

White Chocolate Tricolor Layers



INGREDIENTS

Orange Batter

Tegral Satin Orange Velvet Egg Free	500gm
Water	200gm
Oil	100gm

Pistachio Batter

Tegral Satin Pistachio Velvet Egg Free	500gm
Water	200gm
Oil	100gm

Vanilla Batter

Tegral Satin Golden Moist Cake Egg Free	500gm
Water	200gm
Oil	100gm

White Chocolate Cream

Carat Coverlux White	250gm
Fresh Cream	150gm
Whipped Cream	300gm

COMOSITION & DECORATION

- Tegral Satin Orange Velvet Egg Free Premix
- Tegral Satin Pistachio Velvet Egg Free Premix
- Tegral Satin Golden Moist Cake Egg Free Premix
- Brillo Cold Glaze White
- Carat Coverlux White

Assembly:-

- Take one slice from each of the three sponges & layer them with the ready white chocolate cream.
- Keep Pistachio Sponge at bottom , Vanilla sponge in the middle & Orange sponge on the top.
- Glaze the cake with Brillo Cold Glaze White from top & then cover the cake with fans made with Carat Coverlux White.
- Splash orange & green colour on the fans to give a tricolour effect.

WORKING METHOD

- **Mix Tegral Satin Orange Velvet Egg Free premix & water at slow**
- speed for one minute & at high speed for 4 minutes with paddle attachment.
- Add oil & mix at slow speed for 2 minutes or till oil dissolves.
- Pour the batter in cake mold & bake at 170°C for 25-30 minutes or till baked.
- **Mix Tegral Satin Pistachio Velvet Egg Free premix & water at slow**
- speed for one minute & at medium speed for 3 minutes with paddle attachment.
- Add oil & mix at slow speed for 2 minutes or till oil dissolves.
- Pour the batter in cake mold & bake at 170°C for 25-30 minutes or till baked.
- **Mix Tegral Satin Golden Moist Cake Egg Free premix & water at slow**
- speed for one minute & at medium speed for 3 minutes with paddle attachment.
- Add oil & mix at slow speed for 2 minutes or till oil dissolves.
- Pour the batter in cake mold & bake at 170°C for 25-30 minutes or till baked.
- Heat Fresh Cream & pour over chopped Carat Coverlux White.
- Mix & make a smooth ganache .
- Fold soft whipped cream to the ganache & mix evenly.



Tri Color Zebra Cake

INGREDIENTS

Tegral Satin Orange Velvet Egg free	1000gms
Water	400gms
Oil	200gms

Tegral Satin Pistachio Velvet Cake Egg Free	1000gms
Water	400gms
Oil	200gms

Tegral Satin Golden Moist Cake Egg free	1000gms
Water	400gms
Oil	200gms

COMOSITION & DECORATION

- Tegral Satin Orange Velvet Egg Free Premix
- Tegral Satin Pistachio Velvet Egg Free Premix
- Tegral Satin Golden Moist Cake Egg Free Premix

Assembly:-

- Take all the three batter in piping bag separately
- Take 8 inch round greased mold.
- Pipe 60gms Tegral Satin Orange Velvet Egg free batter in center of the mold & top with 60gms with Tegral Satin Golden Moist Cake Egg free batter 60gms, followed with Tegral Satin Pistachio batter in center of it ,Repeat this prosses two more time .
- Bake at 160°C for about 35 minutes/ till baked.

WORKING METHOD

Weigh premix & water accurately

- Use paddle attachment for mixing together
- Mix for 1 min at slow speed(Speed 1)
- Mix for 3 min at high speed
- Add oil and mix for 2 min at medium speed

Add the Premix to the water.

- Mix with a paddle for 1 minute at slow speed
- 3 minutes at medium speed.
- Add the oil while mixing at low speed. Mix with a paddle for 2 minutes at medium speed until a homogeneous batter is obtained.

. Weigh premix & water accurately

- Use paddle attachment for mixing together
- Mix for 1 min at slow speed(Speed 1)
- Mix for 3 min at high speed
- Add oil and mix for 2 min at medium speed



Tricolor Macarons



INGREDIENTS

For Orange Shell:

Tegral Macaron	500gms
Water	95gms
Orange Food Liquid Color (Non-Alcoholic)	5gms

For Green Shell:

Tegral Macarons	500gms
Water	95gms
Green Food Liquid Color (Non-Alcoholic)	5gms

For Coconut filling

Carat RTU Ganache	500gms
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WORKING METHOD

- Warm Water & Orange color together to 50°C.
- Mix Tegral Macaron & the warm Water color on slow speed for 30 seconds & on high speed for 4 minutes.
- Pipe the batter on a Silicon Sheet & rest for 45-50 minutes in oven room or in a warm place till the surface of macarons becomes dry.
- Bake the macarons on double tray at 130°C for 13 minutes with close damper & then 12 minutes with open damper. (For Deck Oven)
- Once it is baked, leave it for 15-20 minutes.
- Follow the same method for Green Color Macarons.
- Carat RTU Ganache is a ready to use ganache filling. Scoop out of pail and melt as per desired consistency for piping.

COMOSITION & DECORATION

- Tegral Macaron
- Carat RTU Ganache

Assembly:

- Sandwich the Orange & Green Shells with ganache.
- Your Tricolour Macarons are ready to serve

