

Ksenia
Penkina

TEACHES GLAZING

PastryClass

Ksenia Penkina teaches you

every aspect of a mousse cake—in theory and practice— including mousses, sponges, crunches, fruity and creamy inserts, and, of course, glazing.

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Finalizing: Constructing, Glazing, Fixing, Cutting



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**The only way of
making your glaze
shiny is by looking from
inside of the cake.**

Ksenia Penkina

Meet Ksenia Penkina

Ksenia Penkina is a young, passionate, and experienced pastry artist based in Vancouver, Canada. After earning her degree in Switzerland, she continued to develop her passion and knowledge for patisserie, focusing on the intricate world of dessert interiors, understanding the chemistry behind it, and the process of ingredient integration.

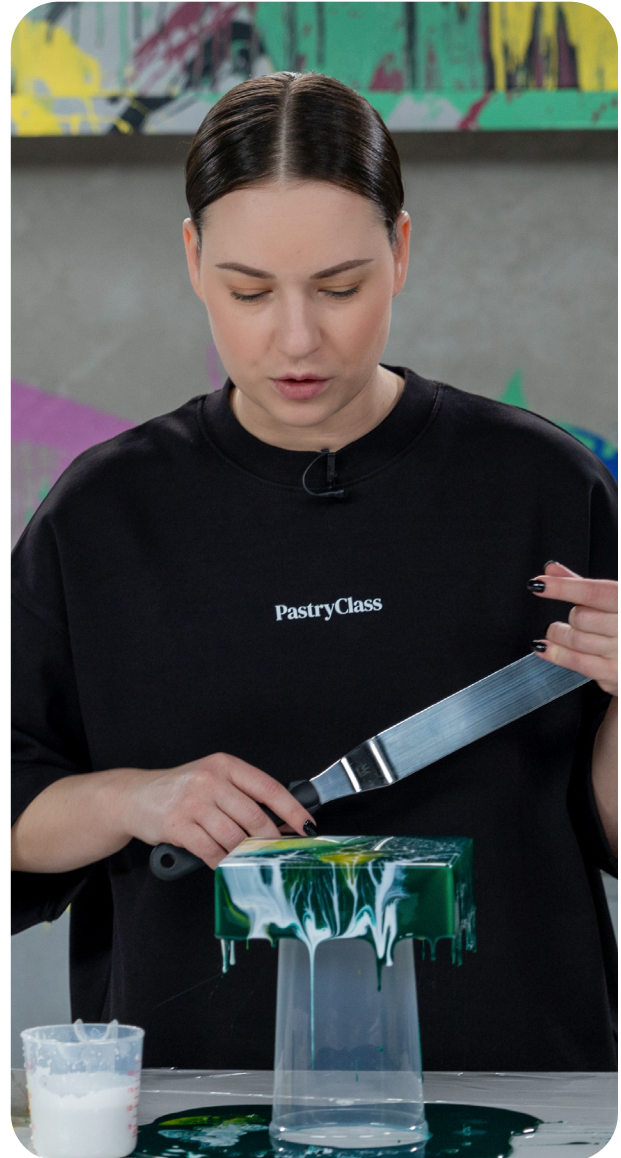
Ksenia's famous mirror-glazed cakes, adorned with multiple colors and effects, have taken the internet by storm, earning her the title of "Glazing Queen." Since the beginning of her artistic pastry journey, she has pioneered several glazing effects that have become classics in the world of pastry art, embraced by chefs worldwide.

Reflecting on her unique style, Ksenia comments, "People know me for my glazing, and I am highly attentive to it. Glazing is my favorite part, but the most important aspect is the cake itself."

In 2016, Ksenia made history as the first in the pastry industry to film an online class, attracting over 40,000 students in five years. Additionally, she published three recipe books and a theory guide titled "Great Glaze Doesn't Start With Glaze." Her global influence extended through teaching hands-on classes worldwide, collaborating on molds with Silikomart and Chocolate World, launching her signature line of Haute Food Colors, and creating the distinctive pastry perfume "Keep Glazed" in collaboration with Thoo, available in major perfume boutiques worldwide.

