

Eggless Macron



INGREDIENTS

Eggless Macaron mix	1000 g
water	188 g
Color	12 g

WORKING METHOD

- Heat water and the liquid red color to 50°C.
- Mix the Eggless Tegral Macaron premix to the above with a whisk attachment at slow speed for 1 minute and high speed for 4 mins.
- Pipe into desired size on a silicon mat
- Rest the piped macron batter for 1 hour 15 mins
- Bake at 135° C for 15 minutes. Then open damper and bake for 12minutes more.

Finishing

- For the Center filling
- Pipe the Cremfil range or ganache on the macaron shell and sandwich with another macron shell.

Supercream Kesar Pista Donut



INGREDIENTS

Tegral donut mix	1000 g
Fresh yeast	35 g
Chilled water	390 g
Carat Supercream Kesar Pista	525 g
Carat coverlux white	500 g

WORKING METHOD

- Mix all ingredients at slow speed for 4 minutes and at medium speed for 6 minutes, depending on dough development.
- Bulk Fermentation - 10 minute.
- Sheet until get thickness 8mm to 7mm (depend on weight)
- Relax dough sheeting for 10 minutes on the table. • cut into desired shapes.
- Proofing time 50 minutes at 70%RH and 37°C
- Oil Temperature - 180°C. Deep fry.

FINISHING

- Take a piece of donut and center filled with Carat super cream kesar pista
- Coat with carat coverlux white and garnish with blanched pistachio and kesar.

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

Kesar Pista Box



INGREDIENTS

Tegral Prime Sponge Egg Free	100 g
Water	550 g
Oil	50 g

KESAR PISTA CUSTARD

Creamyvit	100 g
Milk	266 g
Supercream Kesar Pista	60 g

Finishing

- Take a clear small square pastry box
- Place the sponge 80 g, soak the sponge with sugar syrup approx. 40 g on it & pipe the custard filling and whip cream lines on top of the sponge then sprinkle Chopped slice pistachio.
- Repeat the same process with final layers of Sponge and pipe the whipped cream mix with creamyvit in 1:1 Ratio (Diplomat cream) on it and garnish with kesar and chopped Pistachio.

WORKING METHOD

- Add Tegral Prime Sponges 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 800g batter on silicon sheet and spread it evenly.
- Bake at 160°C for about 14-15 minutes.
- Once it cooled, Cut it in dimension as per the box

CUSTARD PROCESS

- In a bowl add creamyvit powder and milk together mix it at medium speed for 2 minutes and kept it in freeze for 5 minutes.
- Then remove from the freeze and mix at high speed for 5 minutes.
- Add 50 gms of kesar pista filling and fold into creamyvit mixture
- And it's ready to use

Peanut Snnickers Cake



INGREDIENTS

Tegral Sponge Egg Free Cocoa Plus

Tegral sponge egg free cocoa plus	500 g
Water	260 g
Oil	25 g

Peanut mousse

Mousse Mix Gelatin Free	125 g
Lukewarm Milk	125 g
Whipcream Softpeak	375 g
Carat Supercrem Peanut	125 g

Carat Coverlux Dark Ganache

Carat Coverlux Dark	400 g
Amul Cream	250 g
Roasted peanuts	100 g

FINISHING

- Take the sponge cut into 3 layers
- Soak the sponge with sugar syrup
- Layer the sponge with peanut mousse
- Add deli caramel and roasted peanut between all the layers
- Finish the cake
- Freeze the cake
- Pour the ganache on finished cake
- Garnish it with chocolate garnish.

WORKING METHOD

Tegral Sponge Egg Free Cocoa Plus

- Mix Premix, and Water using paddle attachment at slow speed for 1 minute.
- Mix at high speed for 3-4 minutes.
- Add oil and mix at medium speed for 2 minutes.
- Pour the batter in greased mold.
- Bake in a preheated oven at 165 °C for 25-30 minutes

Peanut mousse process

- Weigh Mousse Mix Gelatin Free, Milk, whipped cream, and Puratos filling accurately.
- Whip Cream till soft peak
- Mix Mousse Mix Gelatin Free into Lukewarm milk till it becomes Lump free.
- Add Puratos carat supercrem peanut mix it slightly and fold with whipped cream.
- Add Mousse Mix Gelatin Free mixture with above whipped cream mousse.

