



Chef Zan saw the world during her 15-year tenure as a flight stewardess with a leading international airline. One of her favourite destinations was Paris. She adored strolling down the streets, gazing at the exquisite desserts prominently displayed in the windows of quaint sidewalk cafés and patisseries. It was there that she realised her true passion — cakes and pastry.

Shortly after leaving the airline, Chef Zan embarked on a learning journey, enrolling in baking and cake decorating courses in local schools before heading to the US to attend a series of courses with acclaimed baker and chocolatier, Richard Festen of Baking Arts in San Mateo, California. Her relentless pursuit of learning also brought her to the Savour Chocolate and Patisserie School in Melbourne, Australia and Le Cordon Bleu in London, UK.

In 2012, Chef Zan finally realised her lifelong dream of opening Zan's Treats, a baking and cake-decorating academy in Singapore. As a result of her enthusiasm and passion for teaching, Chef Zan developed a strong following among home bakers and is frequently invited to judge cooking shows on television and interviewed in the local media about her baking. Her first cookbook, *Baking with Chef Zan: A Collection of Cakes, Cookies & Tarts*, was published in 2017.

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Special moments are often celebrated with delectable desserts and Chef Zan has put together this exciting collection of celebration desserts to inspire people to come closer together through sweet treats. From classics such as *makmur* peanut cookies and Christmas fruit cake, to new creations with a twist that will sit well at any party, Chef Zan also offers her take on popular Western and local treats such as macarons and durian *serawa* to appeal to all age groups.

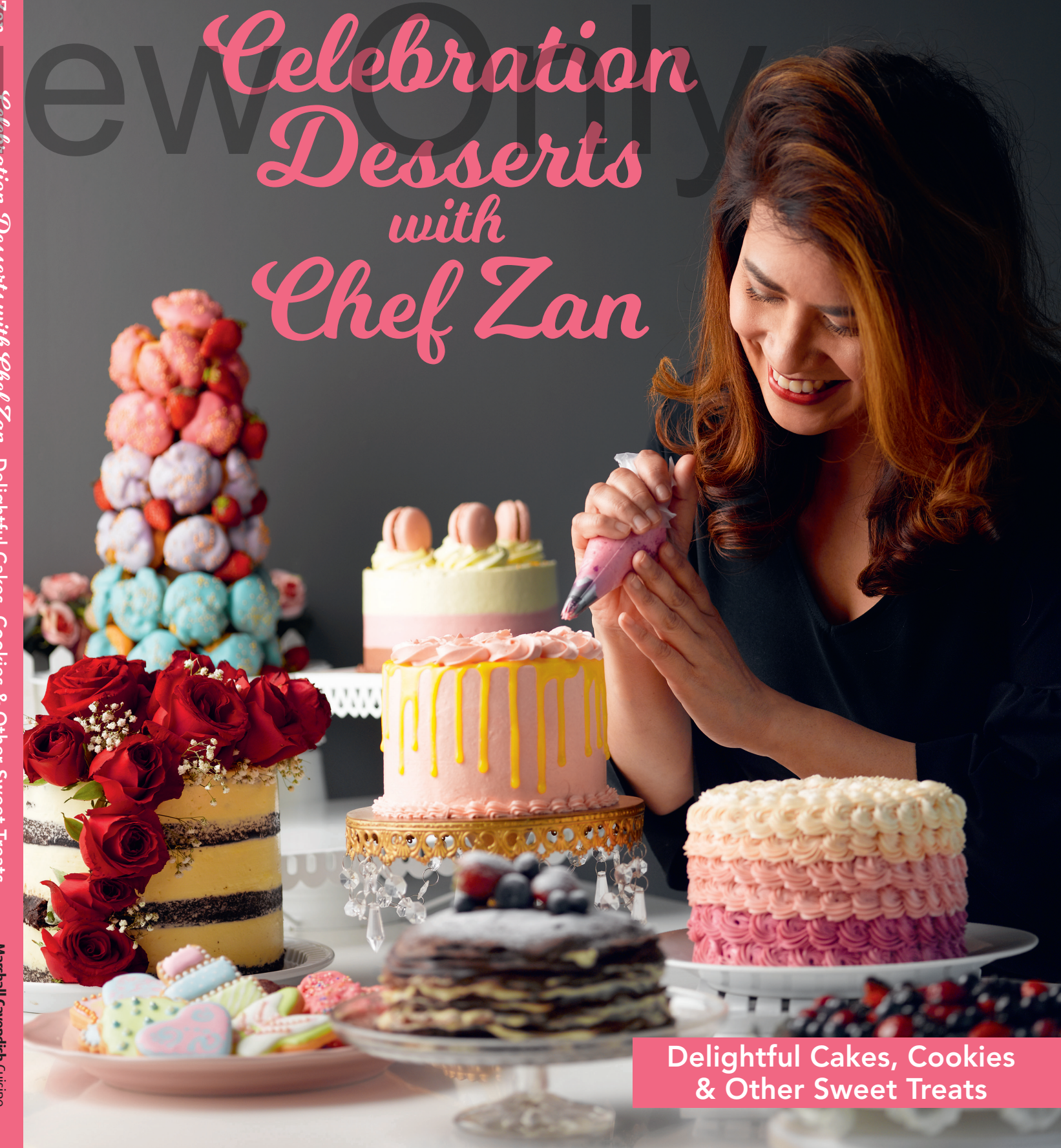
In this book, Chef Zan also shows how you can turn these desserts into stunning centrepieces with tips on types of buttercream to use and step-by-step instructions on piping techniques. Impress and indulge your loved ones with spectacular desserts from this tantalising collection.



