



HOBBY CHEF PLANNER Feb-April 2021

Module 1 savoury pie and tarts		
25 th February 2021	Thursday	Zucchini and cheese tart,wild mushrooms quiche.
27 th February 2021	Saturday	Puff lamination, exotic vegetable mille feuille with cream cheese and chilli cheese twist <input type="checkbox"/> .
02 nd march 2021	Tuesday	Mushroom pot pie,cheese gougeres.
04 th march 2021	Thursday	Chia seeds crackers with pesto dip,pita chips with hummus. <input type="checkbox"/>
Module 2 – chocolates and candy.		
06 th march 2021	Saturday	Marshmallow ,jubes candy cane.
09 th march 2021	Tuesday	Chocolate pops,roasted dry fruits cluster. <input type="checkbox"/>
11 th march 2021	Thursday	Center filled chocolates(coffee,strawberry and lemon) <input type="checkbox"/>
13 th march 2021	Saturday	Caramel fudge,peppermint chocolate fudge. <input type="checkbox"/>
Module 3 – tea time cake and cookies		
16 th march 2021	Tuesday	Orange Dundee cake, choco chip cookies.
18 th march 2021	Thursday	Baked gujiya,rainbow cupcakes (holi special)
20 th march 2021	Saturday	Beet root and spinach cracker ,chocolate pistachio biscotti
23 rd march 2021	Tuesday	Dry fruit cake rusk,almond and orange sable cookies.
Module 4 – Breads		
25 th march 2021	Thursday	<input type="checkbox"/> Multigrain country loaf,onion kulcha.
27 th march	Saturday	<input type="checkbox"/> Whole wheat toast bread, burger buns and garlic soup sticks.
30 th march	Tuesday	<input type="checkbox"/> Rye flour dinner rolls, garlic and herb subway loaf.
1 st April	Thursday	<input type="checkbox"/> Babka bread,margarita pull a part bread.
Module-5 cakes and desserts		
3 rd April	Saturday	Fresh fruits chocolate tart, chocolate sponge.
6 th April	Tuesday	German chocolate cake, blueberry baked souffle.
8 th April	Thursday	Apricot pudding with vanilla sauce, strawberry mousse cake.
10 th April	Saturday	Glazing and decoration of mousse cake and caramel walnut tart.