Ganache process

- Boil the cream
- Add in to chopped chocolate
- Add roasted peanuts

Carat Nuxel Peanut Donut



INGREDIENTS

Tegral Donut

Tegral donut mix	1000 g
Fresh yeast	35 g
Chilled water	390 g

Coverliq Peanut Coating

Carat coverliq	500 g
Roasted peanuts	200 g

FINISHING

- Take a piece of donut and center filled with Carat nuxel peanut
- Coat with carat coverliq peanut coating.

WORKING METHOD

Tegral donut mix

- Mix all ingredients at slow speed for 4 minutes and at medium speed for 6 minutes, depending on dough development.
- Bulk Fermentation - 10 minute.
- Sheet until get thickness 7mm to 8mm (depend on weight).
- Relax dough sheeting for 10 minutes on the table.
- Cut into desired shapes.
- Proofing time 50 minutes at 70%RH and 37°C
- Oil Temperature - 180°C. Deep fry.

Tegral donut mix

- Melt the coverliq chocolate at 40 degrees Celsius
- Add roasted peanut into the melted chocolate

Carat Nuxel Peanut Croissant



- Starting at the base of each triangle, begin to gently roll into a croissant, being careful not to crush the dough. Continue rolling, making sure the tip of each triangle ends up tucked under the croissant to hold in place.
- If adding any fillings (see tips, below), place across the widest part of the triangle before rolling up. Bend the ends of the croissants inwards, then transfer to baking trays lined with baking parchment, spaced well apart.
- Cover with lightly oiled cling film and leave to rise for 2 hrs. or until doubled in size
- After proofing spray, the sunset glaze and put in baking. Baking Temperature 210 for 12 min and 3 min open damper.

Coverliq Peanut Glaze (For 4 Croissant)

Carat coverliq	500 g
Roasted peanuts	200 g

WORKING METHOD

- Cut coverliq chocolate roughly
- Melt the chocolate in clean dry bowl
- Mix roasted peanuts into melted chocolate

FINISHING

- Freeze the croissant in to the freezer for 5 minutes
- Fill the croissant with 40gms of carat nuxel peanut
- Glaze with coverliq peanut glaze
- Garnish with whip cream and roasted peanut on top

Carat Nuxel Peanut Croissant



INGREDIENTS

Flour	750 g
Castor Sugar	32 g
Yeast	30 g
Salt	17 g
S500 Improvers	8 g
Gluten	40 g
Butter	16 g
Milk Powder	28 g
Chilled Water	430 g
Butter For lamination	450 g

WORKING METHOD

- Depending on how the dough develops, combine all ingredients for 3 minutes at a slow speed and 5 minutes at a medium pace. Roll out the dough to a thickness of 7mm to 8mm, wrap it in fresh foil, and freeze it for two hours.
- Create a square out of the butter slab and place it in the freezer.
- Take the dough out of the blast freezer and thaw it for three hours at room temperature. Before thawing the dough, take the butter slab out of the freezer for 30 minutes.
- Following the thawing of the dough, roll the dough out to a thickness of 6 mm, place the butter slab in the center, and then spring the flour on top of the butter to cover it completely the dough sheet slowly and fold two overlaps, give the dough a book fold and sheet it between 6 and 7mm thick and two hours in the blast freezer, remove the dough from the freezer and place it in the deep freezer for the over-night at a temperature of -18°C.
- The next day, take the dough out of the deep freezer and place it in a regular freezer for three hours to thaw. Following that, roll out the dough to a thickness of 4 mm, cut it into triangles, and then roll it. Take each triangle in turn and pull the two corners at the base to stretch and widen it.

Chocolate Truffle Cake



INGREDIENTS

Tegral Sponge Egg Free Cocoa

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

Ganache

Carat Coverlux Plus	500gms
Dairy Cream	500gms

COMPOSITION & DECORATION

Tegral Sponge Egg Free Cocoa
Carat Coverlux Plus

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, slice 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 piping bag.

