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Terjärv Servicecentral Ab Oy

Tampereen talouskoulun säätiö

AB VVS-Sandström Oy

AM Skullbacka

Idas beställnings bageri

Kuningaskakut



layout: Maimostoinisto Grotesk Photos: South Savo Vocational College (Tuomo Räsänen) Pictures of nature: Istockphoto

JENNA KATTILAKOSKI

Pâtissier from Finland

PÂTISSERIE & CONFECTIONERY 37





PATISSIER

My name is Jenna Kattilakoski and I'm 22 years old. I live in a small village called Terjärv in Finland. Currently, I'm working as a patissier for a small bakery/restaurant called AX. At the same time, I'm studying further education to become a pastry chef, at South Savo Vocational College.

My earliest memory of baking is when I helped my mom to bake cakes. I always loved to eat the dough, so it is a really sweet memory!

My goal is to develop, learn constantly, and become even better in my industry!

Jenna Kattilakoski



Introduction

THE THEME

The theme “Flora and Fauna” brought my thoughts right away to the Finnish nature. Finland is known as the land of thousands of lakes but actually around 78 % of the country is forest-covered. At first glance the forest looks green, dark and quiet. But when you enter, you will see that it is full of life, movement, fragrance, color and sound. In my products you can clearly see that my inspiration comes from the Finnish summer with plenty of fresh berries and beautiful colors. My idea was to bring out typical Finnish flavors in my products: I wanted to create a feeling of tasting the Finnish summer.



CHOCOLATE PRESENTATION PIECE

Once upon a time, there was a little girl, searching for adventures. She lived nearby the greatest forests that you can imagine. One early morning she decided to explore the forest by herself and found the most beautiful secret forest. She stopped for a while to listen what the forest had to tell her. Suddenly, she noticed many dragonflies sitting on a tree trunk. A big colorful flower had attracted them there. She felt a big harmony walking around in the woods and found an old swing in a tree. That place was so magical and peaceful that she wanted to come back to this place over and over again. Now she had found her own secret place to go when she wanted to get inspired and be by herself. That little girl was me.

In my showpiece I used dark and white chocolate. The work starts with a poured round platform and on top of that is a moulded base which is representing mossy and stony forest ground. To achieve an authentic look, I sprayed it partly with black cocoa butter color and added some green velvet spray. Polished stones give shine to the work as well as the golden dragonflies. The moving part of my work is a swing which is attached to a hand shaped and carved tree trunk. On top of the black sprayed tower of flat stones is attached a green mossy stone pile. In the middle of the work is a big fire flower to attract the dragonflies. Green leaves beautifully give some pop of color to the work and tree branches give movement to the wholeness. A small “secret forest” sign gives a name to the work.



TOP FORWARD CAKE

I love fresh flavors and colors that are in harmony. So I decided to take my inspiration from the beautiful national flower of Finland, Lily of the valley. The small dragonfly comes up in the decoration of this cake as well as in the showpiece.

I wanted to show my skills by adding many different textures to the cake. It is more fun to eat when there is some mouthfeel in it. Raspberry is my favorite berry so I wanted it to be the main flavor of my cake. Swiss meringue butter cream is very rich, so I paired raspberry with lime to bring more freshness to the cake.





Green Swiss meringue butter cream

White cake

Vanilla creme

Crunchy layer

Raspberry salad



Top forward cake

WHITE CAKE

- 112,5 g butter
- 195 g sugar
- 90 g egg white
- 197,5 g wheat flour
- 2 g baking powder
- 0,5 g salt
- 6 g lemon zest
- 0,5 vanilla pod
- 142,5 g milk
- 30 g oil

Beat butter and sugar until light and fluffy, gradually add the egg whites. Mix the dry ingredients together and strain. Add the dry ingredients and the milk-oil mixture alternately to the mass. Bake at 180 degrees 20 min.

CRUNCHY LAYER

- 261 g almond praline
- 127 g feuilletine
- 59 g sunflower oil
- 2 g salt
- 18 g cocoa butter

Melt the cocoa butter. Mix all the ingredients together.

VANILLA CREME

- 246 g milk
- 164 g cream
- 1 kpl vanilla pod
- 30,5 g sugar
- 61,5 g egg yolk
- 250 g white chocolate
- 12,5 g gelatine (bronze)

Heat milk, cream and vanilla bean, mix sugar and egg yolk together and combine with the cream. Cook to 84 degrees. Add gelatine and pour the mixture on top of the chocolate through a strainer.

RASPBERRY LIME JAM

170 g raspberry puree
25,5 g lime juice
3,4 g lime zest
3,5 g NH pectin
28,3 g sugar
6,5 g gelatine

Measure the puree and limes into the pot and heat on a low heat. When the mixture starts to steam, add pectin and sugar and let boil for 2 minutes. Add gelatine and strain out the lime zest.