Following a successful five-year career focusing on her personal brand, Ksenia founded and created PastryClass - The World's Best Online Pastry Classes. The platform features online classes by renowned chefs like Cédric Grolet, Pierre Hermé, Ramon Morató, Frank Haasnoot, Jordi Roca, Christophe Adam, and more.

The platform celebrated its one-year anniversary in June 2023, continuing to revolutionize online pastry education and bring success to every student.



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Baking Tools & Equipment

It's not necessary to have all of the baking tools & equipment outlined here. Step one is always to watch your class first and then decide what's essential for you to have. Below we have outlined all of the baking tools & equipment we use at PastryClass with specifications, possible substitutions, and pictures, so you have a good understanding of the requirements and possible variations in pastry production. This will help you make an educated decision about whether you need to purchase anything extra for your collection!

Please don't feel the need to rush out and purchase new equipment right away; all of the tools and potential substitutions you will need are outlined in each of the classes you take. We don't want you to waste your time and money searching for items from the list when you may already have a handy substitution in your very own kitchen, so make sure to watch the class before you go shopping!

All of the equipment you may need can be found at supermarkets and local or online pastry shops

in most countries. For specific items that aren't available locally, google the product's name and scroll through the suppliers in the results to find the one that suits your delivery area.

We have students from over 140 countries, from big to small, industrial to developing; each country has everything you need to succeed in pastry.

Now you have exclusive access to PastryClassAI, so not only can you discover even more information about baking tools & equipment, but also enhance your learning experience. From formulating recipes, mastering cooking techniques, troubleshooting baking errors, delving into theoretical aspects, or exploring ingredients, PastryClassAI is the go-to place where every pastry question finds an answer.

Enroll the Class to Get Full Access.

About This Class

PastryClass founder, and The Glazing Queen herself, has taught glazing arts to over 45,000 students worldwide, and now it's your turn. Prepare to transform your pastry and mindset with the help of Ksenia Penkina and explore many topics, from extensive theory, science, and recipes to deeply personal issues, transformation and business.

You're getting access not only to this newly filmed PastryClass but also to Ksenia's private collection of Revolutionary Master Course and Beginner Classes, covering hundreds of recipes and hours of teaching material. Whether you are a complete beginner or a professional chef, this class is for you!



From Beginner to Professional – It's Tailored for You!

35 newly filmed PastryClass lessons, 9 Revolutionary Master Course lessons and 3 Beginner Classes from Ksenia's private collection, covering hundreds of recipes and hours of teaching material.



From Cancer and Disability to Becoming a TV Star at 17

Ksenia shares a deeply personal journey about overcoming cancer, having 9 surgeries and living with pain and disability daily. "Thank you for the pain that brings me happiness every day."