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 nozzle, make design as shown in the picture
- chilled it and serve

Chocolate Praline



INGREDIENTS

Carat Coverlux Plus	500gms
Carat Nuxel Peanut	500gms

COMPOSITION & DECORATION

Carat Coverlux Plus
Carat Nuxel Peanut

WORKING METHOD

- Melt carat coverlux plus super compound (Melt 40°C -45°C, Rewarm:30°C) Make Shells in desired praline molds.
- Fill the shell with carat nuxel peanut & cover the shells with same Chocolate
- Set the Pralines at the temperature of 12°C 15°C. Demold & showcase in chocolate boxes.

Blueberry Semifredo



INGREDIENTS

Creamyvit

Creamyvit	375 g
Milk	1000 g

Blueberry Semi Fredo (Base)

Whip Cream	250 g
Creamyvit	250 g
Gelatin Free Mousse Mix	60 g
Milk	100 g

Crumble

Flour	250 g
Castor Sugar	200 g
Butter	200 g

Finishing

- Add one layer of semi fredo mixture into desired container
- Randomly add Topfill blueberry onto that layer
- Add the baked crumble
- Repeat same for another layer
- Garnish it with blueberry smoobies and crumble
- Freeze it into the freezer
- Serve chilled

WORKING METHOD

- In a bowl add creamyvit powder and milk together mix it with Wisk attachment at medium speed for 5 minutes and kept it in freeze for 5 minutes.
- Then remove from the freezer and mix at high speed for 3 minutes. And custard is ready to use
- Wisk until soft picks
- Fold creamyvit into whip cream
- Warm the milk
- Mix gelatin free mousse mix with milk
- Fold the mousse mix mixture into creamyvit and whipped cream mousse
- Mix flour butter and sugar together using rubbing method
- Bake at 170 degrees for 7-8 minutes

Classic Tiramisu



INGREDIENTS

Tegral Sponge Egg Free Cocoa Plus	1000 g
Water	520 g
Oil	50 g

Creamyvit

Creamyvit	375 g
Milk	1000 g

Mascarpone Mousse

Mascarpone	250 g
Whipcream	125 g
Creamyvit	125 g
Creamfill Tiramisu	250 g

WORKING METHOD

- Weigh Tegral Sponge Egg Free Cocoa Plus & water together
- Mixing with whisk attachment for 1 minute on Low speed and 4 minutes on high speed
- Add oil
- Mix for at 1 minute at a medium speed
- Baking (Deck oven): 165°C - 170°C for 30 to 35 minutes depending upon the mold
- In a bowl add creamyvit powder and milk together mix it with wisk attachment at medium speed for 5 minutes and kept it in freeze for 5 minutes.
- Then remove from the freezer and mix at high speed for 3 minutes. And custard is ready to use.
- Cream the mascarpone until smooth
- Slowly add the whip cream
- Wisk until soft picks
- Fold creamyvit
- Add creamfill tiramisu

Classic Tiramisu



Coffee Decoction

Expresso coffee	500 g
Classic coffee	25 g
Sugar	100 g

- Boil everything together
- Cool down before use

Finishing

- Take the Tegral Sponge Egg Free Cocoa Plus, cut according to the desired container or approx. 20 gm
- Soak it with coffee syrup
- Add 40 gm of mascarpone creamyvit mousse
- Repeat the same for another layer
- Dust with cocoa powder
- Serve chilled

Kesar Pista Semi Fredo



INGREDIENTS

Creamyvit

Creamyvit	375 g
Milk	1000 g

Kesar Pista Semi Fredo (Base)

Whipcream	250 g
Creamyvit	250 g
Gelatin Free Mousse Mix	60 g
Milk	100 g
Supercream Kesar Pista	100 g

WORKING METHOD

- In a bowl add creamyvit powder and milk together mix it with whisk attachment at medium speed for 5 minutes and kept it in freeze for 5 minutes.
- Then remove from the freezer and mix at high speed for 3 minutes. And custard is ready to use.
- Whisk until soft peaks
- Fold creamyvit into whip cream
- Add super cream kesar pista
- Warm the milk
- Mix gelatin free mousse mix with milk
- Fold the mousse mix mixture into creamyvit and whipped cream mousse