RASPBERRY SALAD

240 g raspberry lime jam
170 g fresh raspberry

Mix the fresh, chopped raspberry with the chilled strawberry lime jam.

LIME WATER

200 g water
20 g sugar
10 g lime juice

Combine and cook.

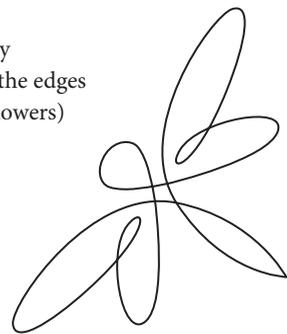
SWISS MERINGUE BUTTER CREAM

180 g egg whites
287 g sugar
338 g butter
green color

Warm the egg whites and sugar on a water bath to 50 degrees. Whip into a meringue and add the cubed butter in batches. Take a part of white butter cream and color the rest light green. Add more green color to one small part of the green butter cream.

DECORATIONS

Dark chocolate dragonfly, golden
White sugarpaste lilies of the valley
Piped butter cream (white dots at the edges and yellow in the center of some flowers)





PETIT FOURS

When I started to plan my petit fours, I immediately knew that I wanted to have typical Finnish flavors in them. Every piece of the petit fours has some decoration that highlights the theme Flora and Fauna beautifully and brings Finnish nature into my mind. On the vegan chocolate cake there is an innocent white flower, on top of the macaron there is a light green leaf and on top of the choux au craquelin there are fresh red currant berry and green mint leaves. And then, because of the unpredictable character of Finnish nature, there is a piece of sudden winter in a form of a snow pile and a leafless stick on the snow.

When you eat the petit fours you can taste thoughtfully considered wholeness, that is well suited to be enjoyed together. Finnish berries are the combining factor: black currants with the rich vegan chocolate cake, red currants with delicious caramel chocolate and then again, my favorite berry, raspberry in two but totally different types of petit fours. In the macarons the rich pistachio and the fresh raspberry are completing each other but the vegan raspberry mousse gives the freshness of the raspberry a true chance to shine.

Petit Fours



MACARONS

122 g icing sugar
122 g almond flour
45 g egg white
122 g sugar
30 g water
45 g egg white
green color

Mix icing sugar and almond powder in a cutter until fine, add egg whites and green color. Boil the sugar and water to 118 degrees (when the sugar syrup reaches 110 degrees, start whipping the egg whites at full speed.)

Add the 118-degree sugar syrup to the meringue as a thin strip. Beat at full speed until the meringue has cooled down.

Add the almond batter to the meringue in three parts. Pipe 3 cm discs on top of the silicone mat. Bake without resting time at 150 degrees for 15 minutes.

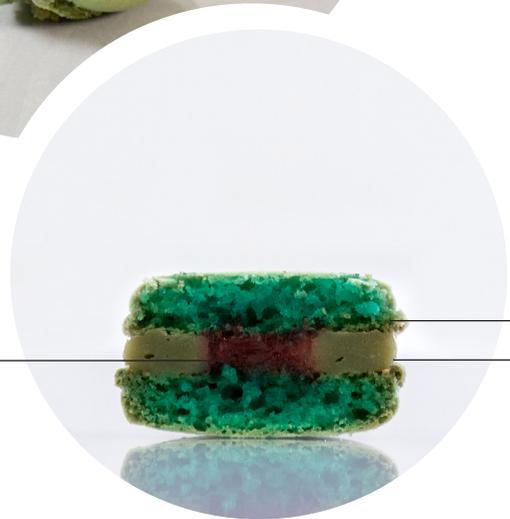
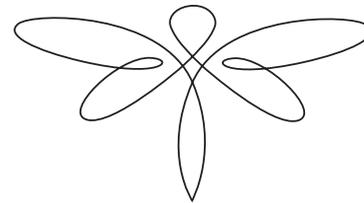
PISTACHIO GANACHE

60 g cream
130 g white chocolate
30 g pistachio paste

Boil the cream and pour it through a strainer over the white chocolate. Let stand for a moment and mix with a hand blender. Add the pistachio paste.

DECORATION

White chocolate leaf, colored with green cocoa butter



Raspberry salad

Macarons

Pistachio ganache



Petit Fours



CHOUX AU CRAQUELIN

CRAQUELIN

37 g butter
45 g brown sugar
45 g wheat flour

Cream the butter and cane sugar and add the flour. Roll between two plastic sheets and freeze. Cut 3,3 cm discs and keep in freezer.

CHOUX PASTRY

40 g milk
40 g water
40 g butter
1 g salt
1,5 g sugar
40 g wheat flour
70 g egg

Boil milk, water, butter, salt and sugar. Add the wheat flour and mix vigorously for 2 minutes until the wheat flour cooks. Put into a mixer and beat until it cools down a bit. Add the egg in batches.

Pipe and put the craquelin disc on top of the choux. Bake at 220 degrees for 10-12 minutes.

