

Kesar Pista Cake



INGREDIENTS

Tegral Prime Sponge Egg Free	1000 g
Water	550 g
Oil	50 g

KESAR PISTA MOUSSE

Carat Supercrem Kesar Pistaa	300 g
Whipped Cream	1000 g
Carat Supercrem Kesar Pistaa	60 g

WORKING METHOD

- Weigh Tegral Prime Sponge Egg Free mix & water together
- Mixing with whisk attachment for 1 minute on Low speed and 3 minutes on high speed
- Add oil
- Mix for at 1 minute on medium speed
- Baking (Deck oven): 165C - 170C for 35 to 40 minutes

MIXING

- Whip the whipped cream keep it at soft peaks consistency
- Fold carat super cream kesar into whip cream
- Mousse is ready

FINISHING

- Take 3 slices of Tegral Satin Prime sponge Egg Free of 1cm thickness and soak
- pipe the mousse on top of the sponge.
- Apply 20 gms of kear pista filling on the mousse Repeat the same process for all 3 layers of Sponge.
- Use Kesar pista mousse to cover the outside of the cake
- Garnish the Cake with Blanched Pista and saffron

Chocolate Truffle Cake



INGREDIENTS

Tegral Sponge Egg Free Cocoa	1000 g
Water	500 g
Oil	60 g

Ganache

Carat Coverlux Plus	500 g
Dairy Cream	500 g

COMPOSITION & DECORATION

Tegral Sponge Egg Free Cocoa
Carat Coverlux Plus

Assembly:

- Take 3 slices of Tegral Sponge Egg Free Cocoa of 1.5cm thickness and 6" of Diameter
- Place Tegral Sponge Egg Free Cocoa sprinkle some sugar syrup on it & pipe the ganache on top.
- Repeat the same process for all 3 layers of Sponge.
- Use ganache for cover the outside of the cake and make nice design with the cake comb.
- Freeze for 2 hours or till sets.
- Coat with warm ganache and garnish.
- On top make a mousse with equal quantity of whip cream and ganache fill it in the piping bag with flat nozel, make design as shown in the picture
- chilled it and serve

WORKING METHOD

Sponge

- Take permix and water together and mix it at speed 1 for 2 min and speed 3 for 4 min.
- Add oil and mix it at speed 1 for 2 min
- Pour 250 gms batter in 6 inches mold
- Bake at 160°C for 25 to 30 min.
- Once cooled, slices them into three layers of Sponge around 1.5cm thickness kept aside.

Method for Carat Coverlux Plus Ganache.

- Chop the Carat Coverlux Plus and put in bowl.
- Warm the dairy cream at 75°C and put in the Chocolate, wait for 2 minutes then stir it very well and blend it.
- let it cool and fill it in the pipping bag.

DATES PUDDING WITH CARAMEL



INGREDIENTS

RECIEPE FOR DATES BAR CAKES

Tegral Satin Golden Moist	500gms
Water	125gms
Dates Paste	120gms
Oil	125gms
Cashew chops	20gms
Almond chops	20gms

RECIPE FOR DATES PASTE

Dates	200gms
Water	300gms

Assembly

- Take the dates bar cake and slice it like a bread.
- Put in a platter like slopes vertical position like one on one.
- Take a creamfill caramel fill in the pipping bag and make it pipping on the bar cake, as you like to design.
- Then put some chopped almond, cashew and rose petal on top of the bar cakes.
- Serve to the guest as a tea time or else for the events.

WORKING METHOD

- Add the premix to the water. Mix with a paddle for 1 minute at slow speed and 3 minutes at high speed.
- And put the dates paste and both cashew and almond chops together, mix it at slow speed for 1 minutes.
- Imention below dates paste recipe.
- Add oil and mix it at slow speed for 1 minutes. And put in the bar loaf mold, before put this mixture the mold should be line with a butter paper.
- Put in the preheated oven at 170 degree for 30-35 minutes.
- After baking remove from the oven and make it cool and demold.
- Take the dates and deseeded the dates,
- Take a sauce pan and put the dates and water mix together, cook the mixture properly.
- The dates should be become fine paste and water also should be evaporate .
- Take out this hot mixture in another bowl and make it cool.
- Once it cool, the dates paste ready.