Education, Internships, and Successful Projects

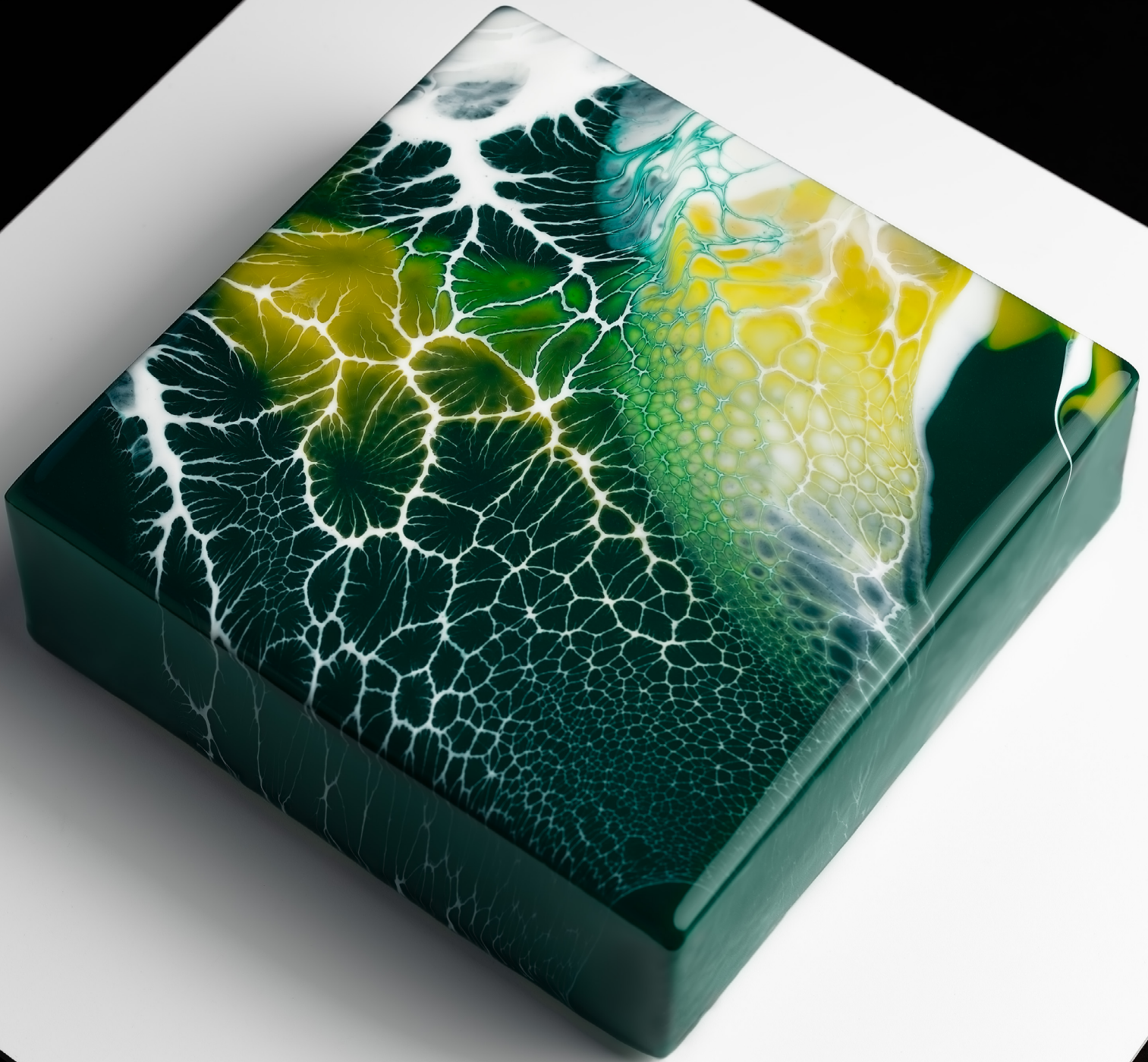
Ksenia talks about her life and career before pastry, from developing websites, designing swimsuits, nail art, working in hotels, changing her name, and being fired – she has experienced it all.

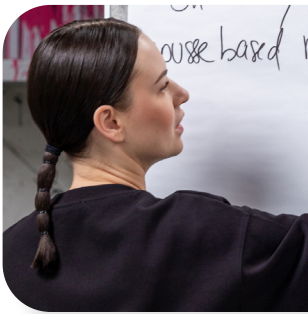


Becoming a Pastry Chef, Reaching \$1 mil, and Creating PastryClass.

Learn how she came up with the idea to become a pastry chef, made an annual income of \$1 million, and finally created PastryClass.

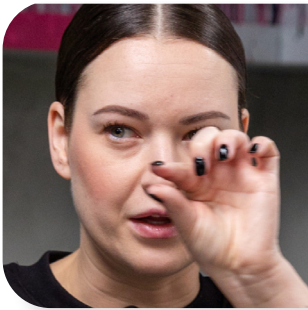
Enroll the Class to Get Full Access.





