

# **ONLINE CLASSES**

- 7 Days access
- ❖ No fees will be refundable
- ❖ For inquiry call us between 11 am to 6 pm
- ❖ If we unable to response your call, you can drop a message on whatsapp
- ❖ In case you lost your pdf, you have to pay full fees for the same
- ❖ We also take class of professional: Cakes, Dessert, Cookies, & Chocolate

You can check our schedule on: - <a href="www.cheftarunabirla.com">www.cheftarunabirla.com</a>
Facebook - <a href="https://www.facebook.com/chefTarunaBirla/">https://www.facebook.com/chefTarunaBirla/</a>
Instagram - <a href="https://www.instagram.com/cheftaruna-birla/">https://www.instagram.com/cheftaruna-birla/</a>
Youtube channel - <a href="https://www.youtube.com/c/ChefTarunaBirla">https://www.youtube.com/c/ChefTarunaBirla</a>
You can email us on: - <a href="mailto:cheftarunabirla@gmail.com">cheftarunabirla@gmail.com</a>

Contact us on: - 8619810907/9414056495

Recipes in this write up are protected by copyright law- reproduction and distribution of the same without written consent from TB Cooking Institute is prohibited.

©2021 TB COOKING INSTITUE

# **BREAD & BUNS**

- 1. BASIC BREAD DOUGH / BREAD
- 2. PAV BUNS
- 3. FOCACCIA BREAD
- 4. HOT DOG & BUGER BUNS
- 5. FRENCH BREAD/
- 6. PATTI PAV
- 7. BREAD CORN
- 8. SOUP STICKS
- 9. BREAD KULCHA
- **10.DINNER ROLLS**
- 11.PIZZA BASE

A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

⚠ OLD SWIFT COLLAGE HARNI MAHADEV ROAD, BHILWARA (RAJ)

cheftarunabirla@gmail.com | Toll free.18008911450, Mobile no. 9414056495

## **BREAD BAKING TIPS:-**

- 1. If possible always use fresh yeast if you use fresh yeast take double amount of dry yeast
- 2. Dry yeast brand name that I recommend:-
- > Purix
- Gloripan
- Prime and urban platter etc.
- 3. To store dry yeast:-
  - Ziplock, use air tight container store in freezer.
- 4. For activate dissolve it into a portion of lukewarm water which sugar and let it rest for 5 minutes once it froth add into flour.
- 5. Too hot water will destroy the yeast and very cold water will not activate the yeast so, Luke warm water is ideal
- 6. Whenever no froth in yeast discard the batch and start again if the problem remains the same you might change the packet

#### **STEP OF MAKING BREAD:**

- 7. **To Rise:** activate yeast > knead the dough > proving of the dough > shape your dough > again proving the shape and bake it.
- 8. <u>Time: -</u> proving is depends on weather condition if temperature is high then timing will be less and if temperature is less than timing will be more
- 9. Simple way to understand the proving Is to check the volume of the dough if it is double in volume the dough is proved
- 10. **To Check:** when the bread is done it will sound hollow with tapped underneath
- 11. Bread sink in oven then it means your dough is over proved
- 12. Brush the bread with butter or oil immediately after baking and cover it with slightly damp cloth it helps to soften the crust
- 13. Homemade breads are made without chemical and preservative.

# **❖** WHAT WENT WRONG??

# **CLOSE TEXTURE OF BREAD:**

- Insufficiently needed
- Insufficiently proved
- Too hot oven

# > ROUGH TEXTURE

- Too much salt
- Too much water

# > SOURNESS

- Stale yeast
- Too much yeast

# **BROKEN CRUST**

- Under proved
- Too little water

# > UNEVEN TEXTURE

- Too cool oven
- Over proved

## **BREAD & BUNS**

## **BASIC WHITE BREAD (WITH DRY / INSTANT YEAST)**

**INGREDIENTS:** 

Maida-500grms (3 ½ cups)

Milk powder- 25grm (3 ½ tbsp)

Castor sugar- 2 tbsp

Salt- 10grm (1 tsp)

Active dry yeast/instant yeast-1 tbsp

Oil-50 ml (¼ cup)

Warm water- 200ml + 100ml (1 ½ cup)

## **METHOD:**

- 1. Take 100ml (  $\frac{1}{2}$  cup )warm water+ 1 tbsp castor sugar+ 1 tbsp dry yeast , mix gently and keep covered in a warm place for 5 to 7 minutes for yeast to activate.
- 2. In a broad bowl, mix together salt, Maida, milk powder, 1 tbsp sugar.
- 3. Make a well in the centre and add in the yeast mixture and
- 4. Knead well adding 200ml (1 cup) water to make sticky, soft dough, knead well for about 5 minutes. BASIC WHITE BREAD (WITH DRY / INSTANT YEAST)
- 5. After adding in all the measured water add in the oil and knead further for 5-8 minutes stretching and knocking the dough to make a smooth elastic dough.
- 6. Rub oil in a bowl and rub oil all around the dough making it into a ball and place in the bowl. Cover with.
- 7. cling wrap , ferment keeping in a warm place for 30 minutes if using and 1 hour to 2 hours if less. The final fermented dough will weigh about 1 kg.

