



PÂTISSIER
FROM FINLAND

OSKARIT
TAKKINEN

Pâtisserie & Confectionery, 32



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INTRODUCTION

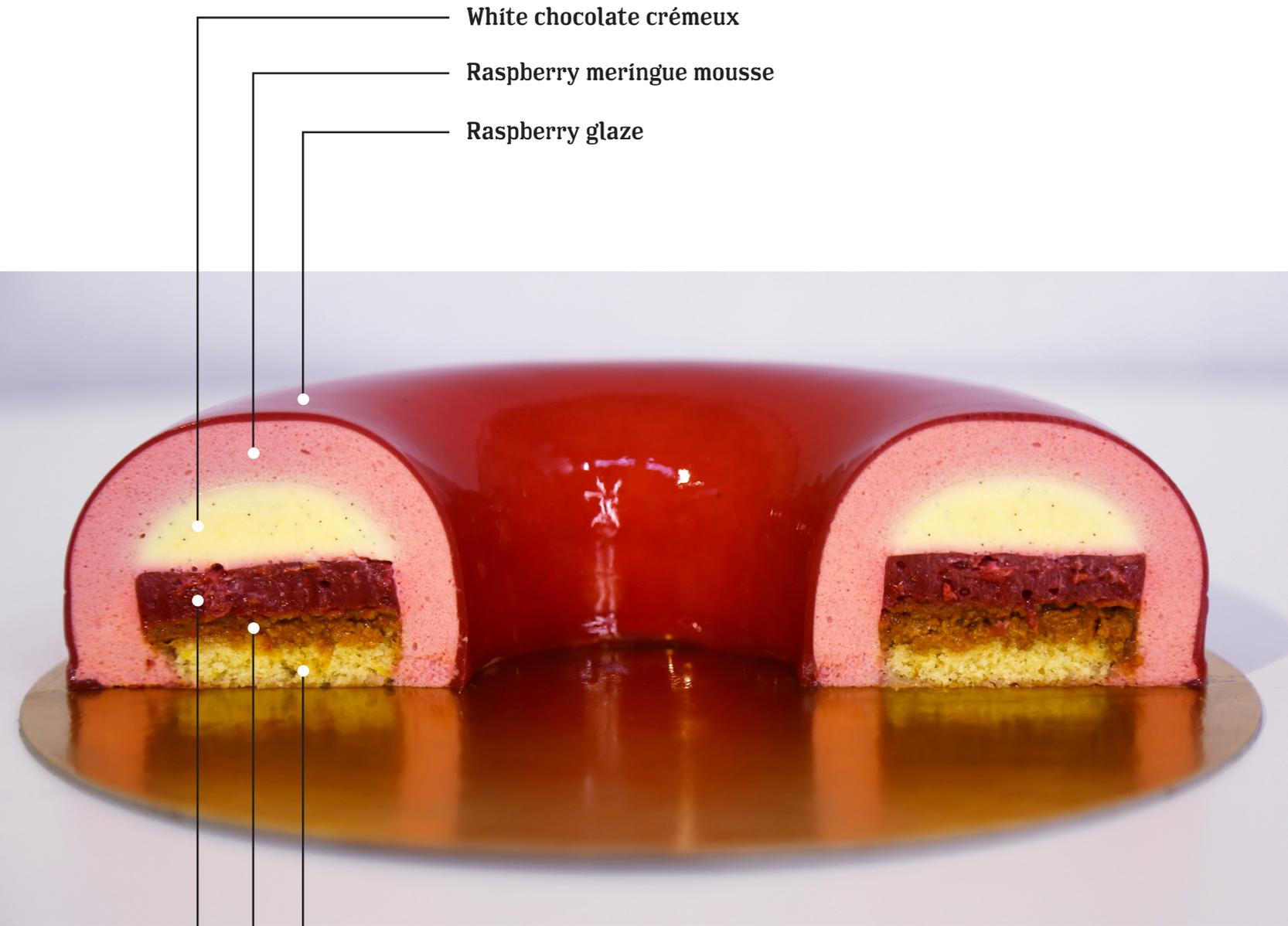
I began working by exploring the theme, Swiss National Circus, and considering what most represents the circus to me: lots of different colours, shapes and above all, fun. Based on these things I started to plan my pieces of work. I decided the main feature in my pieces would be circular shapes in a variety of sizes drawing inspiration from hula-hoops and tyres utilised in many circus acts. I wanted these round shapes to be the unifying element in both the chocolate sculpture and the cake. Next, I started to consider the colours I wanted to use. For me, the circus means lots of bright colours. I researched the Swiss National Circus for inspiration and decided on red and white for my main colours, the colours of the Swiss flag. I also wanted to incorporate the element of fun and delight into all the components of my work.

