Finnish Lapland, as I am a deeply nature-oriented person. The visual design of the products draws inspiration from Finnish nature and my passion for being "by the fire."





MODULE B

MODERN PÂTISSERIE

TARTLET

Welcome to the world of flavors! In my tartlet collection, you can experience a harmony of tastes — a balance between refreshing notes and the rich depth of chocolate. Each of the three tartlet types showcases the Fire theme in its own unique way.

Sablé Dough

200 g butter
138 g icing sugar
2,5 g salt
50 g almond flour
83 g egg
440 g wheat flour

Mix dry ingredients with cold diced butter until crumbly. Add eggs and mix until the dough comes together into a ball. Divide

the dough in half and set one part aside. Roll out the other half to 2.5 mm between two silicone mats. Freeze. Cut strips to fit tartlet rings. Freeze again. Press into rolled dough and clean the upper edges. Bake at 160 °C for 12–15 min. Brush the tartlet shells with 50/50 mixture of melted white chocolate and cocoa butter.

RASPBERRY PASSION FRUIT TARTLET

At the base awaits a golden-baked sable, offering a perfect contrast to the soft fillings above. A layer of fresh and tangy raspberry filling awakens the taste buds, followed by a silky-smooth passion fruit curd whose exotic fruitiness brings bright sunshine to the creation.

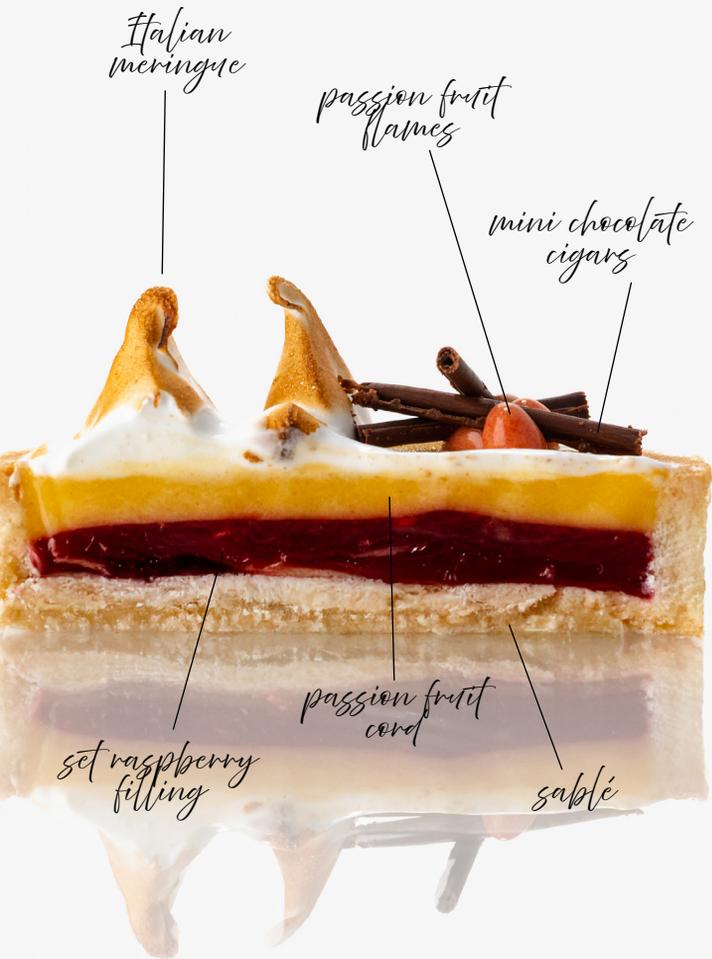
The entire ensemble is finished with a light and

airy Italian meringue that melts in the mouth, leaving behind a delicate, sweet memory.

The Fire theme is reflected in the tartlet not only through the sea of meringue flames, but also in the campfire decoration, where the firewood is made of dark chocolate and the flames are piped from passion fruit filling.



Raspberry Passion Fruit Tartlet



Set Raspberry Filling

63 g sugar
 4,7 g pectin NH
 1,8 g gelatine leaves
 134 g raspberry purée
 61 g raspberries
 3,5 g lemon juice

Mix sugar and pectin. Add to 40 °C purée and boil 2 min. Add raspberries and lemon juice. Fill the uncolored tartlet shells halfway with the filling.

