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A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

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## **SHARBAT PREMIX**

### **1. RED ROSE**

Sugar	100gm
Glucose	2 tbsp
Salt	1/4 tsp
Citric acid	pinch
Rose emulsion	1/2 tsp

### **2. PAAN BAHAR**

Sugar	100gm
Glucose	¼ cup
Salt	pinch
Citric acid	1/8 tsp
Paan essence	1/8 tsp
Green colour	3-4 drops

### **3. KALA KHATTA**

Sugar	100gm
Glucose	2 tbsp
Jeera powder	1/2 tsp
Citric acid	½ tsp
Rock salt	1/2 tsp
Kala khatta emulsion	1/2 tsp

### **4. KAACHI KERI**

Sugar	100gm
Glucose	2tbsp
Citric acid	1/2 tsp
Rock salt	1/2 tsp
Roasted cumin powder	1/2 tsp
Green colour	2 drops
Kachi Keri essence	1/4 tsp



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### 5. RASANA

Sugar	100gm
Glucose	2tbsp
Salt	1/4 tsp
Citric acid	1/2 tsp
Orange emulsion	1/2 tsp

### 6. LIME SODA

Sugar	100gm
Glucose	2 tbsp
Salt	1/4 tsp
Citric acid	1/2 tsp
Rock salt	pinch
Lemon essence	1/4 tsp

### 7. PINK GUAVA

Sugar	100gm
Glucose	2 tbsp
Rock salt	1/4 tsp
Pink colour	1/8 tsp
Guava essence	1/8 tsp
Citric acid	pinch

## SHAKE PREMIX

### 1. CHOCOLATE SHAKE

Sugar	1cup
Milk powder	1/2 cup
Vanilla	1 tsp
Cocoa powder	1/2 cup
Hot chocolate powder	1/4 cup



## 2. PINACOLADA SHAKE

Sugar	100 gm
Glucose	2 tbsp
Citric acid	1/8 tsp
Corn flour (opt.)	1/2tsp
Yellow colour	1/8 tsp
Pineapple essence	1/8 tsp
Coconut milk powder	2 tbsp

**If you use corn flour you have to boil milk with premix powder.**

## 3. BADAM SHAKE

Sugar	100 gm
Glucose	1/4 cup
Almond	1/4 cup
Milk powder	1/2 cup
Almond essence	1/2 tsp
Saffron strings	10-12

## LASSI PREMIX

### 1. KESER LASSI

Yogurt powder	2 tbsp
Sugar	1 cup
Kesar essence/soaked kesar	1/2 tsp
Yellow colour (opt.)	
Milk powder	1tbsp

**Procedure:** Chilled curd 200ml mix with whisk and 1-2 tbsp premix.

### 2. MANGO LASSI

Yogurt powder	2 tbsp
Sugar	1 cup
Mango essence	1/2 tsp
Yellow and orange colour	
Milk powder	1tbsp



## **FALOODA PREMIX**

Sugar	1/2 cup
Corn flour	1/2 tsp
Chopped cashew	1tsp
Falooda seeds	1 tsp
Rice vermicelli	1/4 cup

**Procedure:** 100ml water and mix all premix and boil it.  
After that add ½ litter milk and boil for 8 to 10 minutes.

## **RABRI PREMIX**

Sugar Granulated	5 tbsp
Bread	4 slices
Milk powder	2 cup
Corn starch	2tbsp
Cardamom powder	1/2 tsp
Chopped badam	10
Chopped pista	
Saffron strands	
<b>For making rabri-</b>	
Milk	1/2 litter
Prepared premix	1 cup

## **KULFI PREMIX**

Sugar granulated	5 tbsp
Bread	4 slices
Milk powder	2 cup
Corn starch	2tbsp
Cardamom powder	1/2 tsp
Chopped badam	10
Chopped pista	
Saffron strands	

**For making kulfi**

Milk	1/2 litter
Prepared premix	1 cup

**Tips:**

You can store all the premix in air tight container or zip lock pouch in frizz for 3 month.

Store in room temperature for 2 month.

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