

*Liliana
Dias*

GRAPHIC DESIGN PORTFOLIO

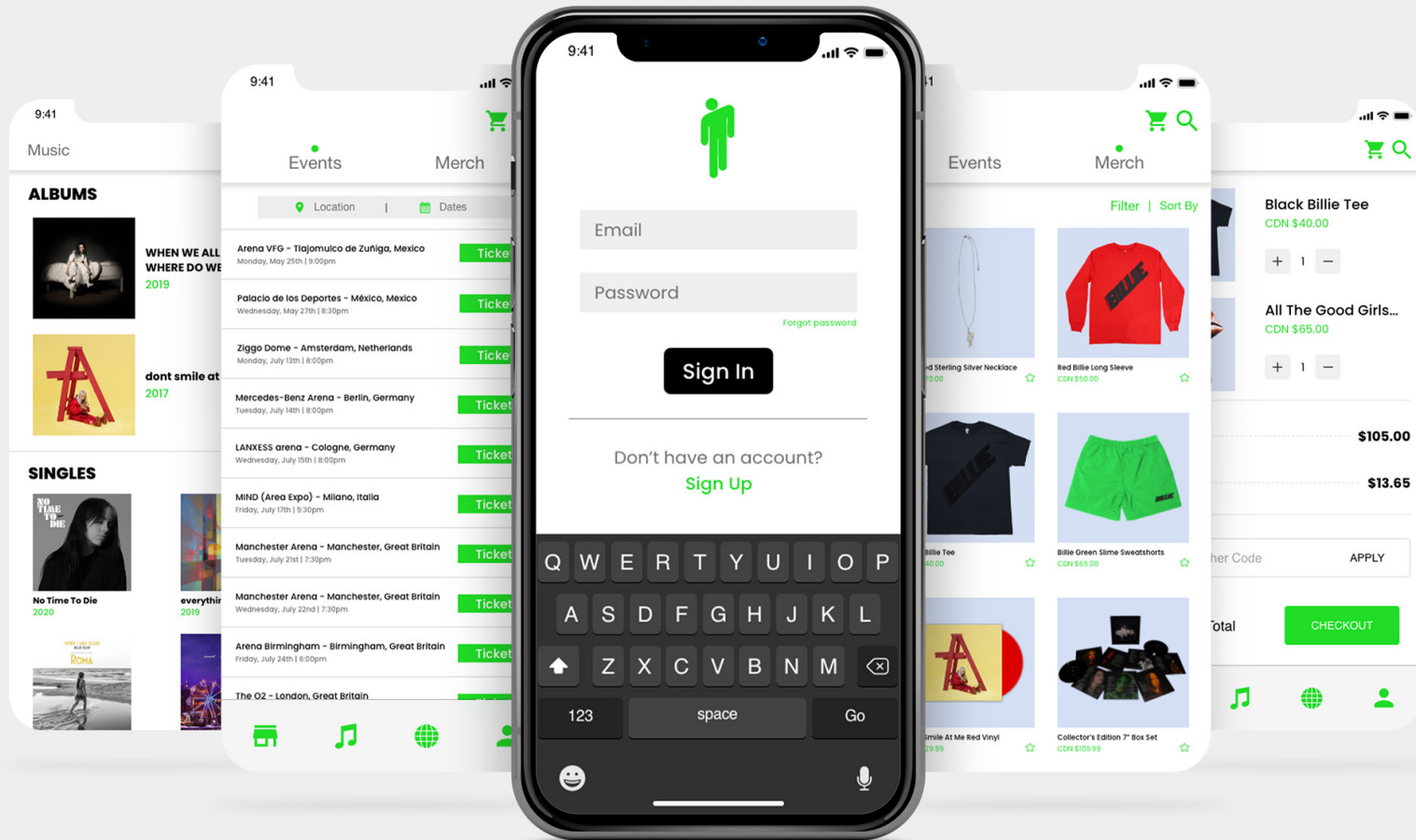