- 8. dinner rolls, caterpillar stuffed bread, burger buns, soup buns, braided bread, pav buns, cinnamon rolls, pesto rolls, calzone, Stromboli, stuffed tutti fruity buns and simple plain loaf.
- 9. Tin size 9/4 inch and 180 degree for 35 minutes

## NOTE:

- 1. Flavors' should be added after fermentation.
- 2. After fermentation when giving milk wash drizzle seeds white sesame seeds (til), musk melon seeds, oregano, kalonji, khuskhus, flax seeds (alsi ke beej).
- 3. Instant dry yeast- Gloripan, angel, prestige prime
- 4. Milk wash- ¾cup (½ cup + ¼ cup) milk+ 1 tbsp sugar brush lightly before baking.
- 5. wash- 1 + 2 tbsp water brush lightly before baking.
- 6. For shiny and soft effect brush melted unsalted butter just after buns or bread out of oven after baking.

## **PAV BUNS**

#### **INGREDIENTS:**

Basic white bread recipe- ½

Milk wash – 5 tbsp

Melted butter- 4 tbsp

#### METHOD:

- 1. Do the first proving as described.
- 2. Punch down the dough.
- 3. Divide the dough in equal parts -12 pav.

- 4. Grease a baking square pan.
- 5. Roll dough in the form of balls and set them in baking square tin, always try PAV BUNS not to keep distance between them.
- 6. As you see that these buns are attached together.
- 7. Brush it with egg wash or milk wash.
- 8. Keep aside for second proving.
- 9. They will stick to each other, no worries.
- 10. Bake them in preheated oven at 180\* for 10-15 minutes.
- 11. Apply butter to the freshly baked pav buns and it will turn soften the top.
- 12. DOUGH 45 GM "6\*6" inch tin.

## **FOCACCIA BREAD**

## **INGREDIENTS:**

Basic bread dough- half (250 gm)

Mixed herbs- 1 tsp

Olive oil- 2 tbsp

Olives- few

Topping mix together:

Onion – 1 small sliced

Capsicum- 1 sliced

Chilli flakes- 2 tsp

Salt- ½ tsp

Oregano -1 tsp

## **METHOD:**

- 1. To the dough add mixed herbs and knead well on a greased surface.
- 2. Press into a greased tin and flatten it with fingers .set aside covered to proof for 20 minutes.
- 3. Gently make indents with fingers all over the risen dough not puncturing with nails and pour oil on it.
- 4. Sprinkle grated cheese and sprinkle the topping all over.
- 5. Bake in a preheated oven at 180 \*c for 20 25 minutes till golden.
- 6. Tin size "6\*6" inch square shape
- 7. Weight of dough 250 grm.

## **BURGER BUNS**

Basic white dough

- 1. Ring size 3.5 inch and weight of dough 90 gram each bun.
- 2. Baking time 160 degree for 15-20 minutes.

## **HOT DOG BUNS**

Basic white dough

- 1. Ring size 6/2.5 inch and weight of dough 120 gram each hot dog buns.
- 2. Baking time 160 degree for 15 minutes.

## **FRENCH BREAD**

340 gm dough

Method: shown as class.

## **PATTI PAV**

Size of balls 50 gm each ball.

## **BASIC BREAD DOUGH**

Method: As per pav buns.

## **BREAD CORNS**

Use the basic dough; roll the dough ropes around the aluminium cones. Place onto a cookie sheet lined with parchment paper (bakery paper) & let them rest for about 20 mins. Bake at 170 C & time 10 to 15 mins until golden brown.

## **PIZZA BASE**

Use basic dough; press the dough lightly to remove the air.

Divide the dough into 3 equal balls. (100 gm each)

Roll each ball like a roti size (thick) & prick each circle evenly using a fork.

Place all 3 pizza base on a bake tray & bake in a preheated oven at 180° C for 5 mins.

## **SOUP STICKS**

## **INGREDIENTS:**

100 gm all purpose flour

5 gm salt

½ tsp carom seeds

5 gm instant dry yeast

1 tbsp butter

5 gm sugar

½ cup water

Mix herbs/Italian herbs

- 1 tbsp milk powder
- 1 tsp chilli flacks

Flavoured sticks

#### **METHOD:**

Take flour in bowl, make a pit and add water, yeast, salt, and sugar mix it well. Add milk powder and mix well.

Add melted butter and mix well.

Make two parts of it add carom seeds in one part, & chilli flacks oregano in second part.

Make sticks out of the dough as shown and place them in a greased tray. Bake in a preheated oven at 180 degree for 15-18 mins.

## **BREAD KULCHA**

Use the same dough of basic bread. Take 40 gm of dough add coriander & onion seeds on the top & press it with hand.

Let it set to prove

Now, brush it with water, & bake it for 8 mins at 180 degree.

## 13. DINNER ROLLS

Use the same dough of basic bread (60 gm).

Make different shapes of dinner roll.

Let it prove for 15 mins.

Bake it in oven for 15-18 mins. At 170 C

**WE HAVE TRIED TO RESOLVE YOUR QUERIES BUT IF YOU STILL HAVE ANY QUERY THEN YOU CAN DROP MESSAGE.**