Craquelin

Choux pastry



Red currant

Caramel
chocolate
cream

Red currant
filling

CARAMEL CHOCOLATE CREAM

55 g cream 1.
6 g glucose
6 g invert sugar
90 g Callebaut Gold
157,5 g cream 2.

Melt the chocolate. Boil the cream 1, glucose and invert and pour over the chocolate and mix. Add cream 2 and stir. Let cool in a fridge overnight. Whip before using.

RED CURRANT FILLING

100 g red currants
15 g water
20 g sugar
1,5 g pectin NH

Heat the redcurrants and water, add the sugar pectin mixture. Boil for 2 minutes. Put into a piping bag.

DECORATION

White chocolate disc
Red currant
Mint leaf



Petit Fours

VEGAN CHOCOLATE CAKE

CHOCOLATE CAKE

- 175 g oatmilk
- 106,3 g sugar
- 3 g vanilla sugar
- 80 g oil
- 4 g vinegar
- 160 g wheat flour
- 32,5 g cocoa powder
- 5 g potato starch
- 2 g baking powder

Mix sugars and liquid ingredients together. Mix the dry ingredients together and combine.

Pour the batter into the cake ring. Bake at 170 degrees for 15 minutes. Cut out 3 cm round bases.

BLACK CURRANT FILLING

- 68 g black currant puree
- 28 g sugar
- 1,4 g pectin NH

Heat the puree until steams, add sugar and pectin. Let boil for 2 minutes, stirring all the time.

CHOCOLATE DIP

- 150 g dark chocolate
- 75 g cocoa butter
- 50 g hazelnuts, crushed

Melt the cocoa butter completely. Add chocolate and melt. Add crushed hazelnuts.

CHOCOLATE TOPPING

- 50 g Violife creamy spread
- 33,8 g dark chocolate
- 5 g icing sugar
- 35 g soy whip
- 1g vanilla sugar

Whip the soy whip with icing sugar and vanilla sugar. Melt the chocolate and mix with the room temperature Violife. Add in parts into the whipped mixture.

DECORATION

- White sugarpaste flower
- Dots of black currant filling



Petit Fours



VEGAN RASPBERRY

RASPBERRY MOUSSE

62,5 g Oatly whippable Creamy Oat
30 g raspberry puree
22,5 g sugar
1,5 g agar agar

Whip the vegan cream. Heat the raspberry puree until steaming. Add sugar and agar agar and let boil for 2 minutes. Mix with vegan cream. Pipe into molds.

THIN ALMOND SHORTBREAD

30 g vegetable margarine
21 g sugar
48 g almond flour
16 g wheat flour
0,8 g lemon zest

Cream the margarine and sugar. Add the rest of the ingredients.

Roll between two plastic sheets and freeze. Cut out 3,3 cm discs and bake between two perforated silicone mats at 175 degrees for 5-7 minutes.

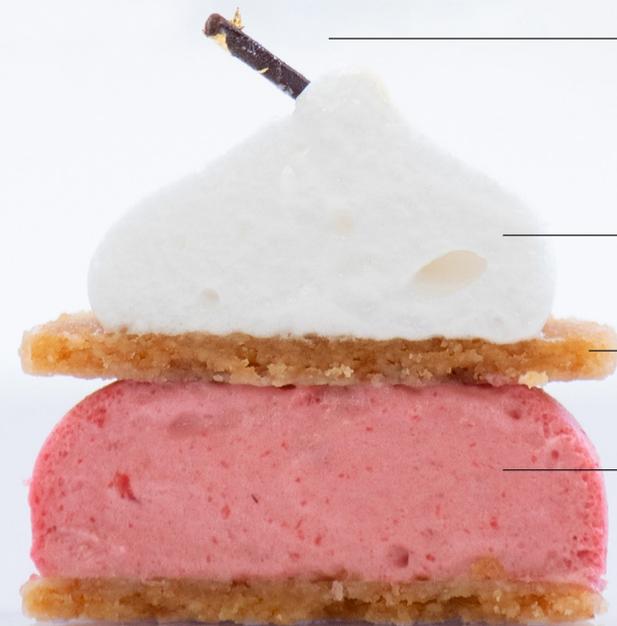
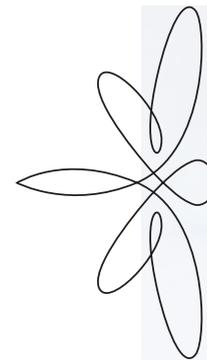
VEGAN ITALIAN MERINGUE

240 g sugar
48 g water
24 g lemon juice
120 g aquafaba

Whip the aquafaba until foam. Boil water, lemon juice and sugar to 120 degrees. Pour the syrup as a thin strip along the edge, whisking all the time. Beat until cool.

DECORATION

Dark chocolate sticks
Gold leaf



Dark chocolate stick with gold leaf

Vegan Italian meringue

Thin almond shortbread

Raspberry mousse