Passion Fruit Curd

136 g passion fruit purée
 41 g egg yolk
 51 g egg
 67.5 g sugar
 1,6 g gelatine powder (1)
 2,7 g water (1)
 51 g butter
 0,5 g gelatine (2)
 1 g water (2)
 2 g red cocoa butter color

Bloom the gelatine powder (1) in cold water (1) and set aside. Do the same with gelatine (2) and water

(2). Boil the sugar and passion fruit purée. Add the eggs and the egg yolks and cook while stirring to 84 °C. Add butter with a hand blender. Add the bloomed gelatine (1) and strain the mixture.

Reserve 58 g of the curd. Add gelatine (2) to this portion to create a pipeable mass for decoration. Color the pipeable mass orange with red color.

Italian Meringue

65 g sugar
 24 g water
 30 g egg white
 5 g sugar

Whip egg white with 5 g sugar. Boil sugar and water to 121 °C, pour into egg whites while whipping. Whip to meringue and pipe at 32–35 °C.

Decoration

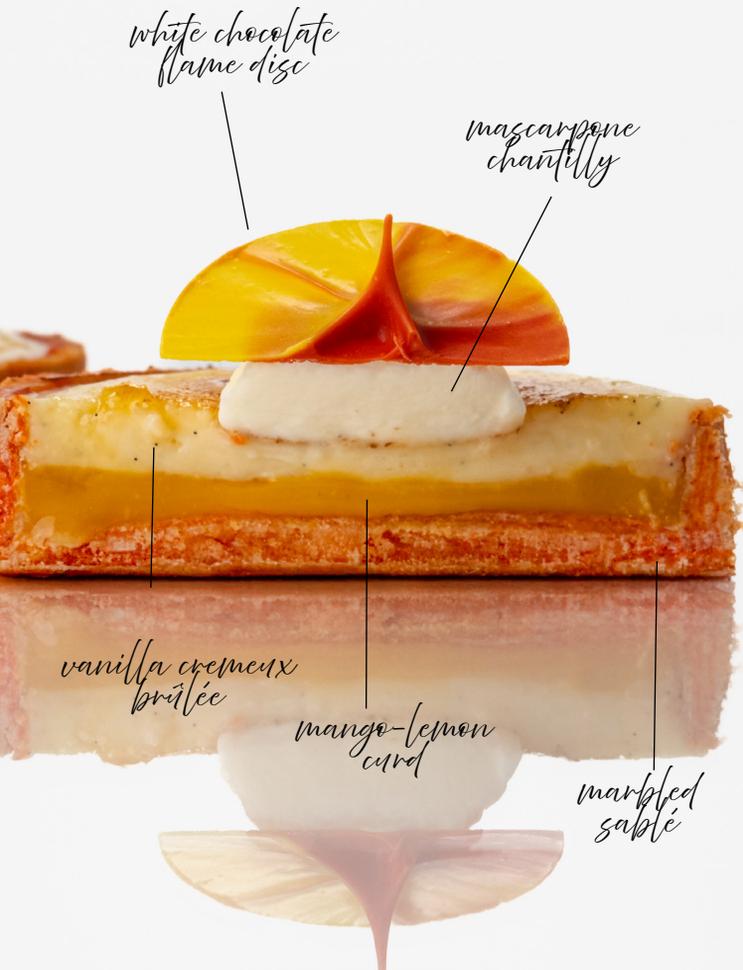
Piped Italian meringue flames
 Mini chocolate cigars as campfire woods
 Passion fruit curd flames

MANGO CRÈME BRÛLÉE TARTLET

The orange-marbled sable base invites a bite into this harmonious creation. On top rests a smooth mango-lemon curd, where tropical sweetness meets refreshing citrus. A velvety vanilla cremeux follows, completed with a crisp, caramelized sugar surface. And like the final touch on a masterpiece, a mascarpone chantilly piping is crowned with a fiery white chocolate decoration, echoing the theme of Fire.



Mango Crème Brûlée Tartlet



white chocolate
flame disc

mascarpone
chantilly

vanilla cremeux
brûlée

mango-lemon
curd

marbled
sablé

Colored Sablé Dough

Color 105 g of the sable dough with red water-soluble food coloring. Combine with 350 g uncolored dough to create marbled effect. Roll out and proceed as described in the earlier sable recipe.