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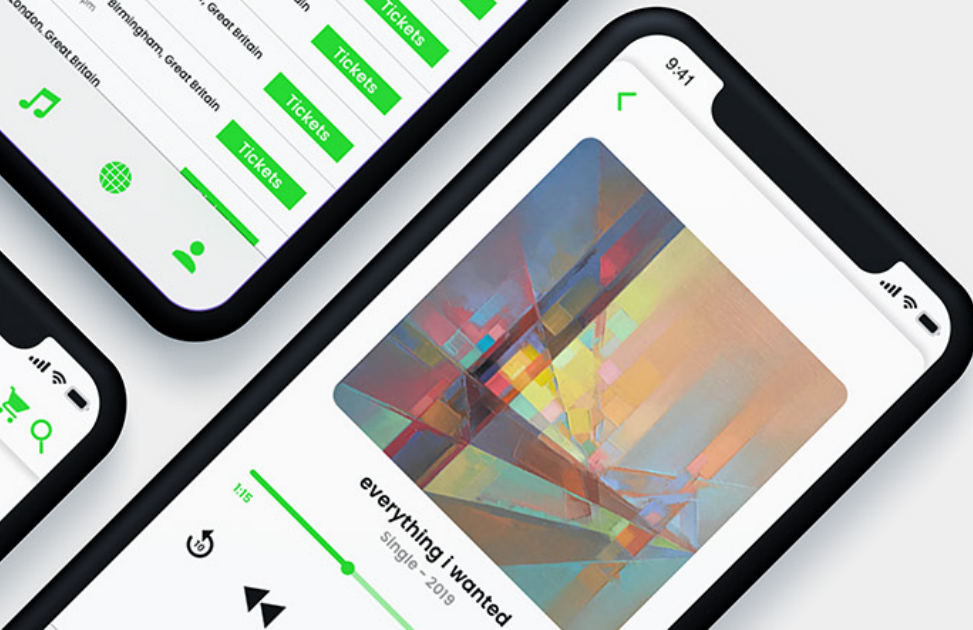
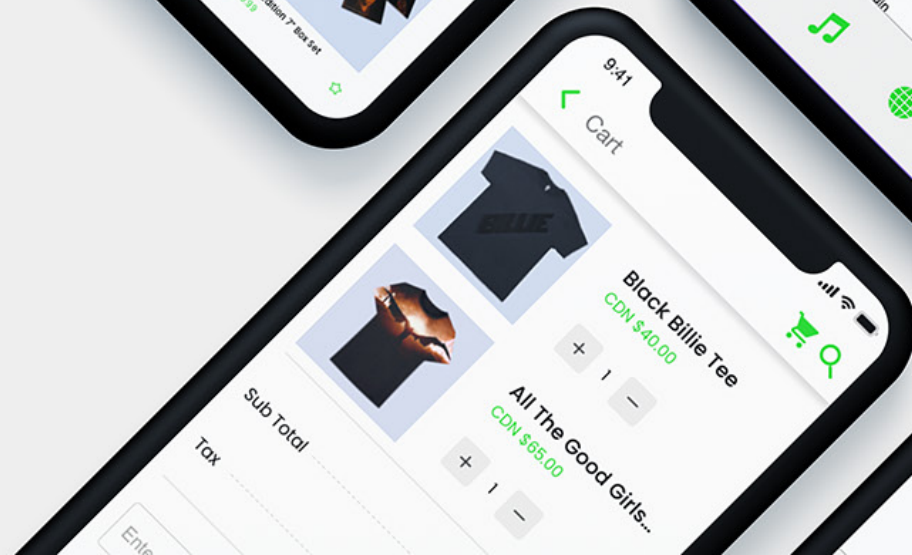