Finishing

- Add semifreddo mixture into desired container
- Blanch the pistachio removes the skin
- Roast the pistachio chop them and roughly add upon the layer
- Add super cream pistachio to the layer
- Repeat the same for another layer
- Garnish it with Rosset of semifreddo mixture and chopped Pista
- Keep it in the freezer
- Serve cold

Mango Tiramisu



INGREDIENTS

Tegral Sponge Vanilla CB EF	1000 g
Water	550 g
Oil	50 g

Creamyvit

Creamyvit	375 g
Milk	1000 g

Mango Mascarpone Mousse

Mascarpone	250 g
Whipcream	250 g
Vivafill Mango	150 g
Creamyvit	100 g

WORKING METHOD

- Weigh Tegral vanilla cb sponge Egg Free mix & water together
- Mixing with whisk attachment for 1 minute on Low speed and 5 minutes on high speed
- Add oil
- Mix for at 1 minute on medium speed
- Baking (Deck oven): 165C - 170C for 25 to 30 minutes depending upon the mold
- In a bowl add creamyvit powder and milk together mix it with wisk attachment at medium speed for 5 minutes and kept it in freeze for 5 minutes.
- Then remove from the freezer and mix at high speed for 3 minutes. And custard is ready to use.
- Cream the mascarpone until smooth
- Slowly add the whip cream
- Wisk until soft picks
- Fold creamyvit
- Add Vivafill Mango

Mango Tiramisu



Coffee Decoction

Expresso coffee	500 g
Classic coffee	25 g
Sugar	100 g

- Boil everything together
- Cool down before use

Finishing

- Take the tegral CB ef sponge, cut according to the desired container or approx. 50 gms
- Soak it with coffee decoction
- Layer with vivafil mango filling
- Add the mascarpone mango mousse
- Finish with chopped mango mixed with vivafill mango
- Garnish with chopped pista

Matcha Tiramisu



INGREDIENTS

Tegral Sponge Vanilla CB EF	1000 g
Water	550 g
Oil	50 g

Creamyvit

Creamyvit	375 g
Milk	1000 g

Matcha Mascarpone Mousse

Mascarpone	100 g
Whip Cream	200 g
Matcha Powder	12 g
Creamyvit	100 g
Matcha Essence	4 g

WORKING METHOD

- Weigh Tegral vanilla cb sponge Egg Free mix & water together
- Mixing with whisk attachment for 1 minute on Low speed and 5 minutes on high speed
- Add oil
- Mix for at 1 minute on medium speed
- Baking (Deck oven): 165C - 170C for 25 to 30 minutes depending upon the mold
- In a bowl add creamyvit powder and milk together mix it with wisk attachment at medium speed for 5 minutes and kept it in freeze for 5 minutes.
- Then remove from the freezer and mix at high speed for 3 minutes. And custard is ready to use.
- Cream the mascarpone until smooth
- Slowly add the whip cream
- Wisk until soft picks
- Fold creamyvit
- Add Vivafill Mango

Matcha Tiramisu



Coffee Decoction

Expresso coffee	500 g
Classic coffee	25 g
Sugar	100 g

- Boil everything together
- Cool down before use

Finishing

- Take the tegral vanilla CB ef sponge, cut according to the desired container or approx. 30 gms
- Soak it with coffee decoction around 40 gm
- Layer with mascarpone matcha mousse approx. 50 gm
- Repeat the same process for another layer
- Finish with matcha powder

Mix Fruit Semifredo



INGREDIENTS

Tegral Satin Red Velvet Egg Free	1000 g
Water	50 g
Butter	120 g

Creamyvit

Creamyvit	375 g
Milk	1000 g

Mix fruit Semi Fredo (Base)

Whip Cream	250 g
Creamyvit	250 g
Topfill Fruit Mince	150 g
Condensed Milk	50 g
Deli Orange	50 g
Gelatin Free Mousse Mix	60 g
Milk	100 g