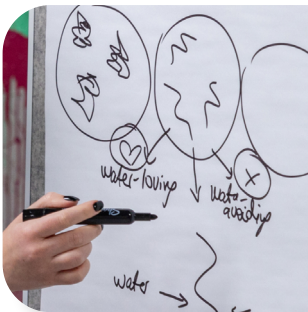
Mousse Cake Theory

Learn about the cake's construction, measurements, structure and how they impact the tasting experience, stability and glaze.



Glaze Problems and Emulsions Theory

Ksenia explains her signature theory: "Great Glaze Doesn't Start With Glaze," explains everything that could go wrong with your glaze and discusses emulsions.



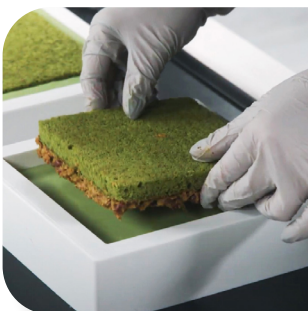
Sponges and Meringue Theory

From lectures on "Meringue Molecular Theory" to "Factors Of Stable Foam Formation," you'll learn about protein connections, water, aeration bonds, natural stability and baking.



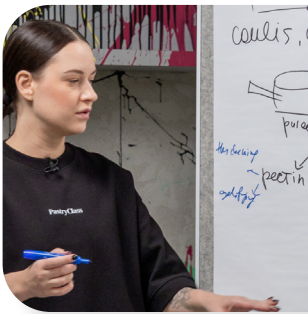
Matcha Sponge

Conquer any sponge recipe by learning how to use oils, pastes and butter in sponges, working with dry components of the sponge, mixing techniques, aeration and gluten activation.



Pistachio Crunch

Learn about the crunchy components in sponges, what they are, how you can make sure they don't get soggy inside your mousse, and how you can make them stay crunchy throughout the cake's shelf life.



Fruity Inserts Theory

Discover what helps us reduce sugar in fruity inserts such as coulis, compote, or gel, how to select your fruits, get fresh flavors, make a higher profit, and achieve consistency in your pastry work.



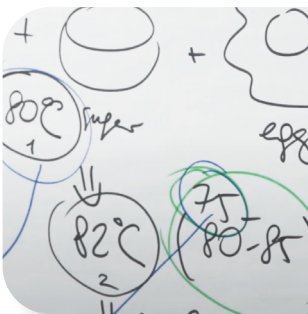
Gelatin Theory

50% of all cake issues are born from a lack of knowledge about gelatin and gelatin mass. Understand how to avoid making gelly textures and focus on soft, silky, and light fruity layers that are stable at the same time.



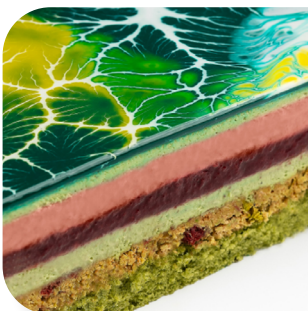
Sour Cherry Coulis

Learn to work with coulis, confit, marmalade and, frankly, any other fruity insert textures. Ksenia teaches the art of mastering reconstruction techniques to create soft and light fruity inserts that add a burst of flavor to your cakes.



Creme Anglaise Theory

The lesson of a lifetime. Ksenia teaches techniques for any creamy insert—classical dairy, fruity or sour types. We bet you haven't seen so many temperature numbers crumbled on just one whiteboard!



Raspberry Curd

Get tips about whisks and spatulas, how to avoid the cream curdling, and learn to blend with theory in mind. It's not just cream, it's a pastry masterpiece.



Mousses Theory

Ksenia outlines the structure of all mousses and bases, temperature controls for every component, and how to create proper balance using three techniques: aeration, emulsion and gelation.



Pistachio Mousse and Assembly

Learn how to create proper aeration in the cream without the thickness, work with both liquid and thick mousses and achieve cloud-like mousse.