I believe this comes through in not only the playfulness and whimsy of the shapes, colours and movement employed in the products, but also in the joy I take in the process of creating it and bringing my vision to life.

ENTREMET CAKE

It was clear to me from the beginning that the cake would be ring-shaped. The next step was to design the flavours of the cake. Raspberry was the main flavour so I decided that raspberry was going to be a part of the cake in multiple ways. I wanted the cake to be a combination of freshness and pure deliciousness. Raspberry glaze on top, followed by a light raspberry mousse and then a rich and decadent white chocolate cremeux. Under these layers a delightfully refreshing raspberry compote under which a delicate crispy layer. The bottom layer is a beautifully fresh and fluffy lemon cake. Raspberry works perfectly with the colours I had planned. The cake turned out beautifully red and glossy on the surface. I also managed to continue the red and white theme inside the cake. A circus acrobat balancing on his hand in the centre of the cake is the final touch to complete the cake with a circus flair.





White chocolate crèmeux

Raspberry meringue mousse

Raspberry glaze

Lemon cake

Almond crunchy layer

Raspberry compote

RASPBERRY ENTREMET RECIPE

Lemon sponge 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
2,5 g Grated lemon peel

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.

White chocolate cremeux

99 g Cream
1 pc Vanilla bean
99 g Whole milk
40 g Egg yolks
9,8 g Sugar
174 g Edelweiss white chocolate
2,6 g Gelatine sheet

Mix in a saucepan cream, vanilla bean and whole milk. Heat to 100 C. Mix the egg yolks and the sugar. Add the egg and sugar mixture onto the cream mixture and warm it up to 82-84 C. Add soaked and squeezed gelatine sheet and pour the mixture over the white chocolate. Emulsify.

Raspberry compote

215 g Fresh raspberry
3 g Lemon juice
4 g Pectin NH
23,7 g Sugar
74 g Raspberry purée
0,6 g Salt
0,65 g Gelatine sheet

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

Crunchy layer

93,2 g Almond praline
46 g Feuilletine
21 g Sunflower oil
0,8 g Salt
6,2 g Cocoa butter

Melt the cocoa butter. Mix all the ingredients together.

Raspberry mousse

209 g Raspberry purée
71,5 g Sugar
14 g Water
21 g Egg whites
5,5 g Gelatine sheet
226 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 raspberry purée and mix it with the rest of the purée. Mix with the Italian meringue. Add the whipped cream.

Raspberry glaze

402 g Water
236 g Sugar
19 g Pectin NH
238 g Raspberry purée
1,4 g Gelatine sheet