Mango-Lemon Curd

33 g egg yolk
40 g butter
44 g sugar
40 g lemon juice
1,1 g lemon zest
0,1 g citric acid
78 g mango purée
1,4 g gelatine leaves

Cook sugar, yolk, and lemon zest. Add lemon juice, citric acid and mango purée. Add butter. Heat for 15 min, stirring until thick. Add gelatine and strain. Fill the tartlet shells halfway with the curd.

Vanilla Cremeux Brûlée

125 g cream
63 g whole milk

50 g sugar
½ vanilla pod
40 g egg yolk
7 g cornstarch
1,5 g gelatine leaves

Heat cream, milk, sugar and vanilla until it is nearly boiling. Mix yolk and cornstarch. Pour hot liquid over the yolk mixture while stirring. Cook until thickened. Add gelatine. Strain and cool slightly. Pour over mango filling and chill. Sift sugar on top and caramelize with a blow torch.

Mascarpone Chantilly

50 g cream
50 g mascarpone
6 g sugar

Whip the ingredients together. Pipe balls on top of the vanilla cremeux brûlée in the center of the tartlet.

Decoration

Yellow-orange white chocolate discs with spikes



Raspberry Passion Fruit



Vegan Chocolate



Mango Crème Brûlée

VEGAN CHOCOLATE TARTLET

Encircling the cocoa sable base, a golden ring of flames creates a festive touch. Layered directly on top of the vegan sable base is crunchy nut filling, offering a crisp texture and a delicious nuttiness that awakens the taste buds. Above it rests a caramel layer, sweet and toasty, embracing the flavors

like a warm hug. The creation is crowned with silky dark chocolate ganache, delivering a rich and intense finish to every bite. As the final touch, red and gold-tinted dark chocolate flame decorations echo the theme of Fire, with a golden spark to ignite the imagination.



*Vegan
Chocolate Tartlet*

Vegan Sablé Dough

110 g vegan butter-alternative
228 g wheat flour
87 g icing sugar
30 g almond flour
5 g cocoa powder
3 g salt
3 g vanilla sugar
50 g Oatly iMat Visp
15 g corn starch
18 g Oatly iMat Visp

Mix the dry ingredients except the corn starch with cold diced butter-alternative until crumbly. Bring 50 g of Oatly Visp and starch to a boil while whisking constantly. Add the mixture to the crumb mixture and mix until combined.

Add 18 g of cold Oatly Visp and mix until smooth. Roll out the dough between two silicone mats to thickness of 2.5 mm. Freeze until firm. Remove both sheets and cut strips to fit tartlet rings. Freeze again. Press into rolled dough and trim the upper edges. Bake at 160 °C for 12–15 minutes. Bake leftover dough into a crumble to use in the crunchy nut filling. Brush the tartlet shells with 50/50 mixture of melted dark chocolate and cocoa butter.

Crunchy Nut Filling

100 g almond praline
42 g dark chocolate
18 g vegan butter-alternative
44 g baked vegan sable crumbs
30 g crushed hazelnut
0.6 g salt

Melt chocolate and butter-alternative. Mix in other ingredients. Spread over tartlet shells.

Oat Caramel

188 g Oatly iMat Visp
165 g brown sugar
20 g cornstarch
17 g water

Mix 56 g of Oatly Visp, water and cornstarch. Heat the remaining Oatly Visp and brown sugar. Simmer for 12 min, then whisk in the starch mixture. Continue boiling until reaches 114 degrees. Fill in the tartlet shells.

Dark Chocolate Ganache

82 g coconut cream
82 g dark chocolate
12 g glucose

Heat the coconut cream and glucose. Pour over the dark chocolate. Let sit for a minute to melt the chocolate, then stir until smooth. Emulsify with a hand blender until glossy and fully combined. Fill in the tartlet shells on top of the oat caramel.

Decoration

Dip the top edges of the tartlet shells into tempered dark chocolate, dust the chocolate edges with gold powder. Place red and gold-colored dark chocolate flames on top. Add a tiny golden piece of dark chocolate in the center.



MODULE C
MODERN GLAZED CAKE
GREEN APPLE
ENTREMET CAKE



Green Apple Entremet Cake

I remember the apple tree in my grandmother's garden from my childhood — the fresh taste of green apples still lingers in my memory. Now, I invite you to share that memory with me.

