

world**skills**
AbuDhabi²⁰¹⁷

PÂTISSERIE AND CONFECTIONERY
EMELIINA PAPINNIEMI, FINLAND

INTRODUCTION

One of the most essential elements of street art is the artist herself so I started to explore the theme by contemplating what would define me as a street artist. Subtle colors, a variety of materials and art that tells a story stood out to me as clear focal points.

When conceptualizing the products I considered the words “street” and “art” as separate entities. I began by developing a street with its different elements and texture and afterwards added the art and the story.

At some point I got an idea of adding “pieces of me as a street artist” to my design and so for example my sneaker ended up being a part of my chocolate show piece and a sculpted hand I thought as my own to be a cake decoration.

During the designing phase I realized I had almost forgotten a crucial characteristic of graffiti art – naturally each piece should be finished off with the artist’s signature, a “tag” as it is known in the graffiti circles.

Emeliina Papinniemi

EME



ENTREMET

Each street artist painting murals or graffiti has a past from which it is maybe easy to draw inspiration at times. I ended up choosing flavors that remind me of moments from my childhood – leisurely family breakfasts and summer days in the garden.

The main flavors were clear: black currant and yoghurt. In addition some texture was needed and what could better complement the two than hazelnut.

The intense color of black currant reminded me of nighttime so I wanted to create a feeling of a moment of painting graffiti at night. I designed a hand holding a spray paint bottle. Since the vision of the hand was so clear and it was, of course, impossible to find a proper mold I decided to make one myself.

I chose savarin as the shape of the entremet and decided to place the decoration in the middle of it.

SUGAR STAND

Because the cake and the stand are to be presented together I wanted them to complement each other as well as possible.

My design is of a nocturnal street with elements such as brick wall, a concrete block and rebars. I also employed color to help further distinguish the time of day.

The art and the story started to take form. The partly collapsed brick walls contouring the shape of the cake and the paint clouds floating in the air are hiding the artist in the night painting her tag on the wall.

ENTREMET

BLACK CURRANT GLAZE

BLACK CURRANT MERINGUE MOUSSE

NATURAL YOGHURT CRÈME

BLACK CURRANT GELE

WHOLE BLACK CURRANTS

HAZELNUT SPRINKLES

CHOCOLATE HAZELNUT SPONGE



BALCK CURRANT GLAZE

490 g water
262 g sugar
23 g fruit pectin
290 g black currant juice
2,6 g gelatine sheet

Heat water to 40°C, add sugar and pectin.
Boil 3 minutes, move from the stove.
Add the juice and soaked gelatine.

HAZELNUT SPRINKLES

25 g brown sugar
25 g flour
25 g hazelnut raw ground
25 g cold butter

Mix the dry ingredients and add the diced cold butter.
Mix until "sandy" and spread onto the baking tray.
Let it dry at 160 °C 15-20 min.

CHOCOLATE HAZELNUT SPONGE

63 g eggs
19 g invert sugar
31 g sugar
19 g hazelnut raw ground
30 g flour
2 g baking powder
43 g cream
22 g butter
18 g dark chocolate

Mix eggs, sugar and invert sugar well. Add mixed dry ingredients and at the end cream, melted chocolate and butter.
Bake at 160°C 8 min.

NATURAL YOGHURT CREME

47 g cream
188 g natural yoghurt
134 g mascarpone
40 g sugar
40 g glucose syrup
6 g gelatine sheet
1 pcs vanilla pod

Beat the cream. Mix mascarpone, yoghurt, sugar, glucose syrup and vanilla together.
Heat small part of the mass and add soaked gelatine into it. Add that to the rest of the mass and fold whipped cream into the mixture.

BLACK CURRANT GELE

264 g black currant puree
120 g sugar
5,5 g fruit pectin
1,8 g gelatin sheet

Mix all the ingredients together and bring into boil. Let it cool down. Pipe into moulds and put on top of it 30g grams whole frozen black currants to each mould.

BLACK CURRANT MERINGUE MOUSSE

270 g black currant puree
85 g sugar
18 g water
27 g egg whites
9 g gelatine sheet
270 g cream

Beat the cream. Put the sugar and water into a kettle. When syrup is 110 degrees start to whip the egg whites with an electric mixer.
Boil the syrup until 121 degrees and add it into the egg whites. Whip the meringue and when it is ready, the temperature should be 38 °C
Heat the puree and add soaked gelatine into it. Add first the meringue into the puree in two parts and at the end, fold the cream in.



SUGAR STAND

ISOMALTOSE MELTED IN THE OVEN

PAINTED SUGAR

POURED SUGAR

MOULDED SUGAR

PULLED SUGAR

PASTILLAGE





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CHOCOLATE PRESENTATION PIECE

I wanted the entremet with the sugar stand to fit together with the chocolate show piece so I chose to use partly the same elements: rebars and brick wall. In addition, I chose a concrete block and chain-link fence to create an impression of a street scene.

While the entity created around the entremet represented night, the chocolate show piece with its color choices represents day.

For the chocolate piece I sought inspiration from the street artist Banksy's work – he is a master story teller and his art is always current and distinctive.

For this piece I wanted to create my own story around the girl hanging from the edge of the traffic sign on top of the piece. The girl is holding onto a bunch of brightly colored balloons lifting her up towards the skies. One blue sneaker has fallen off her foot and been left behind while she continues to fly and rise up as directed by the "ONE WAY" sign. To me, the girl represents myself and this is also how I think of myself in a professional sense – there is only "ONE WAY" and it's up.

At the same time the upwards pointing traffic sign represents the rise in recognition and appreciation of street art in the recent years. An art form formerly considered forbidden and even criminal has been adopted into our modern culture as its very own and unique art form.

CHOCOLATE PRESENTATION PIECE

AIR BRUSHING

POLISHING

BRUSHING

POURING

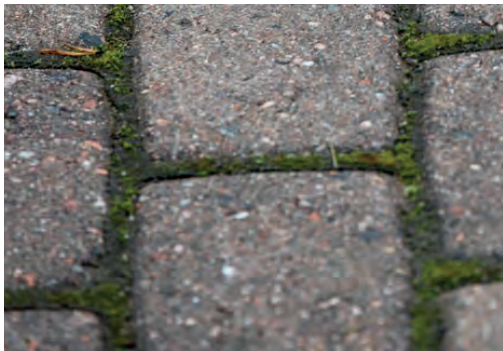
PIPING

CUTTING

CARVING

MOULDING







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Emeliina Papinniemi
emeliina.papinniemi@gmail.com
@emeliinap

Photographs
Kimmo Metsälä/Valkoinen Valas

Texts
Emeliina Papinniemi

Kuningas Kakut
Gagu
Osa Food Desing
Kahvila Majurska
Eero Paulamäki