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

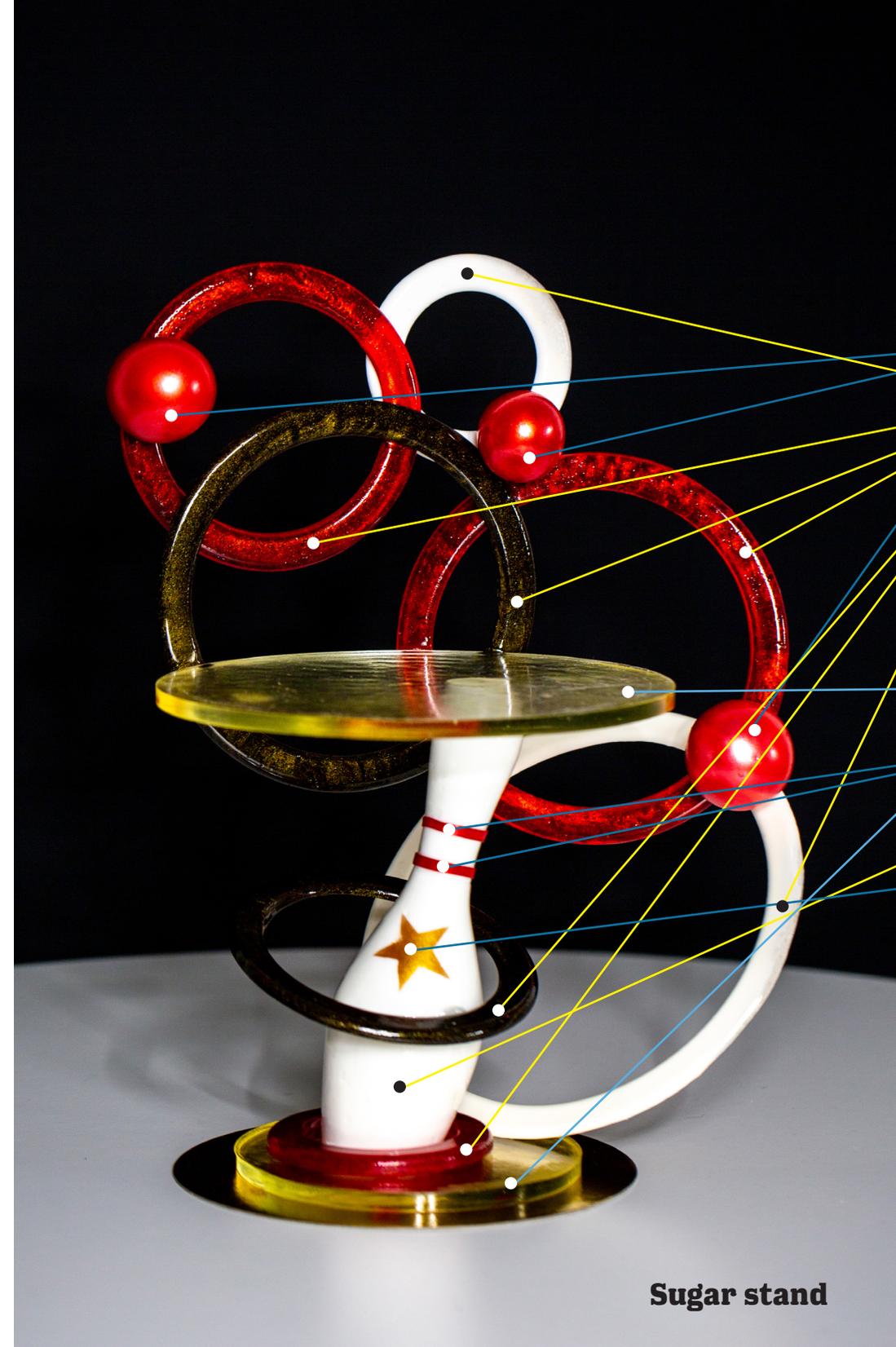
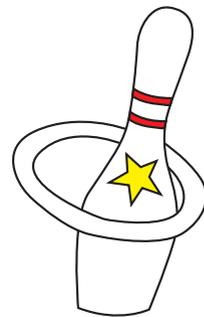
Decorations

300 g Black coloured dark chocolate

Temper the chocolate. Make the band and the circus acrobat.

SUGAR STAND

In planning the sugar stand it was important to me for the stand and the cake to complement each other. The stand has lots of movement and round shapes like the cake itself. A tilted juggling club upholds the stand. I was looking for a suitable pin for this purpose and I made a mold using this pin. There are hoops rotating around the pin and they appear as if almost flying around the cake. In this way, the cake is also part of these hoops in its own form. I think different kinds of balls and especially balloons are also part of a circus so I brought them to this ensemble.



