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A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

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1) VEG PANINI SANDWICH

Ingredients:

Panini bread – 2

Oil-2 tsp

Chopped capsicum – ½

Boiled corn – 2-3 tbs

Oregano – ½ tsp

Salt to taste

Boiled and mashed kidney bean –1 tbs

Mayonnaise – ¼ cup

Green chutney – 1 tbs

Butter – as required

Grated cheese

Salsa sauce 3-4 tbs

Method

Heat oil in a nonstick pan. Add capsicum and sauté. Add corn and sauté. For 1 mint.

Next add salsa sauce and mix. add oregano, chilly powder , salt and mix. Add rajma and cooked for 1-2 minute mix together mayonnaise and green chutney on one side of each bread. to prepare one sandwich put some rajma mixture and cheese and cover with top bread. Apply some butter on top and grill it.

NOTE: For mayonnaise and green chutney recipe you can visit to my- you tube channel.

2) RUSSIAN SALAD SANDWICH

Ingredients

For the Russian salad

¾ cup chopped and boiled mixed vegetable (French beans, carrots peas)

½ cup mayonnaise

2 tbsp fresh cream

¼ cup canned and chopped pineapple

¼ cup boiled, peeled and chopped potatoes

¼ cup cucumber chopped

Salt and to taste

Other ingredients

8 breads slices

Butter for spreading

For serving

Tomato ketchup

Potato wafers

For the Russian salad

Combine the mixed vegetable, mayonnaise, fresh cream, pineapple, potatoes , cucumber , pepper and salt in a bowl and mix well.

Method :

Place 2 bread slice on a clean, dry surface and apply a little butter on each bread slice.

Put 1 portion of the prepared Russian salad in the centre of 1 buttered bread slice and spread it evenly using a back of the spoon.

Cover with another buttered bread side facing downwards. Cut the sandwich into 2 serve immediately with tomato ketchup and potato wafers.

3) RUSSIAN CLUB SANDWICH**Ingredients**

Spread butter on all slices of bread.

First Layer- For the Russian club sandwich, use Russian salad sandwich's filling.

Second layer – spread green chutney on it, put cucumber, tomato slices and some grated cheese.

Third layer- Cover with another bread slice.

4) GREEN GARDEN SANDWICH

Ingredients

Foccacia bread/sandwich bread
2 tbsp melted butter

For the filling

1 ½ cup boiled sweet corn kernels
½ cup boiled and chopped spinach
½ green chili, chopped
1 ½ cup white sauce
3 tbsp grated processed cheese
1 tbsp butter
Salt and black pepper powder to taste

For the topping

Grated cooking cheese
Sliced capsicums
Sliced onions

Method

Divide foccacia into four parts. Brush the sides with melted butter.

Mix the corn, spinach and white sauce. Add the green chili, cheese, a pinch of sugar and salt and pepper.

Fill the roll with the corn mixture and top with the capsicums and onion pieces. Sprinkle grated cheese on the top and serve.

NOTE: For white sauce recipe you can visit to my- you tube channel.

5) BARBEQUE-SANDWICH

Ingredients

For the barbeque sauce

1 onion, chopped
1 capsicum, chopped
½ tsp garlic (lehsun) paste
½ tsp dried mixed herbs
½ tsp freshly ground black pepper powder
½ tsp dry red chili flakes (paprika)
2 tbsp tomato ketchup
¼ tsp soy sauce
2 tsp corn flour dissolved in ½ cup water-

For the stuffing

100 gms paneer (cottage cheese)
.100 gms bell peppers
2 tbsp olive oil

Other ingredients

2 sliced tomatoes
4 lettuce leaves 4
4 tbsp butter
Salt to taste
1 cup grated processed chesse
6 slices whole wheat bread

Method:

For the barbeque sauce

Heat the olive oil in a kadhai, add the onion, garlic paste and half capsicum and sauté till they are golden brown.

Add the salt, mixed herbs, pepper and chili flakes and saute for 2 minutes.

Add the tomato sauce, soya sauce, mix well.

Add the corn flour mixture and mix well and cook for 2 minutes.

Remove and keeps aside.

For the stuffing

Combine the olive oil, paneer and prepared barbeque sauce in a bowl and mix well. Keep aside.

