

BAKERY STYLE CHOCOLATE CAKE

HOW TO MAKE TRUFFLE

HOW TO MAKE TRUFFLE GLAZE

HOW TO MAKE CHOCOLATE SPONGE

HOW TO MAKE SUGAR SYRUP

1. CHOCOLATE BISCOFF CAKE

2. CARAMEL CRUNCH CAKE

3. ROYAL KIT KAT CAKE

4. CAPPUCINO TOFFEE CAKE

5. VANCHO CAKE

6. CHOCOLATE VALVET CAKE

7. VANILLA MUD CAKE

8. FERRORO ROCHERCAKE

9. BELGIUM CHOCOLATE CAKE

10. SNICKER CHOCOLATE CAKE

11. CHOCO ORANGE CAKE

12. TB. SPECIAL CHOCOLATE CAKE

HOW TO MAKE TRUFFLE

DARK CHOCOLATE TRUFFLE

DARK CHOCOLATE – 150GM

AMUL CREAM – 150GM

WHITE CHOCOLATE TRUFFLE

WHITE CHOCOLATE – 150GM

AMUL CREAM – 150GM

MILK CHOCOLATE TRUFFLE

MILK CHOCOLATE – 150GM

AMUL CREAM – 150GM

HOW TO MAKE TRUFFLE GLAZE FOR POURING

DARK CHOCOLATE TRUFFLE + CORN SYRUP – 2 TBSP + OIL – 1 TBSP

WHITE CHOCOLATE TRUFFLE + CORN SYRUP – 2 TBSP + OIL – 1 TBSP

MILK CHOCOLATE TRUFFLE + CORN SYRUP – 2 TBSP + OIL – 1 TBSP

HOW TO MAKE SUGAR SYRUP

WATER – 1 CUP

SUGAR – 2 TBSP

(HEAT IT TILL ONE BOIL)

CHOCOLATE CAKE SPONGE

INGREDIENT:- 1 CUP = 250ML

<ul style="list-style-type: none">• ALL-PURPOSE FLOUR 1+1/2CUP• BAKING SODA 3/4 TSP• BAKING POWDER 1 TSP• POWDER SUGAR 3/4 CUP• OIL 1/3 CUP• MILK REQUIRED/ WATER• CHOCOLATE ESSENCE 1TSP• CURD 3/4 CUP• CORN FLOUR 1 TBSP• COCOA POWDER – 4 TBSP	<ul style="list-style-type: none">• ALL PURPOSE FLOUR FOR 1 CUP• BAKING SODA ½ TSP• BAKING POW. 3/4 TSP• POW. SUGAR ½ CUP• OIL ¼ CUP• MILK AS REQUIRED• CHOCO. ESS. ½ TSP• CURDN½ CUP• CORN FLOUR ½ TBSP• COCOA POW. – 2 TBSP	<ul style="list-style-type: none">• FOR ½ CUP• ¼ TSP• ½ TSP• ¼ CUP• 2 TBSP• MILK AS REQUIRED• ½ TSP• ¼ CUP• 1 TSP• 1 TBSP
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(FOR VANILLA SPONGE ADD VANILLA ESSENCE REMOVE COCOA POWDER)

PROCEDURE

- IN A BOWL ADD CURD AND SUGAR, MIX IT WELL TILL BLENDED.
- ADD OIL IN A STREAM AND MIX WELL.
- ADD CHOCOLATE ESSENCE TO THIS.
- MIX ALL THE DRY INGREDIENTS TOGETHER AND KEEP IN A SEPARATE BOWL.

- TO THE CURD MIXTURE ADD THE DRY INGREDIENTS AND MILK ALTERNATIVELY TILL YOU ACHIEVE THE DESIRED CONSISTENCY.
- MAKE SURE THE MIXTURE HAS NO LUMPS AND IS SMOOTH.
- PUT IN A GREASED 7 INCH ROUND PAN AND BAKE FOR 25 MINUTES AT 160°.

1. CHOCOLATE BISCOFF CAKE

CHOCOLATE SPONGE

FOR FILLING:-

WHIPPED CREAM – 2 CUP

BISCOFF BUTTER – 2 TBSP

FOR SUGAR SYRUP:-

WATER – 1 CUP

SUGAR – 2 TBSP

FOR POURING:-

DARK CHOCOLATE TURFFLE GLAZE

GARNISHING AS PER VIDEO

2. CARAMEL CRUNCH CAKE

CHOCOLATE SPONGE

FOR FILLING:-

WHIPPED CREAM – 2 CUP

CARAMEL SAUCE – 2 TBSP

WALNUT – 2 TBSP

EXTRA CAREMEL

FOR POURING:-

DARK TRUFFLE GLAZE

GARNISHING AS PER VIDEO

3. ROYAL KIT KAT CAKE

CHOCOLATE SPONGE

FOR FILLING:-

KIT KAT CRUSHED

MILK COMPOUND CRUSHED

WHIPPED CREAM – 1 CUP

WHIPPED TRUFFLE – 1 CUP (TAKE 1 CUP OF CHILLED TRUFFLE AND WHIPPED IT FOR 2 MIN.)