WORKING METHOD

- Mix the premix water together with paddle attachment for 1 min slow
- Add the butter into the mixture
- Mix well
- Rest in chiller for 5 minutes
- Bake at 180 degrees for 12 minutes
- In a bowl add creamyvit powder and milk together mix it with whisk attachment at medium speed for 5 minutes and kept it in freeze for 5 minutes.
- Then remove from the freezer and mix at high speed for 3 minutes. And custard is ready to use.
- Whisk until soft peaks
- Fold creamyvit into whip cream
- Add topfill fruit mince
- Condensed milk and deli orange
- Warm the milk
- Mix gelatin free mousse mix with milk
- Fold the mousse mix mixture into creamyvit and whipped cream mousse

Mix Fruit Semifredo



INGREDIENTS

Tegral Satin Plum Cake Egg Free	1000 g
Water	370 g
Oil	150 g
Rum essence	2 g

- Weigh Tegral satin plum cake mix & water together
- Mix with paddle attachment for 1 minute on Low speed and 4 minutes on high speed
- Add oil
- Mix for at 1 minute on medium speed
- Baking (Deck oven): 180c for 25 to 30 minutes depending upon the mold
- Cut into small cubes and dry it until crispy

Finishing

- Add one layer of semi fredo mixture into desired container
- Add redvelvet crumble
- Add Topfill minse fruit layer
- Repeat the same for another layer
- Garnish it with tosted tegral satin plum cake cubes
- Freeze it into the freezer
- Serve chilled

Pistachio Tiramisu



INGREDIENTS

Tegral Sponge Vanilla CB EF	1000 g
Water	550 g
Oil	50 g

Creamyvit

Creamyvit	375 g
Milk	1000 g

Pistachio Mascarpone Mousse

Mascarpone	250 g
Whipcream	250 g
Creamyvit	100 g
Supercream Pistachio	250 g

WORKING METHOD

- Weigh Tegral vanilla cb sponge Egg Free mix & water together
- Mixing with whisk attachment for 1 minute on Low speed and 5 minutes on high speed
- Add oil
- Mix for at 1 minute at a medium speed
- Baking (Deck oven): 165C - 170C for 25 to 30 minutes depending upon the mold
- In a bowl add creamyvit powder and milk together mix it with wisk attachment at medium speed for 5 minutes and kept it in freeze for 5 minutes.
- Then remove from the freezer and mix at high speed for 3 minutes. And custard is ready to use.
- Cream the mascarpone until smooth
- Slowly add the whip cream
- Wisk until soft picks
- Fold creamyvit
- Add supercream pistachio

Pistachio Tiramisu



Coffee Decoction

Expresso coffee	500 g
Classic coffee	25 g
Sugar	100 g

- Boil everything together
- Cool down before use

Finishing

- Take the tegral CB ef sponge, cut according to the desired container or approx. 20 gms
- Cut the sponge
- Soak it with coffee decoction around 40 gm
- Layer with mascarpone pistachio mousse approx. 50 gm
- Repeat the same process for another layer
- Finish with chopped pistachio and powder of tegral satin pistachio
- Garnish with chopped pista and silver leaves

Rocher Semifredo



INGREDIENTS

Rocher Semi Fredo (Base)

Supercompound	125 g
Amul Fresh Cream	125 g
Whipcream	125 g
Creamyvital	125 g
Gelatin Free Mousse Mix	60 g
Milk	100 g

Creamyvital

Creamyvital	375 g
Milk	1000 g

Finishing

- Add one layer of semi fredo mixture into desired container
- Add rocher chocolate between the layer
- Add one layer of supercream nutalode
- Repeat the same for another layer
- Garnish it with supercream nutolade and a sheet of supercompound
- Freeze it into the freezer
- Serve chilled

WORKING METHOD

- Cream the mascarpone until smooth
 - Slowly add the whip cream
 - Wisk until soft picks
 - Fold creamyvit
 - Add supercream pistachio
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- In a bowl add creamyvit powder and milk together mix it with wisk attachment at medium speed for 5 minutes and kept it in freeze for 5 minutes.
 - Then remove from the freezer and mix at high speed for 3 minutes. And custard is ready to use.