Chef Zan

Celebration Desserts with Chef Zan Delightful Cakes, Cookies & Other Sweet Treats

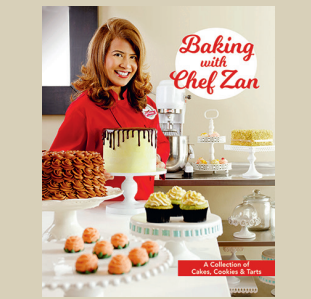
Marshall Cavendish Cuisine



Celebration Desserts with Chef Zan

Delightful Cakes, Cookies & Other Sweet Treats

Also by Chef Zan:



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Classic baked treats are reimagined with exciting flavours in *Baking with Chef Zan: A Collection of Cakes, Cookies & Tarts*.

Expand your baking repertoire with tantalising desserts such as:

- *cendol* cheesecake
- *teh tarek* mousse cake
- salted egg yolk cupcakes
- crumbly durian cookies
- sago cranberry cookies

For Ro
*Celebration
Desserts
with
Chef Zan*

Delightful Cakes,
Cookies & Other
Sweet Treats

For Review Only

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Dedication

To my most devoted husband, Riza Ashiblie;
my sweetest children, Natalia and Rayyan;
and my loving mom and dad.

This journey would not have been so
meaningful and fulfilling if it had not been
blessed through your prayers, support
and loving-kindness.



For Review Only *Contents*

Acknowledgements 7 Introduction 9

Baking Equipment 10 Essential Basic Ingredients 16 Baking Tips 20

Basic Techniques & Recipes 23

▪ Piping Techniques 23

▪ Italian Meringue Buttercream 24

▪ Swiss Meringue Buttercream 25

Birthdays 26

Neapolitan Cake 28

Hazelnut Caramel Latte Cake 32

Chocolate Eclairs 34

Cream Puffs 36

Cheesy Brownies 38

Double Fudge Brownies 40

Macarons 42

Mini Fruit Pavlovas 44

Cake Pops 46

Walnut Brittle Slice Cake 48

Fruity Pudding Cake 50

Chocolate Chip Semi-Sweet
Cookies 52

Chocolate Mille Crepes 54

Pistachio Crunchy Cookies 56

Cranberry Pecan Cookies 58

Special Occasions 60

Praline Chocolate Cake 62

Lush Flowers Naked Cake 66

Rose Yuzu Cake 68

Rosette Ombre Cake 70

Creamy Panna Cotta 72

Chocolate Indulgence Verrines 74

Raspberry Ripple Verrines 76

Love Berries Tart 78

Mango Cheese Tart 80

Mini Chocolate Domes 82

Le Matcha Opera Cake 84

Decorated Sugar Cookies 86

Red Velvet White Chocolate
Chip Cookies 88

Triple Belgian Chocolate
Chewy Cookies 90

Strawberry Delight Cookies 92

Festive Celebrations 94

Lapis Surabaya 96

Christmas Fruit Cake 98

Moist Banana Cake 100

Chocolate Log Cake 102

Marble Roll Cake 104

Classic Chocolate Hazelnut Balls 106

Creamy Cheese Slice Cake 108

Crispy Rich Walnut Cookies 110

Sempit Cheese Cookies 112

Crunchy Oat Tart Cookies 114

Makmur Peanut Cookies 116

Classic Bangkit Cookies 118

Mandarin Dahlia Cookies 120


Durian Serawa Cake 122

Jumbo Cereal Oat
Chocolate Cookies 126

Weights & Measures 128

For Review Only

Introduction



When baking is lovingly enjoyed, there will always be cause for celebration. As long as you celebrate, there will be laughter, joy and happiness.

