

CHOCOLATE MODAK



INGREDIENTS

Carat Coverlux Dark	500gms
Deli Caramel	200gms
Chopped Roasted Almond	150gms

COMPOSITION & DECORATION

Carat Coverlux Dark
Deli Caramel

WORKING METHOD

- Mix Deli Caramel and chopped roasted almond and fill it in pipping bag and keep it aside.
- Chop the Carat Coverlux Dark & melt it around 40°C to 45°C.
- Cool it down to 35°C.
- Fill the Carat Coverlux Dark in poly carbonate mould, which is already clean & shine with cotton.
- Remove the extra chocolate from the cavity to get proper shell, keep the mould in the refrigerator for few minutes to set.
- Once set pipe Deli Caramel mixture in the cavity up to ¾ of the rim & cover the top with Carat Coverlux Dark & refrigerate it till set and leave the sides of the mould.
- Demould and stick with Carat Coverlux dark to another half piece of Modak, to get a one full Modak.
- Your Chocolate Modak is ready to Serve

Khirapat Cake Recipe



INGREDIENTS

Composition

Tegral Satin golden moist cake EF	500 g
Oil	100 g
water / Milk	200 g
Kirapat Prasad (inclusion)	250 g

Khirapat Prasad

Dry Grated coconut	150 g
Grain sugar	100 g
Cardamom	5 g
Dates	100 g
Dry Date / Kharik	100 g

WORKING METHOD

- Weigh premix and water accurately.
- Use a flat/paddle attachment for mixing
- Mix for 1 min at slow speed (Speed 1)
- Mix for 3 min at medium speed (Speed 2)
- Add oil, Mix for 2 min at medium speed (-Speed 2)
- Fill the batter in already greased moulds to a capacity of 3/4th
- Keep it in a preheated oven at 180°C for 30-35 min/ till baked. Note: The same batter can also be made in muffin moulds as desired
- Weigh all ingredients accurately & dry them in the oven for 10 to 15 min at 160°C
- Grind Dry Grated coconut, Grain sugar, & Cardamom to get a smooth powder.
- Grind dates & khari in a mixture.
- Mix both & use as an inclusion in the cake

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