



**MATERI OF  
INTERMEDIATE SHORT  
COURSE  
I**

[www.indonesiapatisserieschool.com](http://www.indonesiapatisserieschool.com)

+6221 5882806 - 07  
info@indonesiapatisserieschool.com  
indonesiapatisserie\_school

+62 813 1978 1813  
5ECF6B4C  
ips patisserie  
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## INTERMEDIATE SHORT COURSE I

### - BREAD -



1. Moesly Loaf



2. Baba Rum

### - PUDDING -



1. Chocolate Pudding



2. Mango Pudding

### - TART -



1. Dark Chocolate Caramel Tart



2. Quiche

### - CHOCOLATE PRALINE -



1. Passion Fruit Praline



2. Caramel Passion

### - COOKIES -



1. Lemon Raisin Oat Cookies



2. Florentine



3. Vanilla Biscotti

### - PASTRY -



1. Cheese Straw



2. Palmiers



3. Cream Horn

# INTERMEDIATE SHORT COURSE I

## - CAKE -



1. English Rum Fruit Cake



2. Mocha Cake



3. Raspberry & White Chocolate Almond Slice



4. Gateau Marjolaine



5. Chocolate Truffle Cake

## - CHEESE CAKE -



1. Cookies & Cream Cheese Cake



2. Pineapple Yoghurt Cheese Cake



3. Matcha Cheese Cake

## - CREPES -



1. Vanilla

## - MOUSSE -



1. Blueberry Mousse



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## INTERMEDIATE SHORT COURSE II

### - CAKE -



1. Red Velvet Cake



2. Chocolate Mud Cake



3. Mont Blanc



4. Sweet Pleasure

### - CHEESE CAKE -



1. Lemon Cheese Cake



2. Chocolate Cheese Cake

### - CREPES -



1. Chocolate

### - CHOCOLATE PRALINE -



1. White Chocolate Truffle



2. Coffee Praline

### - MOUSSE -



1. Passion Fruit Torte

## INTERMEDIATE SHORT COURSE II

### - COOKIES -



CHEWY FRUIT COOKIES

1. Chewy Fruit Cookies



2. Macaron



3. Chocolate Biscotti

### - PUDDING -



RICE CREAM WITH CHERRY GELEE

1. Rice Cream With Cherry Gelee

### - BREAD -



RUSSIAN BREAD

1. Russian Bread



HIGH FIBER BREAD

2. High Fiber Bread

### - TART -



SOUR CHERRY FLAN

1. Sour Cherry Flan



SHORTCRUST PASTRY

2. Shortcrust Pastry

### - PASTRY -



PUFF PASTRY

1. Puff Pastry



APPLE PIE

2. Apple Pie



MOLEN

2. Molen



**MATERI OF  
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# INTERMEDIATE SHORT COURSE III

## - COOKIES -



1. White Chocolate Oatmeal Pistachio Cookies



2. Nougat



3. Green Tea Cookies

## - BREAD -



1. Italian Pizza



2. Healthy Fruit Bread

## - TART -



1. Hongkong Egg Tart



2. Lasagna

## - PASTRY -



1. Croissant



2. Classic Napoleon



3. Apple Strudel

## INTERMEDIATE SHORT COURSE III

### - CAKE -



1. Sacher Torte



2. Green Tea Gateau



3. Tiramisu



4. Opera



5. Frasier

### - CHEESE CAKE -



1. Triple Chocolate Cheese Cake



2. Beancurd Cheese Cake



3. Mango Jelly Cheese Cake

### - CHOCOLATE PRALINE -

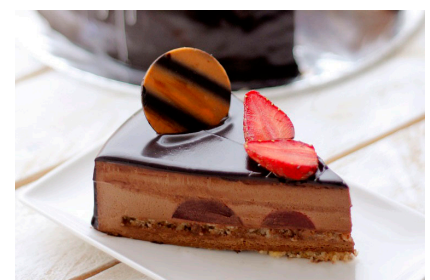


1. Manons Cafe



2. Cinnamon Ganache

### - MOUSSE -



1. Otero