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CHOCOLATE

1. CREAM & COOKIES
2. LAYERED MANGO
3. RITZ
4. CANDY CHOCO STRAW
5. FLAVOUR FILLING
6. BOUNTY BAR
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21. NUTELLA TRUFFLE
22. FERRORA ROACHER
23. COCONUT (LIQUID)
24. ORANGE (LIQUID)
25. CARANBEERY BRAKS
26. FRUIT BARK
27. MARBLE CRUNCH BARK
28. KIT KAT
29. RICE CRISPY + DARK CHOCOLATE
30. BUTTER SCOTCH + MILK CHOCOLATE
31. ASSORTED WAFFER BISCUIT

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

1. CREAM & COOKIES

Add crushed in white chocolate.

2. LAYERED MANGO

Tempered park and mango chocolate and mix crispies in mango chocolate and set in mould in layer.

3. RITZ

Take Marry biscuit and spread some truffle on biscuit and cover with another biscuit and dip in chocolate and set.

4. CANDY CHOCO STRAW

Take Chocó stick and dip desire chocolate and garnish with sprinkles and nuts.

5. FLAVOURED FILLINGS

In milk powder we can add any crush and make filling (strawberry, orange, kiwi etc.) and chopped cashew.

6. BOUNTY

In milkmaid add some coconut powder and mix well and make filling.

7. TRINUT BAR

First layer: Dark chocolate + cashew nuts

Second layer: Milk chocolate + Almond

Third layer: white chocolate + Pista

8. DREAM CHOCOLATE

¼ cup cream and ¼ cup dark chocolate heat on low flame and make filling.

9. CAREMEL DELIGHT

Use caramel for filling.

10. ASORTED NUTS

Take whole nut and dip in chocolate.

11. RASMALAI

Take a bowl; Add 1 tbsp crushed pista, ¼ tsp elachi powder, and mix well. For binding, add rasmalai essence, yellow food colour. and make dough.

12. CADBURY

INGREDIENTS:

90 % Sweet (milk) chocolate

10% dark chocolate

Roasted almonds

Raisin

METHOD:

- Micro 90% sweet chocolate for 30 sec. and stir well then again micro for 30 second and then stir well and melt the chocolate.
- Same way micro 10% dark chocolate and then take a bowl.
- Add 100 gm melted milk chocolate and add 2 tbsp melted dark chocolate and mix well.
- Add roasted almonds, raisin as per your taste and mix well.
- Take mould and pour the mixture of Cadbury and tap once to set.
- Put in the normal fridge for 20-25 min.
- You can add fruits and nuts and crackers.
- Un mould the chocolate and wrap in golden paper.

13. PEPPER MINT CHOCOLATE

INGREDIENTS:

100 Gm any type of melted chocolate

30 gm any flavour pepper mint essence

14. PAAN FLAVOUR

INGREDIENTS:

100 Gm white melted chocolate

20 gm paan masala or paan essence

15. NUTS AND DATES

INGREDIENTS:

100 Gm milk chocolate or dark chocolate

Roughly crushed roasted almonds to coat

Roasted almonds

16. RICH DATES

INGREDIENTS FOR FILLING

Gulkand ½ tbsp

Fn ch roasted almonds ½ tbsp

Fn ch cashew nuts ½ tbsp

Fn ch crushed pistachio ½ tbsp

Elachi powder ½ tbsp

Kesar soaked in water 1/8 tsp

Honey 1 tsp

Rice crispies 1 tbsp

17. BUTTER SCOTCH DATES

INGREDIENTS FOR FILLING:

12 Seedless dates

100 gm melted chocolate

100 gm crushed praline

18. CEREAL CHOCOLATE

INGREDIENTS:

½ Cup dark melted chocolate

½ cup fir & flacks cereal

3 types of any melted chocolate

19. CAKE POPS

INGREDIENTS:

1 Cup chocolate crushed sponge

2 tbsp chocolate truffle chilled

20. ASSORTED OREO COOKIES POPS

INGREDIENTS:

1 Cup oreo cookies

Melted dark chocolate

Silver balls

White melted chocolate

Fondant for garnish

21. MENDICANTS

INGREDIENTS:

Dark chocolate melted

Mould: round plain mould

Dry cherry, raisin, pista & almonds crush

22. NUTELLA TRUFFLE

INGREDIENTS:

50 Gm chocolate truffles

2 tbsp hazelnut

4 tbsp Nutella

23. FERARO ROACHER

INGREDIENTS:

Readymade feraro roacher shell

Nutella

Roasted hazelnut

Melted milk chocolate

Fn ch hazelnut

LIQUIED CENTER

24. COCONUT

- 50 gram liquid glucose
- 2 tsp coconut

LIQUIED CENTER

25. ORANGE

- 50 gram liquid glucose
- 2 to 4 drops liquid colour (orange)
- 2 drops orange essence

BARKS:

26. CARANBERRY BARK

Some dried cranberry and some pistachio on white chocolate.

27. FRUIT BARK

Dried fruits and nuts.

28. MARBLE CRUNCH BARK

White chocolate and dark chocolate with some rice crispies.

29. KITKAT

30. RICE CRISPIES + DARK CHOCOLATE

31. BUTTER SCOTCH + MILK CHOCOLATE

32. ASORTED WAFFER BISCUIT

Take biscuit dip in white chocolate & garnish in your ways.

TARUNABIRLA