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Tampereen Talouskoulun säätiö



Photos and layout: South Savo Vocational College (Tuomo Räsänen) Illustration pictures: AdobeStock & Envato

ERIKA UKKONEN

Pâtissier from Finland

PÂTISSERIE & CONFECTIONERY 32





PATISSIER

My name is Erika Ukkonen and I am 21 years old. I live in Mikkeli, South Savo, Finland. I am a third-year student of baking and pastry-making at South Savo Vocational College.

I became interested in baking as a child. A few years before starting my studies, I began to wonder if baking could become my profession. I've come to realize that this is my passion—I love baking and creative thinking.

I spend my free time either baking or doing crafts. My grandmother was a skilled craftswoman. I am inspired by her, I do a lot of crafts, which also helps with my baking.

I want to develop myself and learn as much as I can, no matter the subject.

Erika Ukkonen



Introduction

THE THEME

I remember from my childhood that my family and I used to play with a dollhouse. We also went to see theater performances in my hometown.

My vivid imagination was already beneficial in my childhood. I especially loved playing with dolls as a child.

In my competition pieces, I bring out the Guignol theme emphasizing and honoring a good childhood and the friendship between the main characters.

Colors are a very important part of my life. I like neutral colors, but I believe life should have “a little sparkle in the eye,” just like the main character, Guignol.





PASSION ENTREMET CAKE

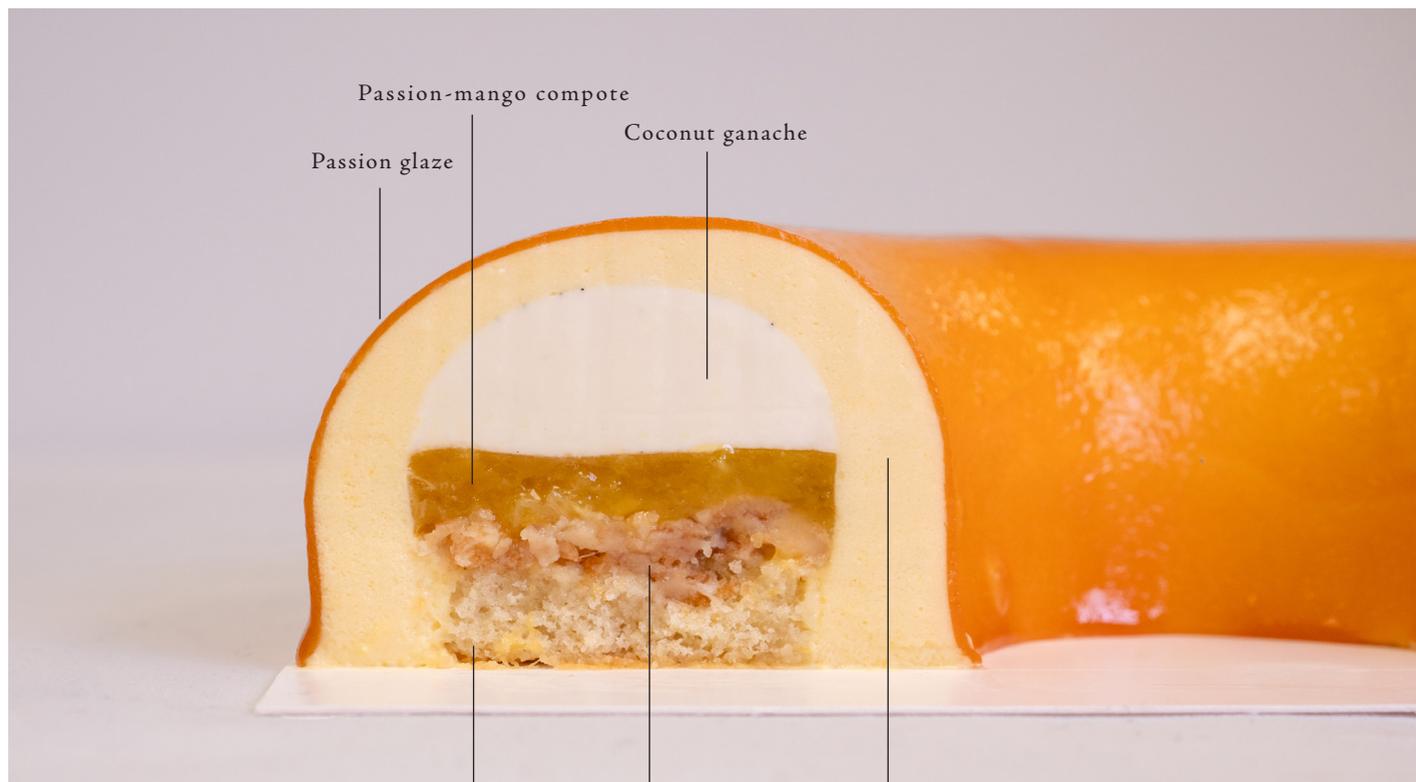
It was a fortunate coincidence that passion fruit had to be used in the entremet because it's also my own favorite fruit.