Pulled and blown

Poured

Poured

Pulled

Moulded

Air brushed

Sugar stand

Sugar stand and entremet

Chocolate decoration

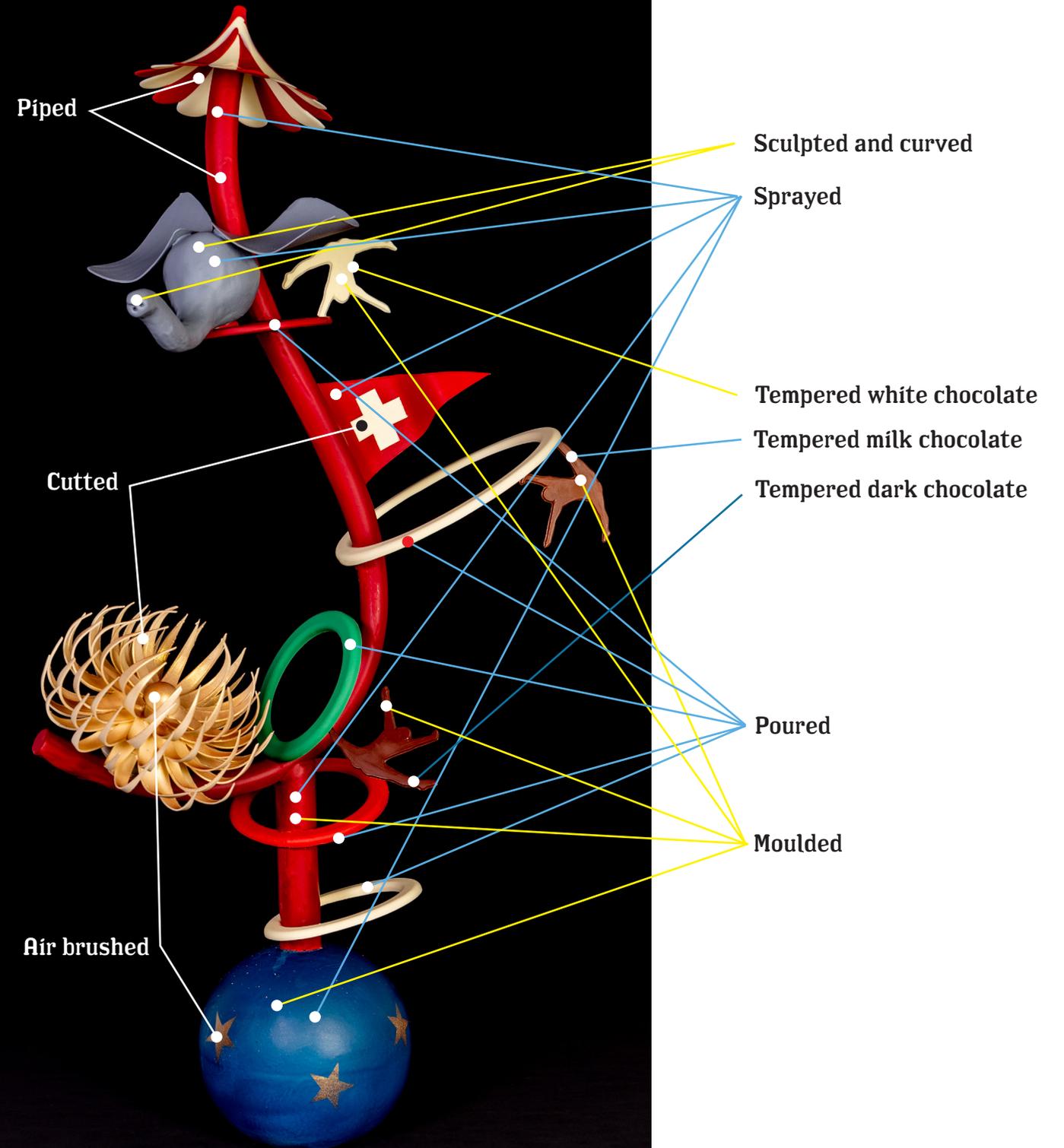
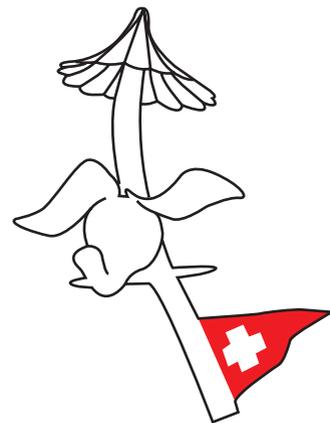
Entremet

