

Diwali Recipes



Diwali Chocolate Truffle cake



INGREDIENTS

Belgium Sponge

Tegral Satin Belgium Cake Mix EF	500gms
Water	225gms
Oil	50gms

Belcolade Ganache

Belcolade Dark	500gms
Belcolade Milk	500gms
Fresh Cream	900gms

Cocoa Butter Recipe

Cocoa Butter	200gms
Belcolade Dark	200gms

COMPOSITION & DECORATION

- 1.Tegral Satin Belgium Cake Mix Egg Free.
- 2.Belcolade Dark.
- 3.Belcolade Milk.

Finishing

- Take 5 slices of Tegral Satin Belgium Cake Mix Egg Free of 1.5cm thickness and 10" of Diameter
- Place Tegral Satin Belgium Cake Mix Egg Free, sprinkle some sugar syrup on it & pipe the Belcolade Ganache on top of the sponge and layer it.
- Repeat the same process for all 5 layers of Sponge.
- Use Belcolade ganache for cover the outside of the cake and finish it evenly.
- use liquid colour to colour the castor sugar and dry them in a oven for few minute at 80°C .
- using stensiles you can make rangoli design as shown in the picture
- serve chilled

WORKING METHOD

Sponge

- Mix Tegral Ultra Chocolate sponge Egg Free to the water. Mix with a paddle attachment for 1 minute at slow speed and 3 minutes at High speed.
- Add the oil and mix it for 2 minutes at medium speed until a homogeneous batter is obtained.
- Pour the 250gm batter in 10" greased mold.
- Bake at 160°C for about 35 minutes.
- Once it cooled, slices them into three layers of Sponge around 1.5cm thickness kept aside.

Making process of Belcolade Ganache.

- Chop the Belcolade dark selection and Belcolade Milk Selection and put in bowl.
- Warm the Fresh Cream at 75°C and put in the Chocolate, wait for 2 minutes then stir it very well. If it is split, then blend it.
- let it cool and fill it in the pipping bag.

Decoration

Make chocolate Small cups using silicon moulds and fill it with chocolate mousse to give look and feel like a diya (lamp) for better effect use chocolate spray for the same

Kajukatli Cake



INGREDIENTS

For Sponge

Tegral Satin Golden moist Egg Free	500gms
Water	200gms
Oil	125gms

For Cashew filling

Carat Coverlux White	100gms
Fresh Cream	200gms
Roasted Cashew	125gms
Wipping Cream	250gms

COMPOSITION & DECORATION

- Tegral Satin Golden moist Egg Free
- Cremfil Classic vanilla
- Carat Coverlux White

Assembly:

- Layer the cake with cashew mousse and give a thin layer of cashew nut paste
- Cover the cake with Semi Soft whipped Cream
- Glaze the cake with brillo neutral and silver dust
- Decorate with coloured garnishes made with Carat Coverlux White,Dark.

WORKING METHOD

- Mix Tegral Satin Golden Moist Egg Free & Water at Slow Speed
- For 1 Minute & Then at Medium Speed for 3 Minutes.
- Add Oil & Mix at slow speed for 1 Minute/ till oil Gets Evenly Mixed.
- Pour the Batter on a Greased and lined tin & bake at 160 °C for 30 - 35 Minutes or till Bake.
- Boil the Cream and Reduce it Till Thick
- Add Carat Coverlux White Chocolate and Roasted Cashew nut paste and Blend it on a robot coupe.
- fold with whip cream and make a basic mousse



Nankhatai

INGREDIENTS

Tgral Satin Golden Moist Egg Free	375gms
Flour	125gms
Butter	200gms
Milk	20gms
Cardamom Powder	4gms

WORKING METHOD

- Mix butter ,cardamon,flour and Tgral Satin Golden Moist Egg Free with the paddle attachment till the butter is totally mixed
- Add milk to form the dough for cookie
- Keep in the refrigerator .