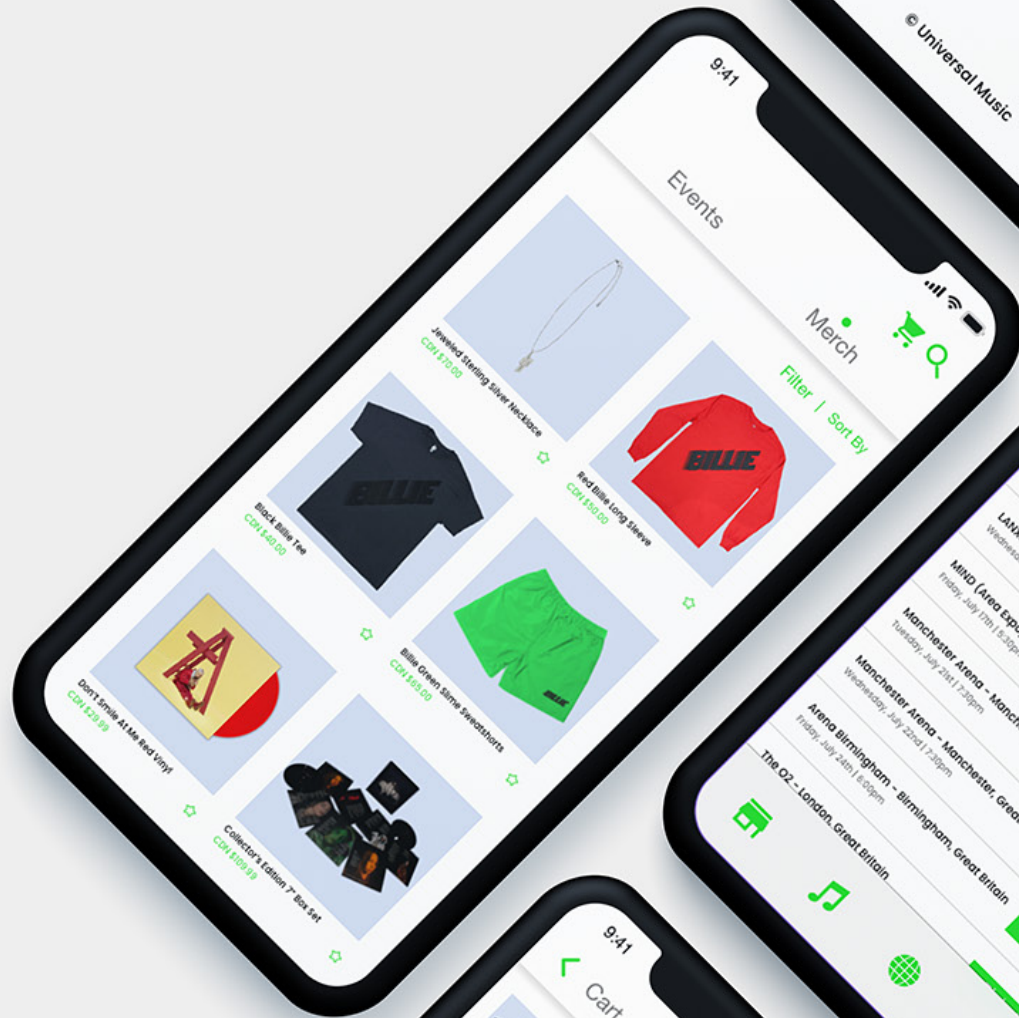
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📍 Barrie, ON