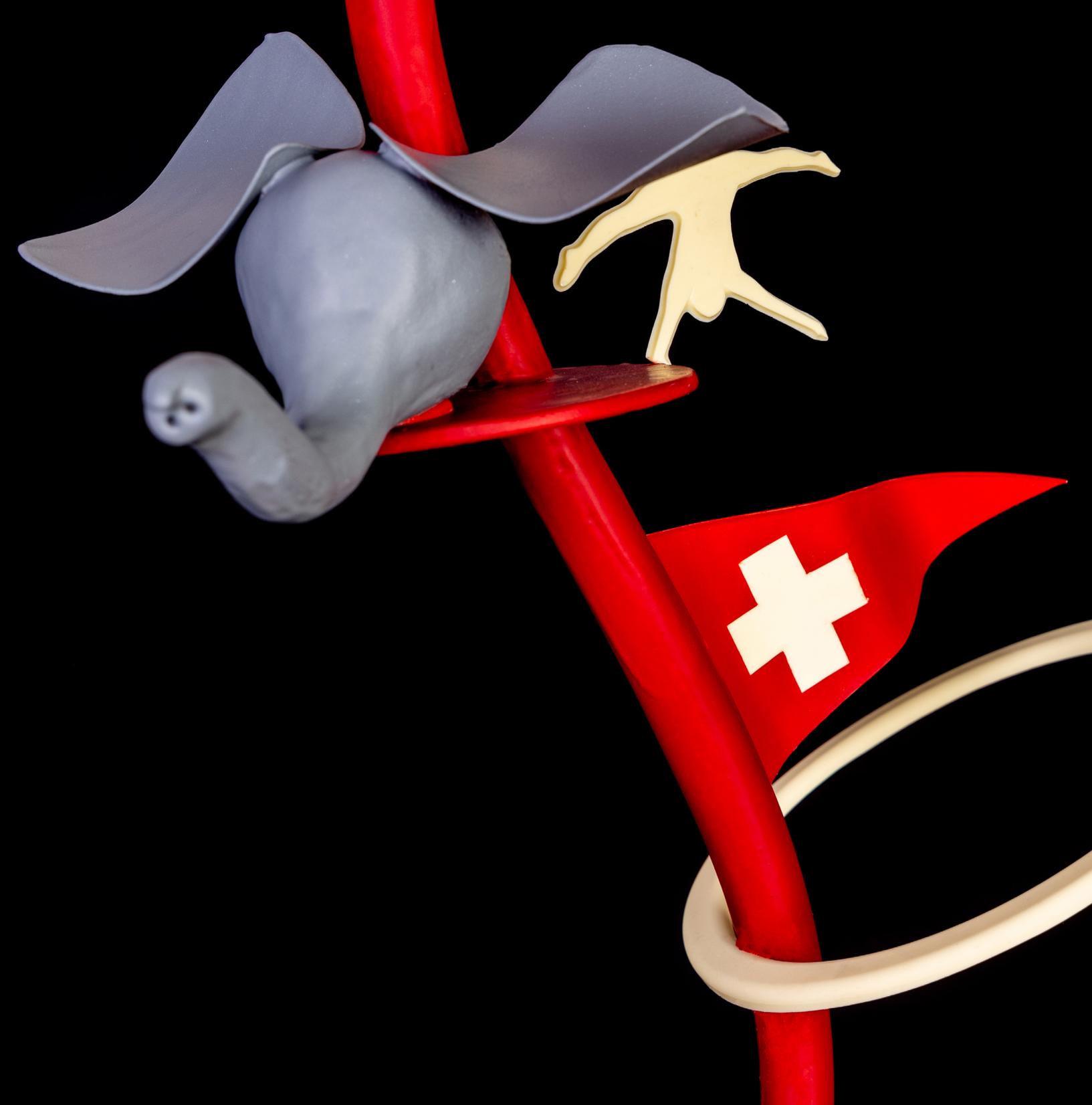