Enroll the Class to Get Full Access.





Gluten Free Joconde

Learn about making gluten free sponges by replacing flours. Watch Ksenia as she demonstrates a stable foam formation process, creating a protein-sugar-water-air chain reaction suitable for baking.



Passion Fruit Cremeux

Discover how your sour creamy insert should be made and why, learn to work with the reverse technique so you reach the right texture in your cream and follow the fast cooling approach to avoid creating bacteria in your pastries.



Passion Fruit Coulis

Learn to work with compote, coulis, confit, and, frankly, any other fruity insert textures in this class. Apply your gelling agents with knowledge of temperature and gelling qualities, apply the reconstruction approach and cook like a pro.



Ganache Theory

Ksenia and her whiteboard show us how to prepare any ganache using various techniques and improve the precision, speed, safety, texture and stability of your ganaches.



Dark Chocolate Mousse

This class will give you all kinds of mousse variations with all kinds of components based on aeration, emulsion and gelation, including a special type of mousse made without whipping cream!

Enroll the Class to Get Full Access.





Chocolate Theory

This lesson means value. It means knowledge, but most importantly, it's an emotion! Learn the different types of chocolates and how to "read" professional chocolate packaging.



Neutral Glaze

Learn to make a vegan glaze for glazing cakes and Spider Web glazing effects. Discuss different types of neutral glazes based on gelatin and pectin.



The Art of Cake Boarding

Follow the step-by-step slow-motion lecture, from picking up the cake from the stand to holding it safely, using spatulas, and placing it safely on the cake board. Simple? Not really, but we're here to learn, aren't we?



Selecting Food Colors

This lesson is about food colors, and there's so much to learn: color types, composition, brands, and specifications. Her worldwide brand of best-selling food colors is the star of the lesson.



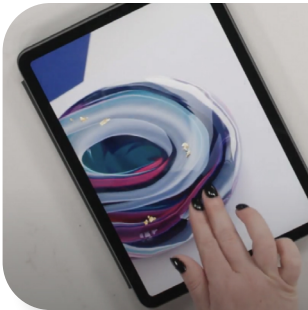
Mirror Glaze

Create different glaze variations and discover tips and tricks on portioning and coloring the glaze. Learn to add food coloring, adjust your blender, and the ultimate secret to making your colors pop.



Learn from Ksenia's First Cakes

Failure was where it all began for Ksenia: failures in making cakes, selling cakes from home, applying analytical skills and how you can establish yourself in the world of pastry at any stage of your career, from beginner to professional.



Step-By-Step Glazing Effects

Discover the secrets and techniques to create just about every glazing effect: Tornado, Splash, Turn, Swirl, Stipes, Half-Half, Spider, Drop, Loop... and chat about the unpublished glazing effect that the world hasn't seen yet.



