

# 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

## 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

## 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.



# 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 chessecake, 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