I have been fortunate to be able to experience the joy of cake-making by attending many cake-decorating courses, including those with renowned master pastry chefs Antonio Bachour and Dinara Kasko; acclaimed baker and chocolatier Richard Festen of Baking Arts in San Matteo, California, US; Savour Chocolate & Patisserie School in Melbourne, Australia; and the famed French academy Le Cordon Bleu in London, UK. Although I was blessed with these opportunities, it was only on returning home that I felt a sense of completion and joyful fulfilment, when I was able to share the gastronomical wonders with my family and friends, and most importantly, with my endearing students.

The main theme of this book is 'celebration' and I've included three sections: Birthdays, Special Occasions and Festive Celebrations because we often celebrate these important events in our lives with our loved ones over sweet treats. With every dessert, I hope you celebrate the joy of making and baking delicious treats, in the sharing of food and the feasting.

For birthdays, indulge your loved ones with crowd favourites such as chocolate eclairs (page 34) and chocolate chip semi-sweet cookies (page 52), which are also perfect for getting the young ones involved in the kitchen. This is particularly rewarding as birthdays bring generations of celebrants together. It is always delightful when grandparents are presented with desserts made lovingly by their grandchildren's nimble and experimental fingers.

On special occasions, like anniversaries, engagements and weddings, let your desserts exude elegance and romance. The lush flowers naked cake (page 66) is a feast for the eyes, bold and rich; while the rosette ombre cake (page 70) is refined in its grace and subtle mimicking of nature. The Western opera cake is given an Asian twist in my version, le matcha opera cake (page 84), that uses matcha as it is complex and alluring. Expressing your love through delectable and visually stunning desserts is easy with these recipes.

Festive celebrations are often associated with spreads of delicious foods and I've put together a selection of cakes and bakes for a variety of festivals with a slight focus on local Nusantara sweet treats. I hope that these recipes will inspire collaborative baking with a *gotong royong* spirit of togetherness. You might find that the crimping and shaping of the *makmur* peanut cookies (page 116) will be even more enjoyable if you are baking in a large group. There is nothing quite like coming together in celebration to bake from the heart.

So, join me in celebration, feast your eyes, imagine the flavours and textures delighting your palate, then treat yourself and your loved ones to what you most deserve. When baking is lovingly enjoyed, there will always be cause for celebration. As long as you celebrate, there will be laughter, joy and happiness.

Enjoy the celebration. You deserve it!

For Review Only

Birthdays



Neapolitan Cake

For Review Only

MAKES ONE 15-CM ROUND CAKE

INGREDIENTS

Chocolate Sponge Cake

60 g self-raising flour
10 g cocoa powder
½ tsp baking powder
⅛ tsp salt
40 g unsalted butter, at room temperature
60 g castor sugar
1 tsp vanilla essence
1 tsp chocolate paste
40 g eggs
50 ml milk

Vanilla and Strawberry Sponge Cakes

140 g self-raising flour
1 tsp baking powder
⅛ tsp salt
65 g egg whites
130 ml milk
55 g unsalted butter, at room temperature
120 g castor sugar
1 tsp vanilla essence
½ tsp strawberry paste

Frosting and Topping

Italian meringue buttercream (page 24)
1 tsp chocolate paste
1 tsp strawberry paste
20 g gold dragées

METHOD

1. Preheat oven to 170°C. Line three 15-cm round baking pans with parchment paper.
2. Prepare chocolate sponge cake. Sift self-raising flour, cocoa powder, baking powder and salt into a bowl. Set aside. Using an electric mixer, beat butter and sugar at medium-high speed until light. Add vanilla essence, chocolate paste and eggs. Beat until mixture is light and fluffy.
3. With the mixer on low speed, add milk and flour mixture to the batter alternately, ending with the flour mixture. Mix until just incorporated.
4. Pour batter into prepared baking pan. Bake for 20–25 minutes or until a cake tester inserted into the centre of the cake comes out clean. Remove cake from pan and allow to cool on a wire rack.
5. Prepare vanilla and strawberry sponge cake. Sift self-raising flour, baking powder and salt into a bowl. Set aside. Mix egg whites and milk into another bowl. Set aside.
6. Using an electric mixer, beat butter and sugar at medium-high speed until light. Add vanilla essence and beat for a minute.
7. With the mixer on low speed, add egg mixture and flour mixture alternately, ending with flour mixture. Mix until just incorporated.
8. Pour batter equally into 2 separate bowls. Add strawberry paste to one of the batters. Mix well.
9. Pour each batter into a prepared baking pan. Bake for 20–25 minutes or until a cake tester inserted into the centre of each cake comes out clean. Remove cakes from pans and allow to cool on a wire rack.
10. To assemble cake, place chocolate cake on a tray. Spread generously with buttercream. Top with strawberry cake and spread with buttercream, followed by vanilla cake and another layer of buttercream.
11. Divide remaining buttercream equally among 3 bowls. Add chocolate paste to one of the bowls and mix well. Add strawberry paste in another bowl and mix well.
12. Spoon the buttercreams into separate large piping bags fitted with round tips. Pipe chocolate buttercream around the side of the chocolate cake. Repeat with strawberry and vanilla buttercreams for their respective layers. Using a cake scraper, scrape excess buttercream off the cake and smoothen the layer of cream.
13. If desired, decorate the cake with the remaining buttercream and sprinkle it with gold dragées.