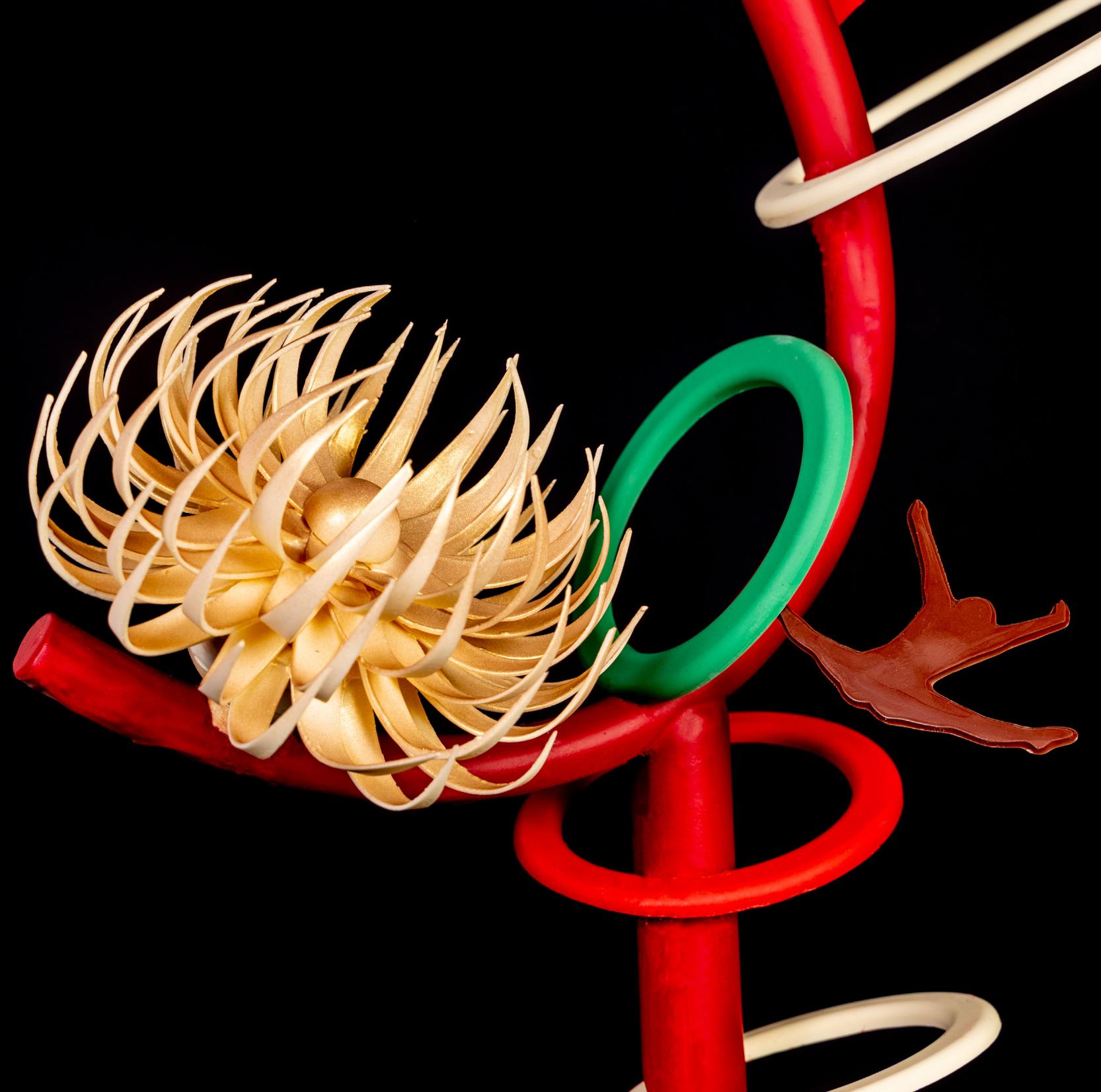
Sugar stand



