

TARUNA BIRLA

COOKING INSTITUTE

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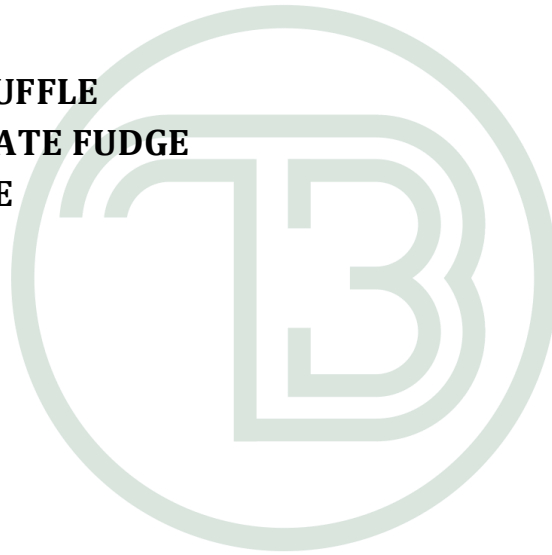
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A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA
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CHOCOLATY DESSERT

- 1. CARAMEL CRUNCH BROWNIE**
- 2. BROWNIE WITHOUT OVEN**
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BROWNIE

Milk – 1 cup

Oil – ¼ cup

Power sugar – ¾ cup

Maida – 1 cup

Cocoa powder – 5 tbsp

Baking soda – 1 tsp

Method

- Mix milk, oil and powder sugar. Then add sieved maida, baking powder and cocoa powder and mix very well.
- If you take whole recipe then bake on 180 degree for 30 min.
- If you want to steam your brownie take 8 inch tin and steam for 45 to 50 min.(full recipe)
- We used half recipe to steam for 25 min 6 inch tin.
- We used half recipe to bake for 15 min 180 degree.

For caramel crunch brownie

Caramel sauce – ¼ cup

Corn flakes – ¼ cup

For caramel sauce

Sugar ½ cup

Amul salted butter ¼ cup

Amul cream ¼ cup

Method

According to video

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FUDGE BROWNIE LAYER

For 1st brownie layer

Use brownie recipe mention above

2nd layer

Whipping cream + caramel sauce

3rd layer

Thin layer of brownie

4th layer

Whipping cream + caramel sauce

Finally garnish with chocolate truffle.

PARTY DESSERT

A layer of brownie and cut in circles then apply thick layer of chocolate truffle and cover with another brownie circle.

Cool in freeze for 2-3 hours. Then cut into 2 parts according to class and garnish with chocolate truffle and some sprinkles.

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LADY FINGER COOKIES

For lady finger biscuits

1/2 cup butter
1/4 cup caster sugar
1 tsp vanilla
6 tbsp milk
1 cup all purpose flour
1/4 tsp baking powder

Method:

- Butter should be on room temperature
- Beat butter and castor sugar then add vanilla essence and milk again beat for 1 min.
- Now add sift maida and baking powder and mix nicely
- Fill the mixture in piping bag and shape it on baking tray lined with butter paper.
- Now bake it in preheated oven.

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TIRAMISU CAKE

1 cup water
2 tablespoons coffee powder
10-15 lady finger biscuits
1 cup mascarpone cheese, at room temperature
1 cup whipping cream, chilled
½ cup icing sugar
Cocoa powder, to dust

METHOD

- Mix water and coffee powder and put aside.
- For filling: In a bowl take cheese, icing sugar and beat it well now add whipped cream and mix gently.
- Assemble the cake: Quickly dip the lady finger cookies in coffee water and arrange in 6 inch ring mould.
- Spread the filling on cookies evenly. Next add the remaining the lady finger and arrange over the filling.
- Finally spread remaining cream and cover it with clean wrap and freeze it for 6-7 hours.
- Then dust with cocoa powder and garnish the sides with cookies.

Tips

Do not over soak the lady finger or the layer may collapse.

Beat the cold whipping cream until peaks form.

When working with mascarpone do not over mix the cream or it may turn grainy.

Tiramisu keeps well so you can make it a day or to ahead.

Lava cake

Ingredients

½ cup Chilled Water,

3 tbsp Oil

1 tsp Lemon juice

⅓ cup Powder sugar

1 tsp Vanilla essence

For Dry Ingredients

A pinch Salt

2 heaped tbsp Cocoa powder

½ cup Maida

½ tsp Baking soda

100 gm Dark chocolate

Method

For Wet Ingredients

- In a bowl add chilled water, oil, lemon juice, powdered sugar, vanilla essence and mix everything properly.
- Now add salt, cocoa powder, maida, baking soda and mix everything properly.
- Now pour the batter in greased ramekin bowl, then add a small cube of dark chocolate and again add 1-2 spoons of batter. Repeat this in all other moulds.
- Keep the filled moulds in the freezer for a minute.
- Now bake it in preheated oven 180 degree for 8 to 10 min.
- Serve warm and dust with icing sugar,

Note: timing and temperature will be depend on otg and mould size.

CHOCOLATE TRUFFLE

Dark chocolate 150gm

Amul cream 150 gm

WHITE CHOCOLATE FUDGE

Condense milk – 200gm

White chocolate – 250gm

Method

Heat a pan and add finely chopped chocolate and condensed milk mix well till combined.

For oreo fudge add crushed oreo and also put a whole oreo in layers.

For Kitkat fudge put a layer of Kitkat in lined tin. And set it in freeze for 4 to 5 hours.

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