COMPOSITION & DECORATION

- Tegral Satin Golden Moist Eggfree

Assembly:

- Roll the dough with a 40gm in ball shape.
- Place them on nonstick tray & gently flatten them & garnish the with cashew nuts as shown in picture.
- Bake them at 165°C for 18- 20 min.
- Let it cool and Nankhatai is ready are ready.



Millet Nankatai

INGREDIENTS

Tegral Satin Millet cake Mix	1000gms
Butter	350gms
Milk	120gms
Cardamom Powder	2gms
Chopped Roasted Almond (For Garnish)	200gms

WORKING METHOD

- Add butter and mix with paddle attachment around 2 to 3 mins
- Then add Millet premix mix 2 minutes medium speed
- Add milk and mix well around 2 to 3 minutes
- Make a Small ball of around 15-20 gms or as needed
- bake 165°C to 170 °C 15 to 18 min

COMPOSITION & DECORATION

- Tegral Satin Millet cake Mix

Assembly:

- Roll the dough with a 20gm in ball shape.
- Place them on nonstick tray & gently flatten them & garnish the with chopped almond nuts as shown in picture.
- Bake them at 165°C for 18- 20 min.
- Let it cool and Millet Nankhatai is ready.

Rose & Pista Cheese Cake



INGREDIENTS

For Sponge

Tegral Satin Pistachio Velvet EF	500gms
Water	200gms
Oil	100gms

Rose & Pista Mousse

Deli Cheesecake	100gms
Rose Syrup	40gms
Pistachio nuts	50gms
Dried rose petals	15gms
Whipping cream	200gm

COMPOSITION & DECORATION

- Tegral Satin Pistachio Velvet Egg Free
- Cremfil Classic Vanilla
- Deli Cheese Cake
- Carat Coverlux White
- Brillo white

Assembly:

- Layer the 3 slice of the sponge with mousse, giving thin layer of rose filling between each layer
- Finish the sides of cake with the plain whip cream
- Glaze it with Brillo Neutral
- Garnish as shown in the picture
- Serve chilled

WORKING METHOD

- Mix Tegral Satin Pistachio Velvet EF & Water at Slow Speed
- For 1 Minute & Then at Medium Speed for 3 Minutes.
- Add Oil & Mix at slow speed for 1 Minute/ till oil Gets Evenly Mixed.
- Pour the Batter on a Greased and lined tin & bake at 160 °C for 30 - 35 Minutes or till Bake.
- Grind Deli chesecake, dried rose petals, and pista to a fine paste
- Mix to the semi whipped cream

Raj Bhog Cake



INGREDIENTS

For Sponge

Tegral Satin Pistachio Velvet EF	500gms
Water	200gms
Oil	100gms

Saffron & Cardamom Mousse

Carat Coverlux White	100gms
Cooking Cream (for whipping)	70gms
Whipped Cream	200gms
Cooking Cream(forganache)	100gms
Milk(warm)	50ml
Saffron	0.25gms
Cardamom	10gms
Assorted Roasted nut for layering	30gms

Saffron Glaze

Carat Coverlux White	50gms
Amul Cream	50gms
Brillo white	50gms
Milk(warm)	10ml
Saffron	0.15gms
Assorted Roasted nut for Garnish	10gms

COMPOSITION & DECORATION

- Tegral Satin Pistachio Velvet Egg Free
- Carat Coverlux White
- Brillo white

Assembly:

- Cut the sponge in three equal layers
- Layer the pista sponge Cake with ready Saffron & Cardmom mousse, add chopped roasted nut in between layers & finish the cake layering & rest for an hour in fridge.
- Once set, Pour the saffron glaze on set cake & garnish as shown in Picture..
- Decorate with garnishes made with Carat Coverlux White.