APP DESIGN



I designed an app for Billie Eilish using her brand style and colours. I included all aspects her fans would be looking for into one place so they wouldn't have to leave the app to buy merch, buy tickets, or play her music.



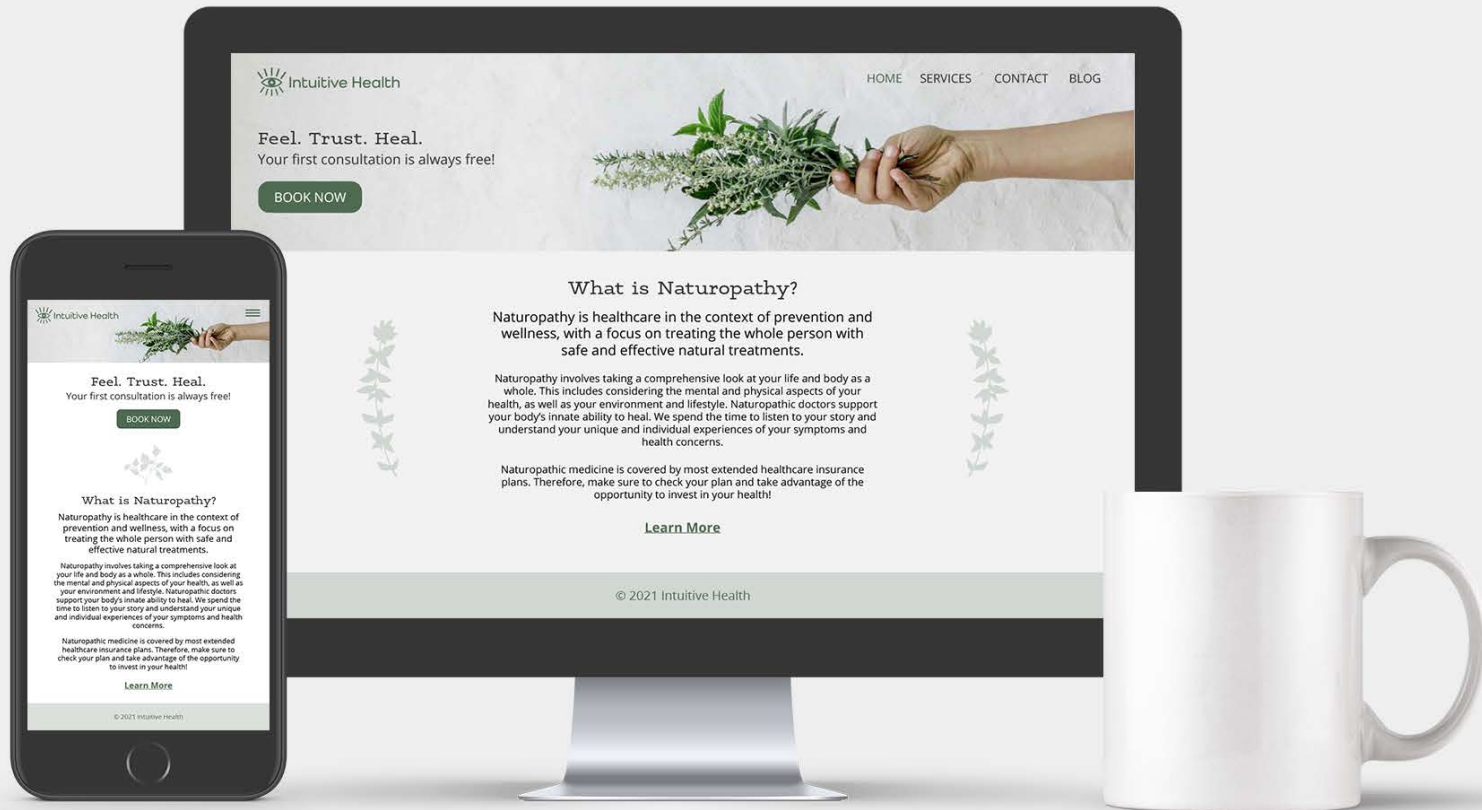
PACKAGE DESIGN



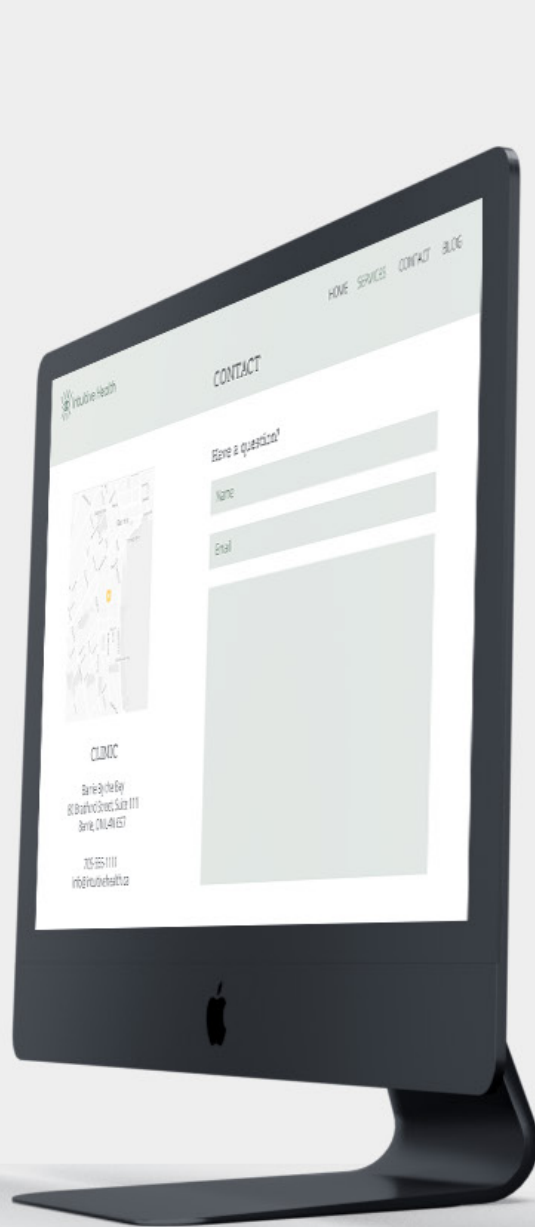
The word “desabafar” means to “unburden” or “let off steam.” I felt this would be the perfect name as drinking wine is a way you can choose to forget about your problems. I used the “azulejo” tile designs as they are a well-known symbol of Portugal.