How to proceed

Heat a non-stick tava, put bread slice and cook using butter till one side turn golden brown. Sprinkle the cheese, place a lettuce and spread the stuffing mixture evenly on top. Side and cook till the other side also turn golden brown. Repeat to make more sandwiches.
Serve hot.

6) TANDOORI TIKKA SANDWICH

INGREDIENTS:

For tandoori mayo paneer tikka

400 grams paneer (homemade cottage cheese) , cut into small cubes
5 cloves garlic , grated
2 tablespoons gram flour (besan)
1 teaspoon red chilli powder
¼ cup yogurt (curd)
¾ cup delmonte tandoori mayo
Salt, to taste
Cooking oil, for cooking

Other sandwich ingredients

4 hot dogs buns /bread, cut into half
Iceberg lettuce, shredded
2 onions, thinly sliced into rings
2 tomatoes, thinly sliced in rounds
1 cucumber, thinly sliced into rounds
Delmonte tandoori mayo for dressing
¼ cup jalapenos, pickled , cut into rounds

Method:

Combine all the ingredients for marination.
Heat a teaspoon of oil in a pan. Add the tandoori mayo paneer tikka mixture into the pan. With the heat on low, toss the paneer tikkas until it gets well roasted.

Ensure once it is cooked and lightly roasted; allow it to have a creamy texture. This will make your sub sandwich moist and delicious. Once done, turn off the heat and keep the tandoori mayo paneer tikka aside.

Slit the bread into half (allow the joints to be held together, don't split it completely into two separate pieces).

Apply a little butter on the outer sides and toast it either in the oven { 180 c for about 4 minutes } or on skillet until lightly crisp.

Lay the toasted bread on a flat surface. Arrange the cucumber & tomato slices and sprinkle some salt and black pepper on it. Place a few shredded lettuce leaves over it.

Next place the tandoori mayo paneer tikka filling, place a few jalapeno pieces and ringed onions on the top.

Finally drizzle a tablespoon of tandoori mayo on the top and press the sub sandwich down and serve immediately.

7) MEXICAN BEAN TOAST

INGREDIENTS:

1 cup canned baked beans
6 bread slices, toasted and lightly buttered
1 tbsp butter
1 tbsp finely chopped garlic
¼ cup finely chopped spring onions whites
¼ cup finely chopped capsicum
1 ½ dried oregano
2 tsp dry red chili flakes
2 tbsp tomato ketchup
Salt to taste
2 tbsp finely chopped spring onion greens

For the garnish

6 tbsp grated processed cheese

Method:-

Heat the butter in a broad non-stick pan and add the garlic and spring onion whites and sauté on a medium flame for 1 minute.

Add the capsicum and saute on a medium flame for 1 minute.

Add the baked beans , oregano , chilli flakers, tomato ketchup and salt , mix well and cook on a medium flame for 1 minuts , while stirring occasionally.

Divide the baked beans mixture into 6 portions and keep aside.

Place the toasted and buttered toasted on a flat dry surface with the buttered Side facing upwards. Spred a portion of the baked beans mixture and sprinkle 1 tbsp of cheese on each bread toast.

Note:

If you don't want to use ready in then use boiled white beans. Cook them in 1 cup tomato puree, add salt, red chili powder and sugar.

8) FUSION PASTA ROLL

INGREDIENTS:

2pc hot dog buns
1cup boiled Macroni pasta
¼ cup shezuan sauce
2tbsp red chilly garlic sauce
2 tbsp tomato souce
½ cup shredded cabbage
½ cup capsicum julians
½ cup onion julians
Butter as required
Grated cheese
1 tbsp red chili powder
Salt to taste

Method:-

In a bowl add all the ingredients and mix well. Now take a hotdog bun, slit them, apply butter both the sides. Fill stuffing and decorate with grated cheese. Bake in the oven for 5 minutes on 200 degree Celsius. Serve hot.

9. STUFF BURGER BUNS

INGREDIENTS:

4 burger buns
2 cup chopped vegetables (French beans, peas, carrot).
1 cup tomato puree
1 cup chopped onion

1 cup chopped capsicum
1 tsp sugar
1 tbsp red chili sauce
Salt to taste
1 tbsp red chili powder
4 tbsp butter
2 tbsp cream
Cheese as needed

METHOD:

Boil the vegetables. Heat a pan with butter, add the onion and fry till transparent. Add the tomato puree, red chili powder, red chili sauce, sugar and salt and give it a quick stir.

