



**PERFECT
COOKERY**

by Ramni Ralhan

*Advanced Courses
(Wedding Cakes)*

ATTRACTION FOR NEW COURSES

DAY NEW COURSES

**WAFFLES
PAPPER WORK**



ISOMALT



**WORK WITH
FRESH FLOWERS**



ONLYAY WORK



Lace Work



**Wedding cake
with pullers**



**WORK WITH
FRESH FLOWERS**



**GUM PASTE
FLOWERS**



**BUTTER CREAM
FLOWER**



1ST - COURSE - 2 TIER CAKE

1st - Course - 2 tier cake

- 3 tier cake
- Using pillars Using fresh flowers on The cake.
- Using moulds .



2 DAY CLASS, 2ND - COURSE - USING METALLIC DUST

- Air brush
- Stencils



1 DAY CLASS, PAINTING ON THE CAKE



2 DAY CLASS, 3RD - COURSE - MAKING FLOWERS

(Roses , blossom , lily , dogwood & Leaves)



2 day class 5th - course - on lay & sugar lace



FONDANT CAKES



MIRROR GLAZE



BUTTER CREAM CLASS



BUTTER CREAM CLASS