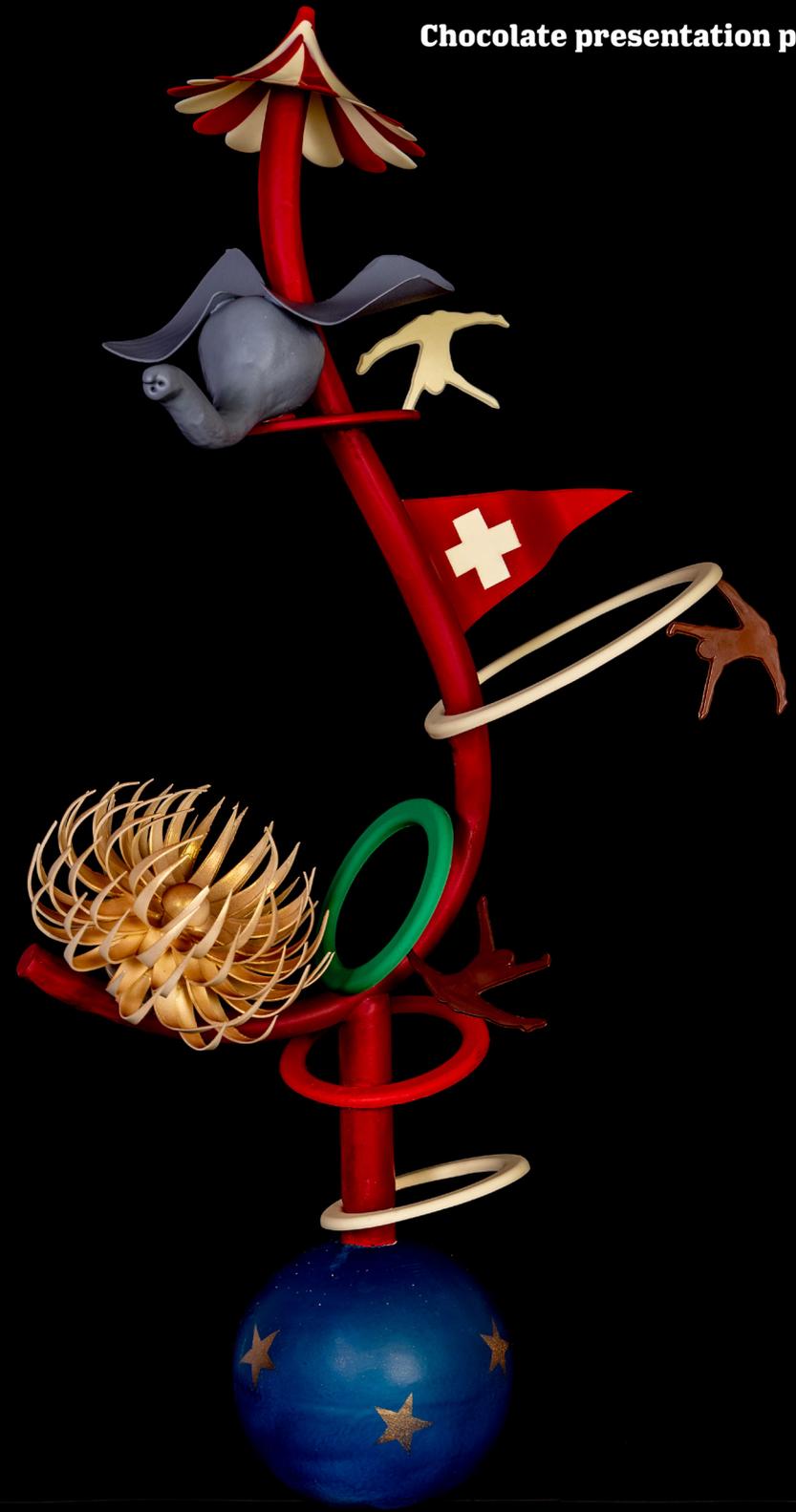
CHOCOLATE PRESENTATION PIECE

I wanted the chocolate presentation piece to be a part of the ensemble of the cake and the stand. The sculpture has similar expression to the cake and its stand, lots of movement and different shapes. I chose round hoops to be the main shape of the presentation piece, too. I used the Swiss National Circus and their social media accounts to draw inspiration for my chocolate sculpture. I also bought their yearbook for my research. I started conceptualising my piece from the bottom up what could the sculpture stand on? What could be better than a sculpture balancing on a ball! The red central rod reflects the main support pole of the circus tent. The rod had to be steady enough but I also wanted to bring out a bit of sense of danger which often is included in circus tricks. That's why I decided to make the rod as thin as possible. That makes the presentation piece also airy and light, as the acrobatic circus jumps and tricks are.





Chocolate presentation piece







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