Add the cooked vegetables and fry till everything mixes well. Add cream.

Remove from fire. Cut the top of the burger bun. Scoop out the buns. Now bake it in the oven at 200 degree for 10 min. serve hot with tomato ketchup.

10. STUFFED PIZZA SANDWICH

INGREDIENTS:

4 Breads

For the stuffing:

1 cup pizza sauce
1 cup chopped onion
1 cup chopped mix bell peppers
1 cup chopped tomato
1tbsp paprika
1 tbsp oregano
Salt to taste
1 cup cheese grated
10-12 basil leaves chopped
1 tsp pepper powder
2 tbsp tomato ketchup
2 tbsp butter

METHOD:

In a bowl mix all the Ingredients of stuffing. Make a slit on hot rolls. Scoop a little bit. Stuff the stuffing. Bake at 1200 degree for 10 mins.

11. BOMBAY TOAST SANDWICH

INGREDIENTS:

For The Aloo Masala

2 tbsp oil
1 cup boiled, peeled and mashed potatoes
¼ cup boiled green peas
¼ tsp turmeric powder
1 tsp green chili paste
1 tsp ginger paste
1 tsp garlic paste
1 tbsp finely chopped coriander
Salt to taste

Other ingredients:

8 bread slices
8 tsp butter
8 tsp garlic green chutney
1 tsp sandwich masala
8 slices onions
12 tomatoes slices
½ cup capsicum slices
3 tsp butter for brushing and greasing

For The Topping:

2 tsp butter for brushing
Nylon sev

For serving:

Tomato ketchup

Garlic green chutney

For The Aaloo Masala

Heat the oil in a deep non-stick pan

Add the potatoes, green peas, turmeric powder, green chilli paste, coriander and salt, mix well and cook on a medium flame for another minute.

Divide the aloo stuffing into 4 equal portions and keep aside.

METHOD:

Apply 1 tsp of butter and 1 tsp of garlic green chutney on each bread slice and keep aside

Place a slice of bread, with the buttered side facing upwards, on a clean, dry and flat surface.

Place one portion of the aloo masala and spread it evenly over it.

Arrange 2 onion slices, 3 tomato slices and 6 to 7 capsicum slices over the stuffing and sprinkle ¼ tsp of sandwich masala evenly over it.

Cover it with another slice of bread, with the buttered side facing downwards and press it lightly. Spread ¼ tsp of butter evenly over the bread slice.

Grease a sandwich toaster on both the side using ½ tsp of butter.

Place the sandwich in the sandwich toaster and cook on a medium flame, till it turns brown and crisp from both sides.

Cut into 6 equal pieces, place it on a plate and apply ½ tsp of butter evenly over it.

Sprinkle 1 tbsp of Sev evenly over it.

Repeat steps 2 to 8 to make 3 more toasts.

Save immediately with tomato ketchup and garlic green chutney.

Variation:

Cheese masala toast: place a generous amount of grated processed cheese over the capsicum slices (at step 4 after the capsicum slices) and process as per the recipe. Finally at step 8 replace the nylon serve with grated processed cheese for the topping and serve immediately.

NOTE: For garlic green chutney visit to my – you tube channel.

12. GRILLED CHOCOLATE SANDWICH

INGREDIENTS:

8 bread slices
6 tbsp nutella spread
4 tbsp chocolate chips
2 oreo biscuit crushed
4 tbsp finely chopped mixed nuts (almonds and walnuts)
Melted butter for greasing.

METHOD:

Place 4 bread slices on a clean, dry surface and spread $\frac{3}{4}$ tbsp of nutella and crushed oreo on each bread slice. Sprinkle 1 tbsp of chocolate chips and 1 tbsp of mixed nuts evenly over 2 slices.

Sandwich it using another 2 slices of bread with the nutella spread side facing upwards.

Grill in a pre-heated greased sandwich griller for 4 to 5 mins or till it turns crispy and brown from both the sides.

Cut each sandwich into 2 equal pieces diagonally.

Repeat steps 1 to 5 to make 2 more sandwiches.

Serve immediately.

