



MASTER THE ART OF BAKING BE YOUR OWN PASTRY CHEF!



**THE ADVANCE CAKE DESIGNING TECHNIQUES
AND COURSE**

VISIT US-

M- 28, M BLOCK MARKET, NEW DELHI- 110048

CONTACT US- 9312507387 / 9810332606

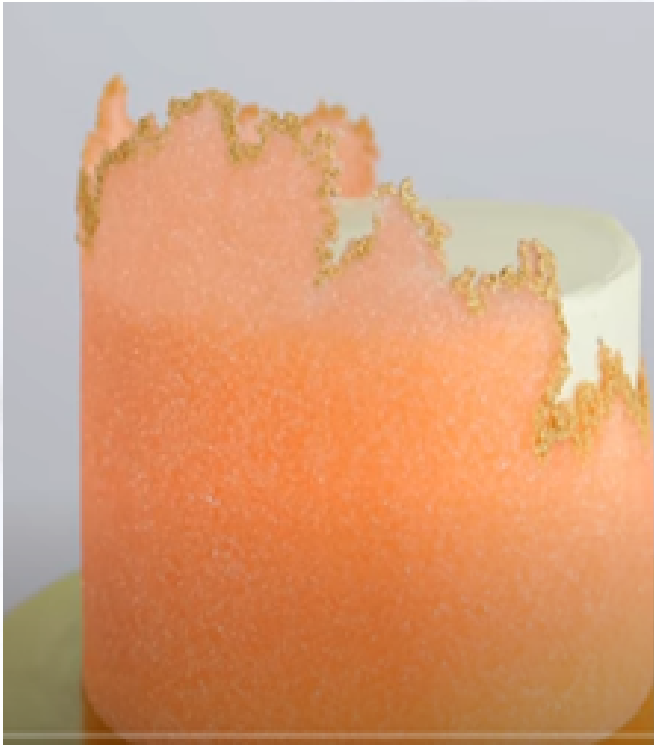
WEBSITE- <https://www.perfectcookery.in/>

FACEBOOK PAGE- PERFECT COOKERY CLASSES

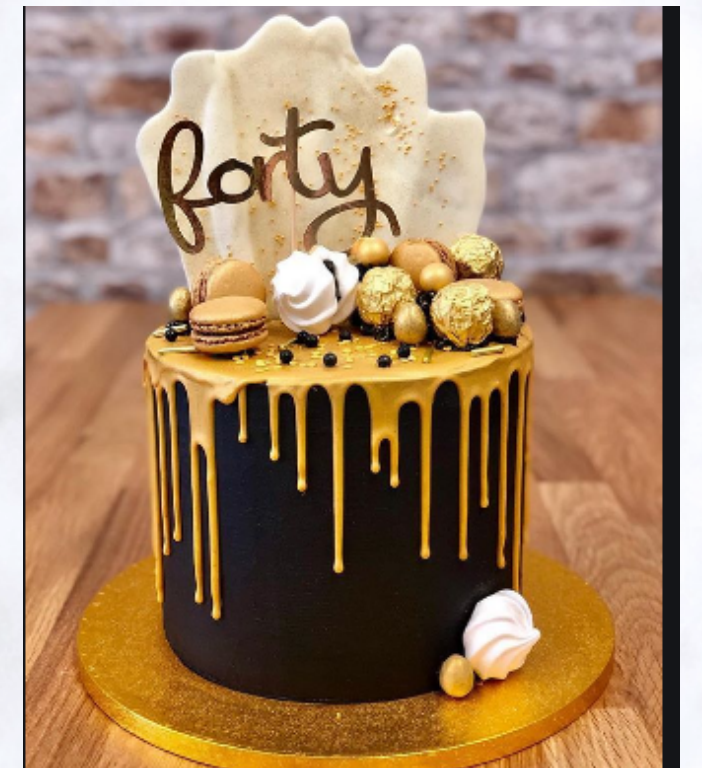
INSTAGRAM ID- @RAMNI_RALHAN

YOUTUBE- RAMNI RALHAN (<https://youtu.be/bXZrvJ7VWJM>)

TECHNIQUES YOU WILL LEARN IN THIS COURSE



SUGAR SHEET



GOLDEN AND SILVER DRIPPING



RICE PAPERS DESIGNING (TOPPER DESIGNING)



SEQUINCE DESIGNING



OMBAR EFFECT



pinata cake



**FAULT LINE CAKE
DECORATION**



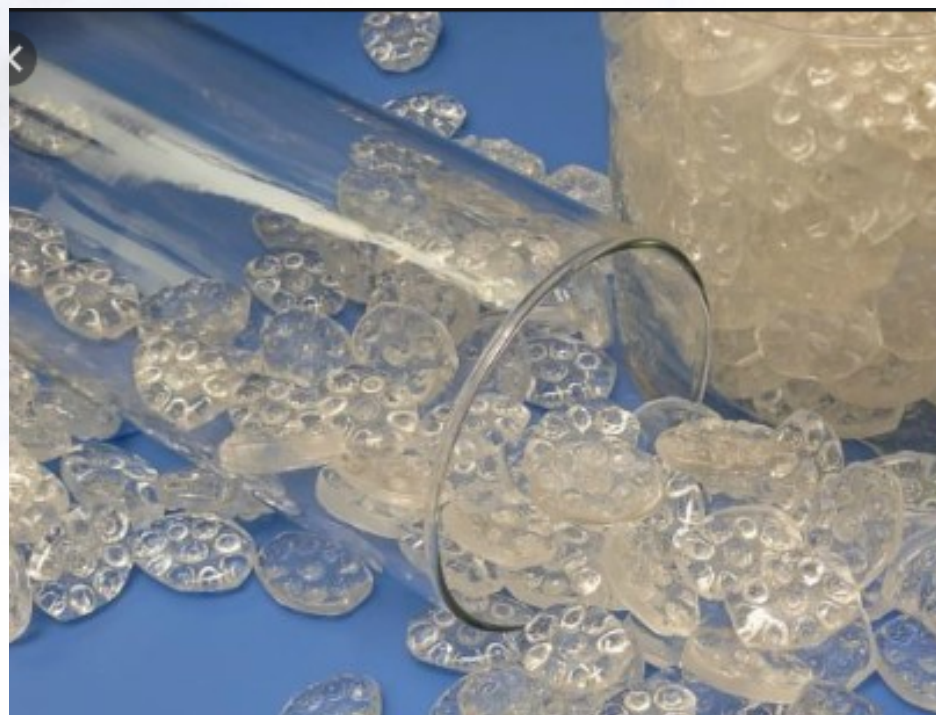
PULL ME UP



**WAFER PAPER DESIGNING
(COVERING THE CAKE
AND DESIGNING)**



**MULTI COLOR
DESIGN BALLS**



ISOMALT

MIRROR GLAZE TECHNIQUE



MIRROR GLAZE



**MARBLE EFFECT
(WITH CREAM/GEL)**



**TIGER PRINT
MIRROR GLAZE**