Passion fruit mousse adds delightful freshness, coconut ganache brings richness, mango-passion compote provides just the right amount of tang, the crispy layer offers wonderful texture, and the lemon cake base gently concludes the entremet cake.

The combination of various textures creates a theatrical explosion of flavors in the mouth.

The entremet cake is beautifully finished with a golden passion glaze, and the decoration on top is a script that leads you into the halls of the theater.





Passion-mango compote

Passion glaze

Coconut ganache

Lemon cake

Crunchy layer

Passion mousse



Passion entremet cake

LEMON CAKE

- 16 g butter
- 60 g sugar
- 58 g eggs
- 0,5 g salt
- 28 g cream
- 50 g all-purpose flour
- 1,5 g baking powder
- 0,5 g lemon zest

Mix melted butter, sugar, eggs, salt, cream and grated lemon peel together. Mix together all-purpose flour and baking powder. Combine the mixes. Bake at 180 °C.

COCONUT GANACHE

- 162,5 g coconut purée
- 30,5 g glucose
- 96,8 g white chocolate
- 4,5 g gelatine
- ½ vanillapod
- 187,5 g cream

Heat the coconut purée, glucose and vanillapod and let it infuse. Hydrate the gelatine in cold water. Melt the gelatine and pour over the white chocolate to make a ganache. Hand blend the cold cream.

PASSION-MANGO COMPOTE

- 215 g fresh mango
- 3 g lemon juice
- 4 g pectin NH
- 23,7 g sugar
- 74 g passion purée
- 0,65 g gelatine sheet

Put fresh mangoes and passion puree to a saucepan, heat to 40 °C. Mix sugar and pectin, add in, boil 1 minute. Add lemon juice and soaked and squeezed gelatine sheet.



CRUNCHY LAYER

93,2 g roasted white chocolate
46 g feuilletine
55 g sunflower oil
0,8 g salt
6,2 g cocoa butter
15 g coconut flakes

Bake white chocolate and coconut flakes 10 min in the 160 °C oven. Melt the cocoa butter. Mix all the ingredients together.

PASSION GLAZE

450 g passion purée
292,5 g water
72 g glucose
72 g sugar
27 g gelatine sheet
9,5 g pectin NH
1,5 g gold powder color

Heat passion purée, water and glucose to 40 °C, add sugar and pectin. Boil 3 minutes, move from the stove. Add soaked and squeezed gelatine.

PASSION MOUSSE

224 g passion purée
97,8 g sugar
12,75 g water
26,8 g egg whites
9,4 g gelatine sheet
288 g cream

Soak gelatine in cold water. Whip the cream to soft peaks, set aside. Mix sugar and water in a saucepan. Put the egg whites to a stand mixer and start to whisk at low speed. Boil the sugar and water to 121 °C and pour it onto the egg whites. Add the soaked and squeezed gelatine to a small part of heated passion purée and mix it with the rest of the purée. Mix with the Italian meringue. Add the whipped cream.



