



WHITECAPS

INTERNATIONAL SCHOOL OF PASTRY



EGGLESS
BAKING PROGRAM



ABOUT EGGLESS BAKING PROGRAM

Love to Bake exquisite Cakes, cookies and desserts? What's stopping you then, Eggs? Well not to worry. Whitecaps brings to you a completely EggFree Program to quench your baking thirst. Learn to make desserts, cakes, cookies, pies, garnishes, glazes and so much more, from highly experienced chefs, all complete EggFree. Learn techniques, ingredients science and deep dive into the world of Baking without Eggs.

1 WEEK | MONDAY TO SATURDAY | TIME: 9AM TO 5PM | FEES: ₹24,000/-

COOKIES

Learn : • Vanille Kipferl • Apricot And Peanut Cookie • Checkered Board Cookie • Sesame Tuille • Choco Chip Cookies

TARTS PIE AND TRAVEL CAKE

Learn : • Sweet Paste • Pie Red Delicious (Apple Crumble) • Tart Au Orchard (Fruit Tart) • Classic Brownie • Whitecaps Signature Plum Cake • Orange Madiera Cake

CLASSIC DESSERTS

Learn : • Raspberry Pannacotta • Baked Yoghurt • Strawberry Roulade • Black Forrest In A Glass

MODERN FRENCH STYLE CAKES

Learn : • Classic Opera - Layering • Grand Truffle Cake- Layering • Cream Cheese Berrylicious - Layering • Glazing • Sables • Garnishes • Spraying • Buffet

Others

CUP CAKES, ROYAL ICING & COOKIE DECORATION





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