Unforgettable Theory: Glaze Master

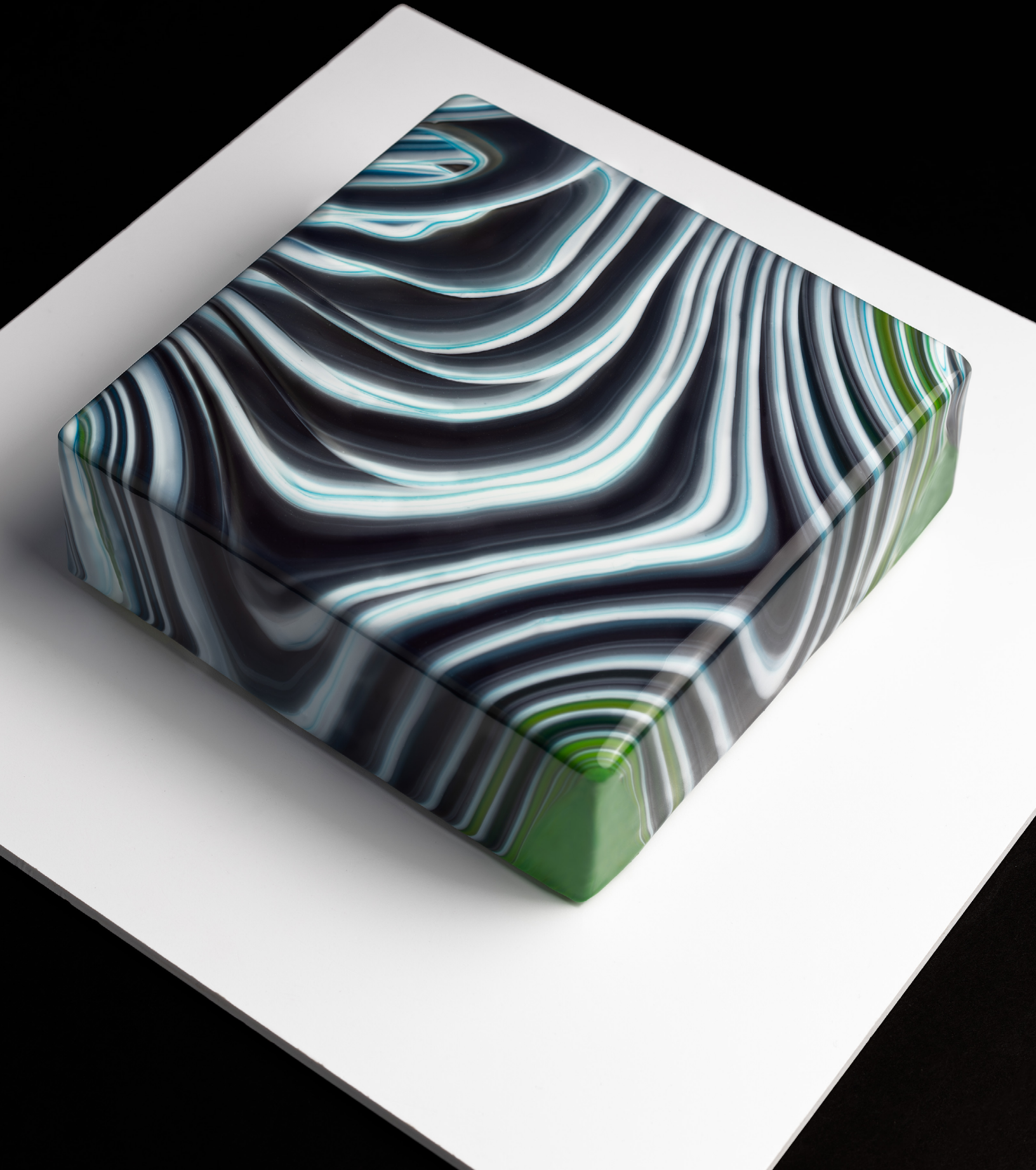
That's it. We will never be the same again. Unforgettable, incredible, deep, and so detailed—both Ksenia and her signature theory. This lesson is indescribable, so we won't even try; those who know know.



Putting Glaze Theory into Practice

Learn about glaze storage and stabilization, misleading steps and misconceptions, temperatures and glaze textures, warming up the glaze, giving it a first blend, and how to deal with possible mistakes.

Enroll the Class to Get Full Access.





Demonstrating Glazing Effects

Ksenia shares her newly discovered approach to glazing that is totally worry-free! Learn her signature approach to color selection, glazing steps, and more in this lesson.



Glazing Errors And Solutions

Learn to determine where your cake or glaze errors come from—the list is long, and we want to solve every problem.



Ksenia's Secret Notebook

Ksenia never stops impressing, and we always want to learn more from her. And this lesson opens the door to her concealed archives, the knowledge of mystic Narnia of pastry.



Ksenia's Gift for Every Student

We're shocked, overwhelmed, amazed, motivated and inspired by this class. But there's more! Ksenia will gift her book to every student who takes this class.



10 Questions to Ksenia

A must-watch for those looking for some motivation.