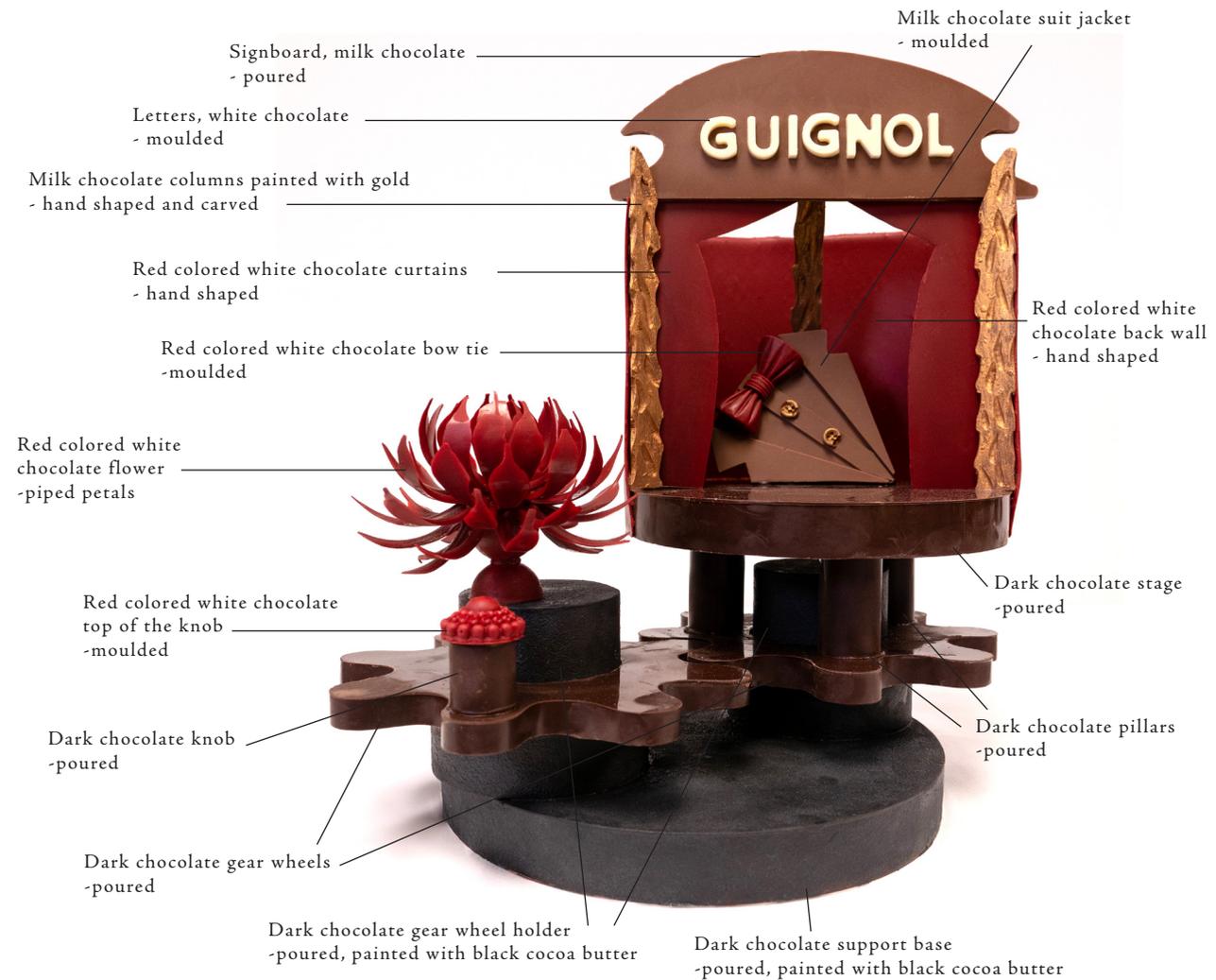
CHOCOLATE SHOWPIECE

The evening grows dim, and people gather around the GUIGNOL sign, full of excitement.

Thanks to the gear wheels, the theater revolves, allowing everyone a chance to see the performance.

The base is painted with black cocoa butter, and upon it, gear wheels and a dreamlike theater take shape. The red color, honoring the Guignol theme, is repeated in the handmade flower, the theater's upholstery, and the backdrop. Elegant costumes and gold hand-crafted poles add a touch of dignity and a the stage itself is a traditional Guignol stage that everyone recognises.

Now it's time for the show. Welcome!





Frédéric Prochasson - stock.adobe.com

SUGAR SHOWPIECE

One evening, the streets of Lyon are filled with eager people who notice an intriguing script. The Guignol couple has arrived and is setting up the stage. The sign reads "PUPPET SHOW."

The crowd shouts "GUIGNOL has arrived".

In my work, you'll see an elegant couple in love, supported by sturdy cast base structures and impressive support pillars.

The stage is decorated with pulled, blown and hand shaped flowers and pulled ribbons.

The blown sugar couple is dressed in traditional French-style clothing, with their faces painted. They are ready for a performance filled with love and friendship.



Erika

Juliana

Joakim

Markku

COACHING

In Finland, we have a coaching team behind the competitor. The team's mission is to help the competitor shine and achieve her best in the competition. The design of the competition products originates from the competitor's own ideas, and the team's task is to help the competitor implement them in the best possible way.

Team:

Competitor: **Erika Ukkonen** (South-Savo Vocational College)
Expert: **Juliana Hokkanen** (South-Savo Vocational College)
Skill Manager: **Markku Vengasaho** (Saimaa Vocational College Sampo)
Coach: **Joakim Helala** (Optima)