A velvety yoghurt mousse brings richness to the cake, while the green apple filling adds a refreshing brightness. The lemon cream gel sharpens the apple's tartness, and a crunchy layer offers a perfect contrast in texture, bringing along a touch of lovely sweetness. A gentle lemon-apple cake completes the composition with subtle harmony. This childhood memory is crowned with a beautiful glossy green glaze.

Go, how does my memory taste?



Sugar Decoration/Cake Topper

My love for nature was born in childhood. I remember going mushroom picking with my late grandfather — it was our shared hobby, a cherished tradition. Today, stepping into the forest feels almost like therapy; it's where my mind finds peace.

The green glaze of the cake beautifully reflects nature and the Earth theme. At the center of the cake stands a miniature piece of Finnish forest: poured isomalt bedrock adorned with shiny stones, striped blades of grass crafted from pulled sugar, and two bright red mushrooms.

The mushroom caps are made by blowing, then delicately dipped in molten sugar to create a glossy finish that contrasts beautifully with the green glaze. A shiny white flower placed on top of a stone completes the cake topper.

Lemon Apple Cake

12 g butter
56 g sugar
54 g egg
24 g cream
46 g wheat flour
1 g baking powder
1 g lemon zest
44 g grated green apple

Melt the butter and add lemon zest. Mix sugar, eggs and cream. Sift together flour

and baking powder, then mix in. Add melted butter and grated apple, mix until smooth. Pour the mixture into the cake ring with a smaller ring placed in the center. Bake at 160°C for approx. 15 min.

Green Apple Filling

188 g apple purée
62 g apple purée
94 g grated green apple
50 g sugar
7.5 g gelatine leaves

2.5 g vanilla pods
15 g invert sugar
15 g lemon juice

In a saucepan, combine 62 g apple purée, sugar, lemon juice, grated apple, vanilla seeds, and invert sugar. Cook briefly to soften the apple a bit. Add soaked gelatine and the remaining apple purée. Pour 200 g into both silicone molds.



Lemon Cream Gel

74 g lemon purée
40 g sugar
23 g cream cheese
42 g cream
5 g honey
3,5 g gelatin leaves

Heat purée, sugar and honey. Add soaked gelatin. Pour over cream cheese and add cream. Pour 90 g into both molds.

Crunchy Layer

56 g caramelized white chocolate
28 g feuilletine
38 g oil
0,5 g salt
3,8 g cocoa butter

Caramelize white chocolate in the oven. Melt cocoa butter and combine all ingredients. Spread 60 g over the apple compote.

Yoghurt Mousse

216 g yogurt (3.5%)
47 g crème fraîche (38 %)

286 g cream
32,5 g icing sugar
10 g gelatine leaves
72 g milk
30 g invert sugar
8,5 g lime juice

Lightly whip the cream. Mix yoghurt with icing sugar, lime juice, and crème fraîche. Heat milk, add invert sugar and soaked gelatine. Combine with the yoghurt mixture. Fold in whipped cream.

Green Glaze

340 g water
80 g glucose
10 g milk
200 g sugar
15 g pectin X58
8 g lemon juice
200 g warm water
1,7 g gelatin
16 g natural apple green color powder

Heat 340 g water, milk and glucose. Mix pectin and sugar, then

whisk into the liquid. Add lemon juice and warm water. Boil for 5 min. Add soaked gelatin. Skim the foam. Color the glaze light green. Strain again if needed. Use when 26-30 degrees.

Sugar Decoration/Cake topper

Melt pre-boiled and colored isomalt.

Bedrock and Stones

Put some colored isomalt granules into stone-shaped silicone molds and pour melted sugar on top. Repeat. Take out of the molds when cooled and polish with a blow torch.

Grass Blades

Pull both green and clear isomalt. Make a green rod and green-white ribbon. Wrap the ribbon around the green rod. Pull thin striped blades of grass from the rod.

Mushrooms

Take some white isomalt and blow two small mushroom caps, shape the caps to be pointed. Form the annuluses of the mushrooms underneath the caps. Make the mushroom stems using light brown isomalt. Attach the stem and cap together, then dip the mushroom cap into melted red isomalt.

