

Best Celebration Cake

Dragon Cake

Ches' 55th Birthday Celebration

This birthday party took place on April 4th, 2015. It was a buffet style event for 30 guests. The client wanted to surprise her husband with a celebration for his 55th birthday. His love for dragons and admiration of the Chinese culture inspire the cake design.



Our Pastry Chef, Event Designer, and client went over different cake options. The two favorites were a red and gold cake, and a cake that had a plain dragon on top. For our final design, we put these two options together and decided to add a little touch of gold to the dragon to give more definition and realism.

Making the dragon was a two-day process. The first day, the body and head of the dragon were made out of crispy rice and covered in black fondant; we decided to make this first to make these parts firm enough for better handling. Also, the two cakes were baked on that day. The second day we worked on the filling and covered the two cakes with red fondant. The rest of the body was made after the cakes were ready, and finally we wrapped and molded the dragon into the cake. Fondant tools were used to add small details to create the lines that looked like real reptile-dragon skin, after giving this texture to the dragon, gold lustered dust was mixed with a little bit of vodka to make a thick edible paint. Using this mixture, the whole dragon was painted with a brush giving it a gold shiny look.



One of the most critical obstacles was deciding the size of the head of the dragon. Chinese dragons have a large and decorated head, we wanted to make sure to incorporate the same look in our dragon. For this, we had to measure the cake top and make different examples to find the correct size for the cake. Also, gluing the teeth and nails to the dragon's body and head with the use of royal icing was more complicated than we initially thought. These pieces were so small and delicate, and it took more time than what we expected to assemble it. With patience, we completed this task. Another obstacle was to find the perfect spot to write the birthday message. The dragon took over different parts of the cake limiting the space. We wanted guests to see the dragon along with the message; the best way to solve this was to write the part of the message on top of the bottom tier and the number 55 in front of it.



**Surprise Birthday
Menu**

Cocktail Buffet

Au Poivre Beef Tender Skewers
served with a Creamy Cognac Sauce

Cheeseburger Slider
on a Sesame Silver Dollar Roll with Ketchup and Mustard on the side

Campari "BLT"
with Sriracha Aioli and Brown Sugar Bacon

Smoked Chicken Phyllo Flower
a crisp pastry filled with Smoked Chicken and Chilies

Mini Jumbo Lump Crab Cakes with a Key Lime Aioli

Wild Mushroom Bruschetta
with White Truffle Oil and Shaved Manchego Cheese

Caprese Salad Skewers
Grape Tomato, Fresh Basil and Mini Mozzarella Ball on Mini Bamboo Skewer

12" Cake
Two tier cake(bottom 10", top 6") with a Dragon Wrapped around it Dragon Color TBD*
Vegan Chocolate with Chocolate Buttercream

Outside in Red Fondant, Dragon Color TBD
Cake to Read " Happy Birthday Ches!"

On the Side of the Top Tier the number "55" to be placed in the curve of the Tail of the Dragon

Chocolate Covered Strawberries
Half milk chocolate and half dark chocolate with the white chocolate drizzle
Fresh Strawberries dipped in Dark Chocolate and drizzled with White Chocolate

Recipes

BS Recipe- CAKE, Cake Base, Vegan Chocolate

Recipe Yields: 6.25 Pound

Description:

Qty	Measure	Preparation	Ingredient
1.5	Quart	Water	
0.5	Quart		Oil, Blended 10 % Olive 6/1 gal
2	Tblsp - Fld		Vinegar, White Wine 4/1 Gal
2	Tblsp - Fld		Vanilla Imitation 32 oz Bottle
3	Pound		Sugar, Granulated Extra Fine 50 lb. Bag
2.5	Pound		Flour H&R All Purpose Unbleached 50 lb. Bag
2	Tblsp - Dry		Baking Soda 12/24 oz Box
1	Tblsp - Dry		Salt, Plain Iodized 24/26 oz tubs
0.5	Pound		Cocoa Powder Dark 50 lb.

Method:

In a large bowl with the whip attachment, combine all the dry ingredients until thoroughly mixed.

In a separate container, combine all the wet ingredients.

Slowly add the wet ingredients to the dry ingredients and beat for 7 minutes until batter is completely smooth.

Pour into a cake pan prepared with non-stick cooking spray and parchment paper.

Bake at 300° F for 50-70 minutes until a toothpick inserted into the center comes out clean.

BS Recipe- Icing, Chocolate Buttercream

Recipe Yields: 8 Cup - Dry

Description:

Qty	Measure	Preparation	Ingredient
1	Recipe		BS Recipe- Icing, Vanilla Buttercream
1/8	Recipe	Softened	BS Recipe- Icing, Chocolate Ganache

Method:

Combine buttercream with ganache until thoroughly incorporated.

Sub Recipes(s)

BS Recipe- Icing, Vanilla Buttercream

Yields: 1 Recipe

Qty	Measure	Preparation	Ingredient
1	Pound	Softened	Butter, Unsalted 36 lb.
4	Oz - Dry		Shortening, All Purp Cube Veg 50 lb.
1 1/2	Tsp - Fld		Vanilla Imitation 32 oz Bottle
1	Tsp - Dry		Salt, Plain Iodized 24/26 oz tubs
1 1/2	Pound		Sugar, Confection x 10 50 lb. B

Method:

Cream butter, shortening, and salt together until smooth.
Slowly add confectioner's sugar and beat well.
Add vanilla extract and mix until combined.

BS Recipe- Icing, Chocolate Ganache

Yields: 0.125 Recipe

Qty	Measure	Preparation	Ingredient
3/8	Pound		Chocolate, Chips 1000ct 25 lb. Case
1/8	Quart		Cream, Heavy 40% 12/1 qt

Method:

Heat cream but do not scald.
Pour over chocolate chips.
Let sit for 5 minutes and stir until combined