For Review Only



Hazelnut Caramel Latte Cake

For Review Only

MAKES ONE 20-CM ROUND CAKE

INGREDIENTS

80 ml vegetable oil
100 ml water
4 egg yolks
½ tsp vanilla essence
90 g castor sugar
150 g cake flour, sifted
⅛ tsp salt
1 tsp baking powder
200 g hazelnuts
Swiss meringue buttercream
(page 25)

Meringue

4 egg whites
¼ tsp cream of tartar
90 g castor sugar

Caramel

200 g castor sugar
180 ml dairy cream (35% fat)
80 g unsalted butter
½ tsp salt

METHOD

1. Preheat oven to 160°C. Line two 20-cm round baking pans with parchment paper.
2. In a large bowl, mix vegetable oil, water, egg yolks, vanilla essence and sugar. Add cake flour, salt and baking powder. Mix well using a spatula. Set batter aside.
3. Prepare meringue. Using an electric mixer with a balloon whisk attachment, whisk egg whites and cream of tartar in a clean mixing bowl until foamy. Gradually add sugar while whisking until soft peaks form.
4. Using a spatula, slowly fold half the meringue into batter until just incorporated. Repeat with the remaining meringue.
5. Pour batter equally into prepared baking pans. Bake for 20–25 minutes or until a cake tester inserted into the centre of each cake comes out clean.
6. Remove cakes from pans and allow to cool on a wire rack.
7. Preheat oven to 150°C and toast hazelnuts for 15 minutes. Set aside to cool. Chop finely.
8. Prepare caramel. Caramelize the sugar by heating it in a saucepan over low heat until it melts and turns into a golden brown liquid. Add dairy cream and mix well. Remove from heat. Add butter and salt and mix well until butter has melted. Set aside.
9. To assemble cake, place a layer of cake on a tray and spread generously with buttercream. Drizzle caramel and sprinkle chopped hazelnuts on the buttercream. Top with the other layer of cake.
10. Spread buttercream over the whole cake, then coat the sides with chopped hazelnuts.
11. Spoon remaining buttercream into a large piping bag fitted with a star tip. Pipe rosettes to decorate cake.
12. Drizzle remaining caramel over the top of the cake.



Marble Roll Cake

For Review Only

MAKES ONE 18-CM ROLL

INGREDIENTS

3 eggs
1/2 tsp vanilla essence
2 Tbsp milk
65 g castor sugar
30 g cake flour, sifted
1/4 tsp salt
1/4 tsp baking powder
23 g unsalted butter, melted
2 tsp strawberry paste
100 ml whipping cream

METHOD

1. Preheat oven to 180°C. Line a 28 x 18-cm Swiss roll pan with parchment paper.
2. Using an electric mixer, beat eggs, vanilla essence, milk and sugar at medium-high speed until light.
3. Add cake flour, salt and baking powder and beat for 30 seconds. Fold in melted butter using a spatula.
4. Place 100 g batter in a small bowl and stir in strawberry paste. Mix well and spoon into a small piping bag.
5. Pour remaining batter into prepared Swiss roll pan and pipe strawberry batter over it. Using a skewer, swirl batter to create a marbling pattern.
6. Bake for 15–20 minutes or until cake is golden brown.
7. Remove cake from pan and set aside to cool on a wire rack.
8. Using an electric mixer, whisk whipping cream at medium-high speed until soft peaks form.
9. Place cake on a sheet of parchment paper and spread with whipping cream. Roll cake into a log with the aid of the parchment paper. Refrigerate for at least 2 hours before serving.

