

Perfect 
Cookery

By Ramni Relhan

**Introducing
New Professional Course
New Addition with
Advance Frosting
Techniques**

New Icing Cakes

- 1. Pan Delight Cake**
- 2. Italian Cassata**
- 3. Cappuccino Hazelnut**
- 4. Pinna colada la**
- 5. Russian Honey bell Cake cake**
- 6. Bounty Cake**
- 7. Ferrero Rocher Nutrela Cake**
- 8. Butter Scotch cake**
- 9. Rasmlaii Cake**
- 10. Coco Butter Air Brush Cake**



ADVANCE SWISS ROLL



**Tiger Print Swiss
Roll**

**Rainbow Swiss
Roll**



Advance Frosting Techniques

- 1. Multicolour Designer Ball**
- 2. Shading With Cream**
- 3. Shading With Gel**
- 4. Golden Dripping**
- 5. Silver Dripping**
- 6. Colourful Dripping**
- 7. Stripe Cake Design**
- 8. Marble Effect With Cream**
- 9. Marble Effect With Gel**
- 10. Mirror Glaze**
- 11. Tiger Print Mirror Glaze**
- 12. Ombar Effect**
- 13. Fault Line Cake Decoration**
- 14. Rice Papers Cake Topper Design**
- 15. Covering with wafer Paper cake**
- 16. Sugar Sheet**
- 17. Sugar Sail Design**
- 18. Golden Sequin Cake**



Color full balls



Mirror Glazed



Ombre Effect



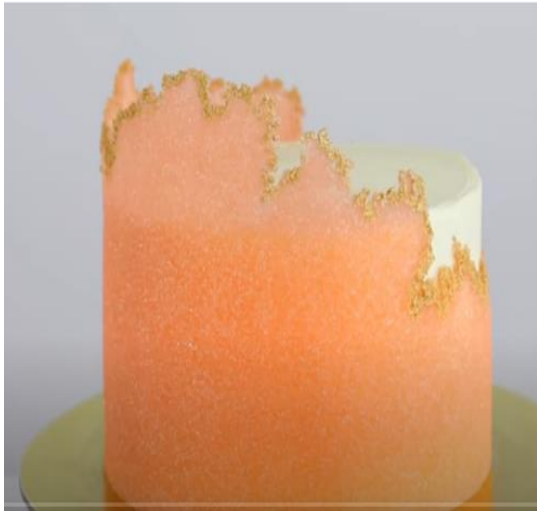
Marble Effect



Rice Paper Topper



Rice Paper Topper



Sugar sheet



Sugar Sail



Stripe cake



Fault line Art



**Chocolate Colorful
Ball**



**Tiger Print Mirror
Glazed Cake**



Color Dripping



Bounty Cake



**Golden Balls with
golden Dripping**



Silver dripping



**Golden Sequin
Cake**



Cake with Wafer Paper