WEB DESIGN



I created a fictional naturopathy clinic called “Intuitive Health” - designing a logo, slogan, website and other promotional designs. I used a warm, natural green to help portray the company’s values, and linework icons to represent each service offered.



COOKBOOK DESIGN



I designed a cookbook based on Italian desserts, using both bright and pastel colours. I chose a simple handwritten font for the titles to create a comforting feeling, as if the recipe was passed down by a friend or family member.



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Zeppole

A zeppole is an Italian pastry consisting of a deep-fried dough ball of varying size but typically about 4 inches in diameter. The interior is usually topped with cream, or a butter and honey mixture.

8 cups vegetable oil for frying	1 pinch salt	1/4 tsp vanilla extract
1 cup all-purpose flour	1 1/2 tsp white sugar	1/2 cup confectioner's sugar for dusting
2 tsp baking powder	2 eggs, beaten	
	1 cup ricotta cheese	



Heat oil in a deep fryer to 375 degrees F (190 degrees C).

In a medium saucepan, combine the flour, baking powder, salt and sugar. Stir in the eggs, ricotta cheese and vanilla. Mix gently over low heat until combined. Batter will be sticky.

Drop by tablespoons into the hot oil a few at a time. Zeppole will turn over by themselves. Fry until golden brown, about 3 or 4 minutes. Drain in a paper sack and dust with confectioner's sugar. Serve warm.

Panettone

Panettone is an Italian type of sweet bread originally from Milan, usually prepared and enjoyed here year in Western, Southern, and Southeastern Europe as well as in Latin America, the Horn of Africa, and to a lesser extent in former French, Spanish, and Portuguese colonies.

3/4 cup water	1 lemon, the finely grated zest only	1/2 cup sugar	1 1/2 cups mixed dried fruit (raisins, cranberries, cherries)
3 egg yolks	2 tsp vanilla extract	1 tsp instant dry yeast	
2 eggs	3 1/4 cups unbleached all-purpose flour	1 tsp salt	
1 orange, the finely grated zest only		1/2 cup unsalted butter, softened	1/4 cup dark rum



In a bowl, whisk together the water, egg yolks, eggs, zests and vanilla. In a stand mixer fitted with the dough hook, combine the flour, sugar, yeast and salt. Add the batter and knead for 5 minutes. The dough will be soft and very sticky. Place in a lightly oiled bowl. Cover with lightly oiled plastic wrap. Let rise in a warm, humid place for 1 hour and 30 minutes.

In another bowl, soak the dried fruit in the rum, stirring several times, while the dough is rising (at least 1 hour). Fold the fruit and rum mixture into the dough until it is completely incorporated. Pour the dough into a 7-inch (18 cm) paper panettone mould. Place on a baking sheet. Let rise, uncovered, in a warm, humid place for 1 hour and 15 minutes or until the dough has risen just above the edge of the mould.

With the rack in the middle position, preheat the oven to 350°F (180°C). Bake for 40 minutes or until a wooden skewer inserted into the centre of the panettone comes out clean. Remove from the oven. Insert two long skewers through the paper mould and through the base of the panettone, making sure they are parallel (see note). Invert and suspend the panettone by the skewers in a large pot. Let cool completely. The panettone will keep for 1 week under a cake dome at room temperature.

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THANK YOU FOR YOUR TIME

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