13. CREAMY VEG. SANDWICH

INGREDIENTS:

- | | |
|---------------------|-------------------|
| 1. Hung curd | $\frac{1}{2}$ cup |
| 2. Black pepper | $\frac{1}{2}$ tsp |
| 3. Spring onion | 3-4 tsp |
| 4. Mayonnaise | 1 tbsp |
| 5. Lemon juice | $\frac{1}{2}$ tsp |
| 6. Mustard sauce | $\frac{1}{2}$ tsp |
| 7. Honey | 1 tsp |
| 8. Salted butter | As per taste |
| 9. Carrot grated | $\frac{1}{2}$ cup |
| 10. Cucumber grated | $\frac{1}{2}$ cup |

- 11. Cabbage Julian cut ½ cup
- 12. Bread 4 slices

METHOD:

1. Mix hung curd, black pepper, spring onion, mayonnaise, lemon juice, mustard sauce, & honey.
2. Grind it properly. Take other bowl & mix cabbage, carrot & cucumber & add the above mixture in it.
3. Mix it properly & put it in fridge. Spread butter on bread & fill the mixture. Cover with clean film.
4. Put in the fridge and serve cold.

14. FUSION GREEN AND RED MAYO SANDWICH

First layer- use veg mayo dip in it.

Second layer- use cocktail mayo dip with paneer cubes.

15. OVERLOADED PERI-PERI CHEESE SANDWICH

Ingredients:

½ cup mayonnaise

2 tbsp peri- peri masala.

First layer-on buttered layer spread peri-peri mayonnaise.

Then put fn ch capsicum on it, and then add process cheese & mozzarella cheese.

You can make many more layers by using first layer stuffing.

Lastly—on the top put cheese in more quantity.

16. COCKTAIL DIP

INGREDIENTS:

- 1. Mayonnaise 1 cup
- 2. Tomato ketchup ½ cup
- 3. Garlic 1 tbsp
- 4. capsico sauce 3-5 drops
- 5. Chat masala 1 tsp

6. Red chili powder 1 tbsp
7. white pepper powder 1 tsp
8. Finely chopped parsley 2 tbsp
9. Finely chopped basil 1 tbsp

17. SALAD (CHOP MASALA)

INGREDIENTS:

- | | |
|----------------------------|-------------|
| 1. Chopped carrot | As required |
| 2. Chopped cabbage (both) | As required |
| 3. Chopped bell pepper | As required |
| 4. Chopped onion | As required |
| 5. Boiled corn | As required |
| 6. Chopped olives | As required |
| 7. Chopped cucumber | As required |
| 8. Chopped tomatoes | As required |
| 9. cocktail dip (dressing) | 1/8 cup |

18. MUSTURD MAYO DIP

INGREDIENTS:

- | | |
|---------------------------|-----------|
| 1. Mayonnaise | ½ cup |
| 2. Cheese spread | 1 tbsp |
| 3. Mustard sauce | 2 tsp |
| 4. Capsico sauce | 2-3 drops |
| 5. Fn ch olives | 1 tbsp |
| 6. Fn ch jalapenos | 1 tbsp |
| 7. Black pepper powder | pinch |
| 8. Hung curd | ¼ cup |
| 9. Garlic paste | 1 tsp |
| 10. Turmeric powder (opt) | pinch |

19. CURD DIP

INGREDIENTS:

- | | |
|----------------------|--------|
| 1. Hung curd | ¼ cup |
| 2. Cheese spread | ¼ CUP |
| 3. Grated carrot | 3 tbsp |
| 4. Fn ch cucumber | 3 tbsp |
| 5. Fn ch coriander | 2 tbsp |
| 6. Garlic | 1 tsp |
| 7. Oregano | 1 tsp |
| 8. Chili flacks | 1 tsp |
| 9. Salt | pinch |
| 10.Sugar | pinch |
| 11.Fn ch green chili | 1 tbsp |

20. SALSA SAUCE

INGREDIENTS:

Oil - 2 tbsp
Garlic - 2 tbsp
Onions – 2 big chopped
Salt – pinch
Capsicum chopped – 1
Tomato – 4 big
Chilli flakes – 1 tbsp
Red chilli sauce – 2 tbsp
Tomato sauce – 4 tbsp

21. VEG MAYONNAISE

INGREDIENTS:

Mayonnaise – ¼ cup
Green chutney – 1 tbsp
Green onions – 1 tbsp

Capsicum – 1 tbsp
Cucumber – 1 tbsp
Salt & black pepper – as per taste

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