Flower

Pull the flower petals using pulled clear isomalt. Attach them together and add a drop of green sugar in the center.

Assemble the decoration as in the photo.



MODULE D
CHOCOLATE AND
NOUGATINE/KROKANT
PRESENTATION PIECE

CHOCOLATE
NOUGATINE
SHOWPIECE



My showpiece combines the four elements through a palette of earthy tones.

The foundation is nougatine, cut into different shapes and designed to resemble Finnish granite with the addition of dark seeds. Granite is a heavy material, but the modern and airy lower part of the piece provides balance and space for all the elements to connect.

On top of the nougatine is a stylized letter S made of poured dark chocolate. It ties all the elements together and adds a sense of flowing movement to the piece.

The element Water is waving on top of the drop-shaped dark chocolate, almost flowing down from the front side. The other side of the drop shows the shiny surface of perfectly tempered dark chocolate.

Like the element Water, the element Earth is also shaped by hand. The water is colored with shades of blue using a sponge, while the earth is painted with airbrush.

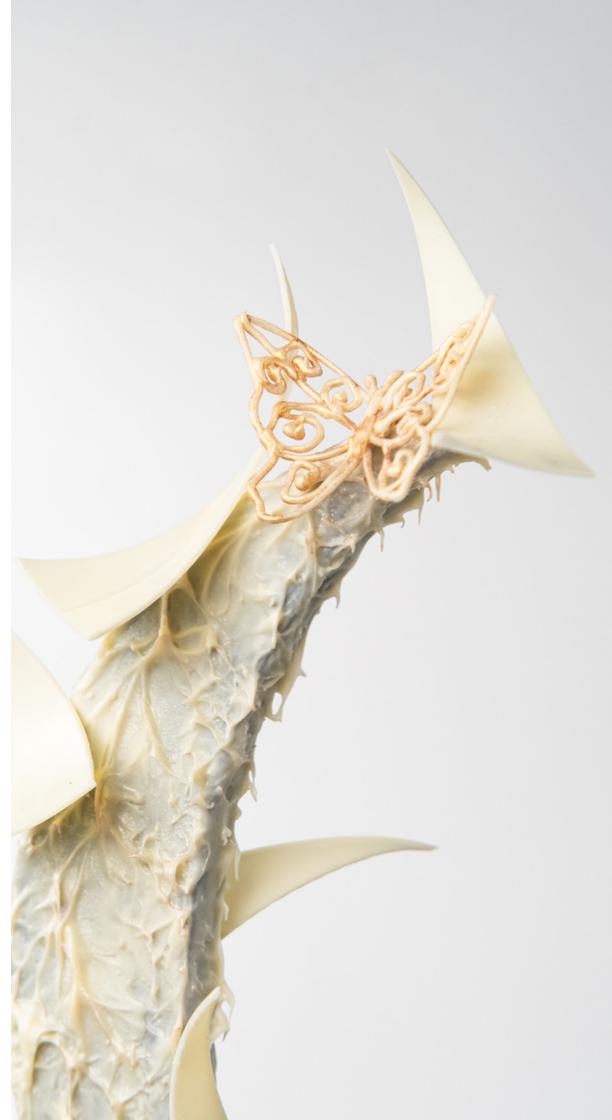
On the earthy ground, there are some mushrooms with hand-shaped stems and moulded caps, as well as hand-shaped branches, with a piped fish hanging from the tip of one branch.

Flames, freely cut by hand, rise from the ground, and above the element Fire, the element Air takes shape as wind. The piece is crowned by a golden piped butterfly.

Chocolate and nougatine are brought together by stencil-made chocolate element signs, and nougatine stones placed next to the handcrafted flowers.