WORKING METHOD

- Mix Tegral Satin Pistachio Velvet EF & Water at Slow Speed
- For 1 Minute & Then at Medium Speed for 3 Minutes.
- Add Oil & Mix at slow speed for 1 Minute/ till oil Gets Evenly Mixed.
- Pour the Batter on a Greased and lined tin & bake at 160 °C for 30 - 35 Minutes or till Bake.
- Heat Milk with cardamom, add Saffron & rest to infuse the flavour.
- Warm the Cooking cream to 76° C & pour over chopped Carat Coverlux White & stir till it is smooth, Add the infused saffron & cardamom milk to it .
- Whip whipped cream & cooking cream together to hard pick & fold in the White chocolate Ganache
- Heat Milk & add Saffron & rest to infuse the flavour.
- Warm the Cooking cream to 76° C & pour over chopped Carat Coverlux White & stir it till it is smooth, Add the infused saffron milk to it .
- Add Brillo white & blend the ganache with it, rest for hour & use as per the consistency required for glazing the cake.

Saffron Truffle



INGREDIENTS

Belcolade Lait (Milk)Selection	720gms
Fresh Cream(35% Fats)	300gms
Sugar	20gms
Liquid Glucose	20gms
Butter	80gms
Saffron Strained	25 no
Milk	50gms
Belcolade Blank (white)Selection (for enrobing)	400gms

COMPOSITION & DECORATION

- Belcolade lait selection
- Saffron Straineds

WORKING METHOD

- Boil milk & Add Saffron Straineds to it,let it infuse for 2 hours.
- Warm the cream, sugar and glucose together
- Heat the cream around 75°C
- Pour the cream & milk infused with Saffron on Belcolade Lait (Milk)Selection. which is already heated in Microwave for few minute so that it melt easily.
- Add Soften Butter to Ganache & Blend It, Strain the ganache.
- Pipe the Ganache in 9 gm drop each on OHP sheet, Set it overnight at 16°C.
- Once Ganache is set, Roll them in ball shape & again set them for 1 hour.

Once hard, enrobe with tempered Belcolade blanc Selection (white) Chocolate.

Whole Wheat Biscotti



INGREDIENTS

EASY PURAVITA WHOLE WHEAT	250gms
ATTA	750gms
Milk	180gms
Pista	100gms
Cinnamon Powder	5gms
Baking Powder	4gms
Almond Powder	200gms
Caster Sugar	600gms
Desiccated Coconut	200gms
Butter	500gms

WORKING METHOD

- cream butter & sugar
- Add all dry ingredient to it & mix well.
- Add milk till mix get binding.
- make log of 400gm each & keep them in fridge to set
- when set cut them in thin slice around 6mm thickness.
- Place them on non stick tray & bake them at 180 degree for 15 to 18 min

COMPOSITION & DECORATION

Easy Puravita Whole Wheat

Mawa Cake



INGREDIENTS

Mawa Cake Mix	1000GM
Milk	500GM
Oil	325GM
PS	2GM
Glycerol	30GM
Calcium Proponet	0.7GM
CA	0.7GM

WORKING METHOD

- Weigh Tegral Satin Mawa Cake Premix and milk together
- Mix for 1 minute at slow speed
- Mix for 4 minutes at high speed.
- Add oil and mix for 1-2 min till will get a homogenous batter
- Pour the batter into a greased mold and bake at 165° C for 25-30 min or till baked



Millet Biscotti

INGREDIENTS

Millet Biscotti

Tegral Satin Millet Cake mix
Water
Oil
Assorted nuts

1000gms
500gms
400gms
380gms

WORKING METHOD

- Tegral Satin Millet Cake mix & water for 1 minutes at low speed and 3 minutes at medium speed. Add oil & chopped assorted nuts mix for 1 min at 1 speed until mix evenly.
- Put the batter in the tray lined with butter paper & bake at 180°C for around 25 to 35 min.
- once baked let it cool down completely, slice them in thin slice & place them on non-stick tray & dry them for another 60 min at 100°C.
- Once dried & cool its ready to be serve.

COMPOSITION & DECORATION

Tegral Satin Millet Cake mix