

# Korean Buttercream Techniques

The next level of Korean buttercream series

## HAT BOX CAKE

Hands-On Class Conducted by CALVIN NG

Date : 7th July, 2017 (Friday)

Time : 9:00 am - 5:00 pm

Fee : RM 742.00 (inc. 6% GST)

“Learn to carve a cake into hat box shape and ice it. Pipe an array of buttercream flowers

Go home with a well iced cake decorated with Korean buttercream flowers.”

Flowers covered in this series:

- a) Open rose
- b) Carnation
- c) Apple Blossom
- d) Baby Breath
- e) Foliage

### Student Receive

Korean piping tips, butter cake with cake board, flower lifter, flower nail, ingredients

### Things To Bring

Apron, Cloth, Paper notes, Knife - about 9”  
Icing angle spatula 9”, Icing angle spatula 13”  
and Turn table

### REGISTRATION FORM

For enquiries, please call 03-6272 1155 for Ms Agnes (ext. 107) or Ms Karen (ext. 124).

Name : \_\_\_\_\_

Company : \_\_\_\_\_ Occupation : \_\_\_\_\_

Address : \_\_\_\_\_

Tel : \_\_\_\_\_ Fax : \_\_\_\_\_ H/P : \_\_\_\_\_

### PAYMENT [Pastry Pro Sdn Bhd | Public Bank: 3200-2356-29]

Payment Received : RM \_\_\_\_\_ By : \_\_\_\_\_ Date : \_\_\_\_\_