FOR POURING:-

DARK CHOCOLATE TRUFFLE GLAZE

MILK CHOCOLATE TRUFFLE GLAZE

GARNISHING AS PER VIDEO

4. CAPPUCCINO TOFFEE CAKE

CHOCOLATE SPONGE

FOR FILLING:-

WHIPPED CREAM – 2 CUP

MILK CHOCOLATE GANACH – 2 TBSP

BUTTER SCOTCH FILLCOAT/ CARAMEL SAUCE/ TOFFEE SAUCE – 2 TBSP

COFFEE WATER – 2 TSP MIX WITH HOT WATER

FOR POURING:-

DARK CHOCOLATE TRUFFLE GLAZE

GARNISHING AS PER VIDEO

5. VANCHI CAKE

DARK CHOCOLATE SPONGE – 2 LAYERS

VANILLA SPONGE – 1 LAYER

FOR FILLING:-

WHIPPED CREAM – 2 CUP

DARK CHOCOLATE TRUFFLE LAYER

FOR POURING:-

WHITE TRUFFLE GLAZE + WHITE COLOUR

DARK CHOCOLATE TRUFFLE GLAZE

GARNISHING AS PER VIDEO

6. CHOCOLATE VALVET CAKE

CHOCOLATE SPONGE

FOR FILLING:-

WHIPPED CREAM – 1 CUP

CREAM CHEESE – ½ CUP

ICING SUGAR – ¼ CUP

FOR POURING:-

DARK CHOCOLATE TRUFFLE GLAZE
CRUMBS OF CHOCOLATE CAKE 1 CUP
GARNISHING AS PER VIDEO

7. VANILLA MUD CAKE

CHOCOLATE SPONGE

FOR FILLING:-

WHITE TRUFFLE – 1 CUP
WHIPPING CREAM – 1 CUP
WHITE CHOCO CHIPS

FOR POURING:-

WHITE TRUFFLE GLAZE + WHITE GEL COLOUR
FOR TIGER EFFECT:- VANILLA COLD GLAZE ½ TSP MIX WITH 1 TSP
WATER AND PEACH COLOUR
GARNISHING AS PER VIDEO

8. FERRORO ROCHER CAKE

CHOCOLATE SPONGE

FOR FILLING:-

WHIPPED CREAM – 2 CUP + TRUFFLE 2 TBSP
NUTELLA AS PER YOUR TEST (3-4 TBSP)
HAZELNUT CRUSHED

FOR POURING:-

MILK CHOCOLATE TRUFFLE GLAZE

FARARO ROACHER

GARNISHING AS PER VIDEO

9. BELGIUM CHOCOLATE CAKE

CHOCOLATE SPONGE

FOR FILLING:-

FOR TRUFFLE:-

PURE DARK CHOCOLATE – 300GM (CALLEBAUT BRAND)

AMUL CREAM – 150GM

FOR TOPPING:-

CHOCO CHIPS

GARNISHING AS PER VIDEO

10. SNICKER CAKE

CHOCOLATE SPONGE

FOR FILLING:-

THICK CARAMEL – 2TBSP

WHIPPED CREAM – 1 CUP

PEANUT BUTTER – 2 TBSP

DARK CHOCOLATE TRUFFLE – 2 TBSP

PEANUTS CRUSHED – 2-3 TBSP

FOR POURING:-

DARK CHOCOLATE TRUFFLE GLAZE

PEANUT CRUNCHES

GARNISHING AS PER VIDEO

11. CHOCO ORANGE CAKE

CHOCOLATE SPONGE

FOR FILLING:-

WHIPPING CREAM

ORANGE CRUSH

ORANGE ESSENCE /ORANGE EMULSION

ORANGE COLOUR FEW DROPS

FOR POURING:-

WHITE CHOCOLATE TRUFFLE GLAZE + ORANGE EMULSION

DARK CHOCOLATE TRUFFLE GLAZE

GARNISHING AS PER VIDEO

12. TB. SPECIAL CHOCOLATE CAKE

CHOCOLATE SPONGE

FOR FILLING:-

DARK CHOCOLATE TRUFFLE

DRY COCONUT FLAKES ROASTED – 1 CUP

PECANS – ½ CUP CHOPPED

WHIPPED CREAM FOR COVERING CAKE ONLY

FOR POURING:-

WHITE CHOCOLATE TRUFFLE GLAZE

ADD COLOURS- PINK/PURPLE/BLUE

GARNISHING AS PER VIDEO