Weight of nougatine components: 1940 g

Weight of chocolate components: 1940 g



hand-piped white chocolate butterfly, gold-dusted

white chocolate wind curls



Air

sponge-painted white chocolate colored with silver dust

hand-shaped dark chocolate branches

ombre-colored white chocolate flames

white chocolate mushrooms with moulded caps and hand-shaped stems

hand-piped fish and hook

handcrafted and airbrushed white chocolate flowers with piped stamens

Fire



Water

hand-shaped and colored with sponge

poured drop-shaped dark chocolate, showing a clean tempered dark chocolate at the back edge

white chocolate discs with four elements' symbols attached to nougatine discs, dark chocolate symbols made with stencils

Earth

hand-shaped and carved dark chocolate, colored with airbrush

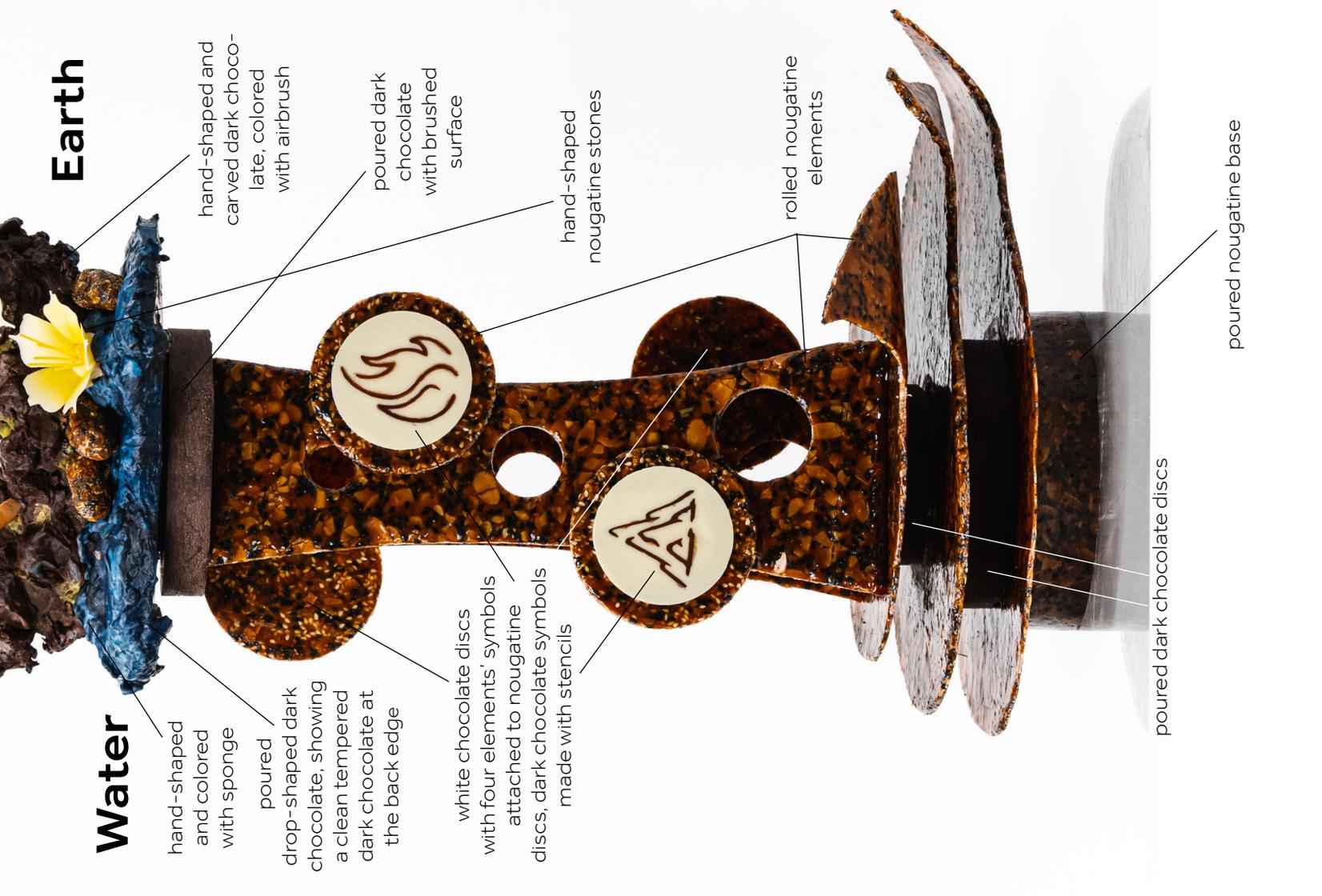
poured dark chocolate with brushed surface

hand-shaped nougatine stones

rolled nougatine elements

poured dark chocolate discs

poured nougatine base





Lappeenrannan kotitaloussäätiö

Lappeenrannan seurakuntayhtymä