SHEERKHURMA JAR CAKE



INGREDIENTS

SPONGE RECIEPE

Tegral sponge egg free	250gms
Tegral satin golden moist Cake EF	250gms
Water	240gms
Oil	65gms

Sheerkurma recipe

Milkmaid	400gms
Fresh Cream	200gms
Milk	10gms
Cardamon Powder	10gms
Almond	120gms
Cashew	120gms
Pista	120gms
Ghee	100gms
Sevya	100gms

Assembly

- Cut the sponge according to diameter of jar size, put this sponges inside the jar.
- Soak sponge with sheerkurma until the sponge become moist.
- Once the sponge become moist with Sheerkurma, Pipe whipped cream inside the jar as thick as sponge layer.
- Top with fried dry fruits on top and also put ghee roasted sevya.
- Repeat the process for one more time.
- Decorate the jar with gunny cloth as show in picture.
- Serve this SHEERKHURMA JAR CAKE for this RAMADAN EID to the Guest.

WORKING METHOD

- Add both the premix to the water. Mix with a paddle for 1 minute at slow speed and 3 minutes at high speed.
- Add the oil while mixing at low speed. Mix with a paddle for 2 minutes.
- Pour all the batter on a tray and spread with the plate knife equally every where.
- Bake in a preheated oven at 170°C for 30-35 minutes.
- Boil milkmaid, fresh cream, and milk all together.
- On Other side take all the dry fruits and cut into slice cut.
- Take a fry pan put some Ghee.
- Shallow fry the Chopped Nuts to golden colour.
- Roast the sevya in ghee.
- Once Sheerkurma is boiled add some fried dry fruits and Roasted Sevya mix it well.
- Add cardamon powder to give taste.
- Once Sheerkurma is ready keep it aside for cool it.

Spicy kulcha



INGREDIENTS

Recipe: For Bread

Easy Savory Snack

Flour

Yeast

Sugar

Gluten

Chilled Water

Pesto

Chopped Coriander Leaves

Chopped Chilli

500gm

500gm

25gm

30gm

5gm

450gm

100gm

20gm

5gm

Recipe: For Topping

Chopped Green Capsicum

Chopped Green Chilli

Saute Onion

Mix Herbs

Salt

Oil

Mozzarella Cheese

150gms

5no

150gm

10gm

2 pinch

25 ml

250gm

Recipe For: - Pesto

Fresh Basil

Fresh Garlic cloves

Olive Oil

Grated Parmesan Cheese

Cashew Nut

180gm

12 gm

100gm

50gm

18gm

WORKING METHOD

- Mix all ingredients at slow speed for 3 minutes, add oil and mix 5 minutes on medium speed
- add chilli & pesto, chopped coriander and mix evenly.
- Dough Temperature-26°C
- Divided in 50 gram portion .
- Bulk Fermentation - 30 minutes
- Take a sauce pan preheat the oil and put the chopped capsicum, chopped chilli, stir it and put salt and mix herbs and stir it evenly.
- Add saute onion and mix it evenly
- After that remove in bowl and let them cool it.
- Collect cleaned and washed basil, peeled garlic , roasted cashew nut and olive oil
- Take everything in mixer bowl and blend it to get coarsely paste
- Add grated parmesan cheese & mix properly.
- Top with extra olive & Store in 0-4°C to avoid oxidation.

Spicy kulcha



Assembly

Preheat the oven at 210°C

Portion the dough into 50gm & place them in greased tray, place tray in proofer with RH 60% and dry heat 30°C

Once the dough is proofed, take dough and press it on center and make it oval shape as shown in picture.

Put chilli pesto and spread it with help of hand, put toppings evenly and put for proofing for 18 min.

Bake at 210°C for 10 min.

Put mozzarella cheese on top and bake it another 5 minutes.

Server the kulchas hot.

Moka shakes



INGREDIENTS

Carat Supercreme Moka
Milk
Vanilla ice cream

400gm
500gm
500gm

COMPOSITION

Carat Supercreme Moka

WORKING METHOD

Blend Carat Supercreme Moka ,chilled milk and vanilla ice cream together to form a homogeneous mixture.

Rest for half hour in fridge to allow the froth formation.

Fill the shake in container & store in fridge.

Your delicious Moka shake is now ready.

Serve Chilled.