

8 WEEKEND BAKERY COURSE

Batch Starting 1st-Nov-2025 | Every Saturday & Sunday

BREADS



COOKIES



CAKES & ENTREMETS



EGGLESS DESSERTS



TARTS & PIE



HOT & COLD DESSERTS



CHOCOLATE



VIENNOISERIE





MODULES 1: BREADS

1. Focaccia Bread
2. Jalapeño Sourdough Loaf
3. Multigrain Loaf
4. Veg Burger
5. Neapolitan Veggie Pizza

MODULE 2: COOKIES

1. Honey Oat Raisin Cookies
2. Red Velvet Cookies
3. Brownie Cookies
4. Nankhatai
5. Double Choco Chip Cookies

MODULE 3: EGGLESS DESSERTS

1. Walnut Brownies
2. Nutty Sweden Cake
3. Chocolate Raspberry Cake
4. Khoya Mango Cheese Cake

MODULE 4: TARTS & PIE

1. Apple Pie
2. Fresh Fruit Tart
3. Chocolate Strawberry Tart
4. Caramel Hazelnut Tart
5. Honey Nut Tart

MODULE 5: CAKES & ENTREMETS

1. Opera
2. Chocolate Cake
3. Strawberry Coconut Entremet

MODULE 6: HOT & COLD DESSERTS

1. Crème Brûlée
2. Blueberry Cheesecake
3. Granola Bar
4. Tiramisu Jar

MODULE 7: CHOCOLATE

1. Cashew Caramelized Bonbon
2. Baked Yogurt Strawberry Bonbon
3. Sea Salt Caramel Bar
4. Peanut Bar
5. Gianduja Truffles

MODULE 8: VIENNOISERIE

1. Butter Croissant
2. Almond Croissant
3. Veg Puff
4. Tomato Basil Danish Pastry
5. Pain au chocolat



Chef Suleman



Chef Paramjeet



Chef Adityan Biswas

NO. OF RECIPES - 36

FEES: RS. 49000*
Subject to 18% GST

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