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ICE CREAM

1. BASIC VANILLA ICE CREAM
2. CREAM AND COOKIES
3. PAAN FLAVOUR
4. PISTA ICE CREAM
5. FERRARO ROACHER
6. BANOFFEE PIE
7. TIRAMISU
8. DOUBLE CHOCO CHIP
9. MANGO ICE CREAM
10. RED VELVET
11. HONEY NUT CRUNCH
12. MIX COOKIES CRUMBLE
13. ROSE NUT
14. AMERICAN NUTS
15. FUDGY BROWNIE
16. SITAPHAL ICE CREAM
17. ROCKY ROAD ICE CREAM
18. TENDER COCONUT ICE CREAM
19. STAWBERRY
20. BLACK CURRENT
21. BADAM ANJEER
22. MOCHA FRAPPUCCINO
23. RAJBHOG
24. THANDAI
25. BERI BASH
26. TANGY GUVAVA
27. ROASTE ALMOND
28. CASATA TCE CREAM
29. SANDWICH ICE CREAM
30. ICE CREAM

Basic vanilla ice creams:

Take 1 cup of ice- creams each recipe.

Whipping cream -1 ¼ cup

Milk -1 cup + 2 tbsp

Milk powder -¼ cup

Condensed milk -¼ cup

Powder sugar -¼ cup

Corn flour -½ tsp

Method:

Mix milk, sugar powder, corn flour and boil it Cool and then add milkmaid whip the cream

Now add both mixture

Flavours:

1 -Cream and Cookies:-vanilla base + crushed Oreo biscuit

2 -Paan:-1 chopped Paan + 1 gulkand + ½ tbs sauf powder + ¼ menthol green food colour

Pista: -roasted pista + 2 tbsp green food colour + kesar water + elaichi powder

Ferrero rocher:-2 tbsp nutella + roasted hazelnut

Banoffee pie: -1 crushed digestive biscuit + 1tb caramel sauce + half banana mashed

Tiramisu: -vanilla cake + ½ tsp coffee + Chocochip 2 tbsp +warm water 1 tbsp

Double Chocochip:-chocolate sauce 2 tbsp/ cocoa powder 2 tbsp + chocochip 2 tbsp

Mango: -¼ cup mango puree + mango essence + colour + 1 cup ice cream

Red velvet: -red velvet cup cake ¼ cup with frosting + red colour + white Choco chips for garnishing + 1 tbsp cream cheese

Honey nut crunch: -roasted peanut 1 tbsp + almond 1 tsp + cashew nut 1 tsp + peanut butter 1 tsp + honey 1 tsp + mix it

Mix cookie crumble: -mint essence + chopped mint 1-2 tbsp + Chocochips 1 tbsp + cookie hide & sick 3-4 + colour green

Rose nut:-Rose syrup 1-2 tbsp+ essence + rose petals +cashew 1 tbsp + colour

American nuts:-pineapple crush 1 tbsp+ cashew 1tsp, almond1 tsp,
raisins 1 tsp + jelly cubes 1 tsp

Fudge brownie:-brownie chunks 5-6 pcs + chocolate sauce 1-2 tbsp or
fudge chocolate chip

Sitaphal:-Sitaphal puree $\frac{1}{4}$ cup / crush 2 tbsp + base + cup ice cream.

Rocky road:-chocolate ice-cream 1 cup + chopped walnuts 1 tbsp and
almond 1 tbsp + wafer biscuit crushed 1-2 tbsp + kitkat biscuit 1 tbsp

Tender coconut;-coconut Malai chopped 1-2 tbsp

Strawberry:-1 cup strawberry puree $\frac{1}{4}$ cup or crush + vanilla base 1 cup
and essence

Black current:-black current crush 1-2 tbsp+ base

Badam anjeer:-Badam $\frac{1}{2}$ cup + fig 6 + $\frac{1}{2}$ cup milk

1 cup vanilla base, soak anjeer and almonds for 3-5 hrs in warm water.
Make a fine paste and mix it well.



TARUNA BIRLA

Mocha frappuccino:-coffee water 1-2 tsp + chocolate sauce 1 tbsp + warm water 1 tbsp

Rajbhog:-milk masala 1-2 tbsp + mawa 1tsp + chopped

Dry nuts 1-2 tbsp+ yellow food colour +saffron 12-15 strang.

Thandai:-Thandai powder 2 tbsp, Thandai syrup +

kevda essence

Berry bash:-jaamun pulp

Tangy guava :-guava essence + pulp ¼ cup / crush

2 tbsp + black salt ¼ tsp and red chilli powder ½ tsp

Roasted almond: -drinking chocolate powder 1 TBSP + bourn vita 1 TBSP + almonds 1 TBSP

Base 2

Whipping cream 1 ¼ cup Milk
powder ¼ cup Condensed milk ¼
cup Powder sugar ¼ cup

ICE CREAM CAKE

CHOCOLATE SPONGE & ICE CREAM

Method: AS PER CLASS.

CASATA ICE CREAM

1 LAYER VANILLA SPONGE + 2 LAYER GREEN + 3 LAYER YELLOW + 4
LAYER PINK

SANDWITCH ICE CREAM

Take a 2 cm thick base of vanilla ice cream

Keep it with two cookies and cut it by cookie cutter

Garnish it with sprinkle.