Enroll the Class to Get Full Access.

Bonus: Master Course



Introduction

Get bonus access to concealed archives of the Revolutionary Master Course from Ksenia's private collection.



Master Course, Fruity Inserts

Insert Recipes: Passion Fruit and Mango Coulis, Raspberry Coulis, Blueberry Compote, Orange Marmalade, Strawberry Insert, Kiwi Jelly. This bonus lesson includes extensive theory and techniques.



Sponges

Sponge Recipes: Pistachio Dacquoise, Hazelnut Dacquoise, Coconut Sponge, Almond Dacquoise, Joconde Sponge, Brownie. This bonus lesson includes extensive theory and techniques.



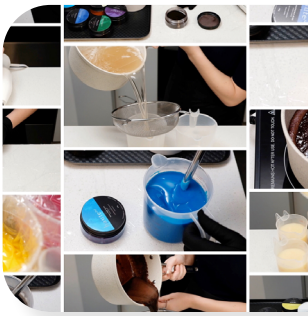
Creamy Inserts

Creamy Recipes: Orange Cremeux, Sour Calamansi Cream, Blueberry Cremeux, Soft Cream, Coffee Namelaka. This bonus lesson includes extensive theory and techniques.



Caramel And Crunch

Sanded Macadamia, Salted Caramel, Coffee Paste, Almond Crumble, Pistachio Crisp with Raspberry, Coconut Crunch, Cocoa Nib Crunch, Kiwi Decoration Confit. This bonus lesson includes extensive theory and techniques.



Glazes

Glaze Recipes: Mirror Glaze, Neutral Glaze, Cocoa Glaze/Dark Chocolate Glaze. This bonus lesson includes extensive theory and techniques.



Mousses

Mousse Recipes: Coconut Mousse, Mousse Salted Caramel, Hazelnut Mousse, Cream Cheese Mousse, Pistachio Mousse with Matcha, Almond Coffee Mousse, Mango Mousse.



Glazing And Effects

Learn Clear Glaze for "Exotic Passion" cake, Clear Glaze for "Kiwi Mango" cake, "DROP" glazing effect for "Orange Hazelnut" cake, "SWIRL" glazing effect for "Macadamia Salted Caramel" cake, and more.



Errors And Solutions

Finalizing Cakes: "Kiwi Mango", "Exotic Passion", "Orange Hazelnut", "Almond Cocoa Mocha", "Macadamia Salted Caramel", "Pistachio Calamansi", "Blueberry Cheesecake".

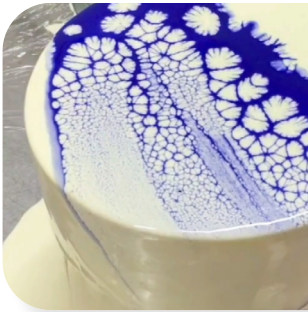
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Bonus: Beginner Classes



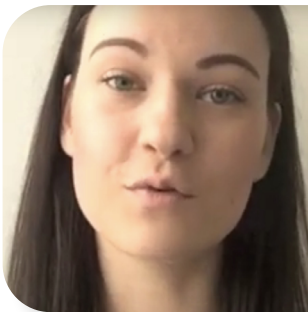
Entry Level

You will learn mousse cake essentials, proper textures, temperatures, product integration, basic ingredients and the right tools



Advanced 1

Ksenia teaches Raspberry Red Velvet Mousse Cake, Spider Web Glazing Effect and Chocolate Cherry Mini Cakes. This lesson, "Advanced 1," is a continuation of the previous lesson, "Entry Level".



Advanced 2

Ksenia teaches Blackcurrant Chocolate and Strawberry Lemonade Mousse Cakes and concealed solutions to safe Two-Tier Mousse Cake creation and fixation.

Enroll the Class to Get Full Access.

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Find strength in your weaknesses. Let them help you become the best version of yourself by pushing you forward, not holding you back.

Ksenia Penkina

