

## Alexander Kislitsyn

### Tallinn. Program November 16-18, 2018

- "Raspberry Cheesecake" Entremet: crunchy shortcrust, cheese crème, raspberry jelly, lemon crème
- "Coffee-Chocolate" Entremet: hazelnut and coffee sponge, hazelnut croustillant, coffee ganache, coffee supreme, chocolate mousse
- "Pistachio-Strawberry" Entremet: pistachio sponge, strawberry compote, almond krokant, lemon cremeux, pistachio mousse
- "Japanese Cherry" Entremet: matcha sponge, cherry confit, bergamot jelly, almond croustillant, yogurt cremeux, vanilla mousse
- "Refreshing Pear" Petit Gateau: crunchy shortcrust, pear compote, lime crème, cream cheese mousse
- "Caramel-Hazelnut" Petit Gateau: caramel sponge, hazelnut streusel, caramel cremeux, hazelnut mousse
- "Lemon Passion" Petit Gateau: shortcrust, lemon crème, berry jelly
- "Raspberry" Eclair
- "Exotic Fruit" Eclair
- "Tiramisu" Eclair
- "Rose" Petit Gateau: pastry sponge, yogurt crème, strawberry confit, bergamot crème
- "Wild berry" Entremet: shortcrust, refreshing crème, wild berry confit
- Croissant
- Braided Bread (puff dough)
- Sneken (puff dough)
- Danish with apple
- Variety of Danish with chocolate