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CHEESE CAKE

1. BLUE BERRY CAKE
2. KESAR THANDAI CHEESE CAKE
3. CHOCOLATE MISSISSIPPI MUD CHEESE CAKE
4. OREO CHEESE CAKE
5. TRIPLE CHOCOLATE CHESSE CAKE
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7. PANI PURI CHEESSE CAKE
8. HOME MADE CREAM CHEESE RECIPE ONLYS

TARUNABIRLA

A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

 OLD SWIFT COLLAGE HARNI MAHADEV ROAD, BHILWARA (RAJ)

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NO BAKE CHEESE CAKES

1. BLUEBERRY CHEESE CAKE

Ingredients: -

❖ Biscuit base

- Nutri choice digestive biscuit-200 gm
- Butter – 50-60 gm
- Icing sugar- 2-3 tbsp

❖ Cream base cheese

- Cream cheese - 400 gm
- Whipped cream – 450 gm (after whipping)
- Blueberry filling- 2 tbsp
- Purple colour -1/2 tsp
- White chocolate (melted)- 200 gm
- Carrageenan pwd. 2 tbsp
- Blueberry essence -1/2 tsp
- Icing sugar – if needed

Method: -

❖ Biscuit base

1. Powder the cookies, add in the sugar and melted butter.
2. Press onto the 8 inch ring and refrigerate.

❖ Cream cheese base

1. Whip up the cream cheese, Add carrageenan pwd, icing sugar. Add essence, colour & filling.
2. Add in the whipped cream & melted chocolate, Pour in the cream base over the biscuits base.
3. Freeze to set for 2-3 hours.
4. Demould and pour over the blueberry topping, strawberry topping & set again in the fridge.

- ❖ For lemon cheese cake – lemon filling – 1tbsp, neutral glaze-1 tbsp, lemon essence - 1/2 tsp, yellow colour-1/8 tsp

- ❖ For Oreo cheese cake- 100-150 gm oreo crushed in mixer.

CHEESE CAKES-1 (NO BAKE)

2. KESAR THANDAI CHEESE CAKE

BASE:

- Butter -75 gm
- Digestive biscuits- 220 gm

THE FILLING:

- Whipped cream -200 gm
- Cream cheese – 200 gm
- If making Raspberries/strawberries-200 gm (fresh or frozen)
- White chocolate- 150-175 gm
- If making thandai add thandai powder- ¼ cup
- If making kesar pista add kesar – new strands and syrup – 1 tbsp
- Colour – accordingly
- Carrageenan pwd. – 1tbsp

Method:

1. Place crushed digestive biscuits add butter in a spring form pan.
2. Put in fridge to set while you make the filling.
3. If you are using frozen berries, puree them; keep 5-6 pieces aside.
4. Grate some of the chocolate for decoration and melt rest of the chocolate.
5. Whip up the whipped cream until stiff peaks add the cream cheese and the melted chocolate & carrageenan pwd. , combine them.
6. If adding puree add puree and some whole pieces, folding into whipped cream mixture.
7. If adding kesar add ingredients, if thandai add thandai ingredients.
8. Transfer the mixture into spring form pan.
9. Demould after 3-4 hours.
10. Decorate with grated white chocolate and berries.

CHEESE CAKES-1 (NO BAKE)

3. CHOCOLATE MISSISSIPPI MUD CHEESE CAKE

Ingredients:-

MUD BASE:

- Oreo biscuit – 250 gm
- Peanut butter - 75 gm (optional)
- If not using peanut butter use normal unsalted butter 60 gm to bind
- Powdered sugar - 2 tbsp
- Caramel sauce – 2 tbsp
- Chocolate – 50 gm (melted) it gives hard base
- If u don't want hard base avoid adding chocolate

Chocolate Mississippi base

- Condensed milk – 100 gm
- Whipped cream – 400 gm
- Fresh cream – 100 gm
- Milk / Dark chocolate- 225-250 gm
- Peanut butter/ Nutella/ Hazelnut paste – 100 gm

Caramel sauce

- Fresh cream – 200 gm
- Castor / grain sugar – 200 gm
- Butter- 1 tbsp

METHOD:

MUD BASE:

1. Crush the oreos and add the rest of the ingredients.
2. Make a mud base and press onto the cake ring.
3. Refrigerate to set.

Chocolate Mississippi Base

1. Melt the chocolate and add in the fresh cream and prepare a ganache

2. Add in the peanut butter or hazelnut paste and the condensed milk.
3. Fold in the whipped cream and whip it to get a thick base.
4. Pipe on the mud base set in the freeze for 2-3 hrs.
5. Pour caramel sauce on the top.
6. Sprinkle toasted peanuts on the top. Freeze for 2 hrs.
7. Demould and serve slices.

Caramel Sauce

1. Caramelize sugar to a honey colour.
2. Add in the fresh cream at room temperature.
3. Add butter and cool till we get a thick smooth sauce.

CHEESE CAKES-1 (NO BAKE)

4. OREO CHEESE CAKE

INGREDIENTS:-

FOR OREO CRUST:

- Oreo biscuits- 3 packets (vanilla flavour)
- Unsalted butter- $\frac{3}{4}$ cup (melted)

FOR CREAM CHEESE CAKE:

- Cream cheese – 200 gm
- Condensed milk /milkmaid – 100 gm
- Cookie & cream essence – 1 tsp
- White chocolate – 250 gm
- Whipped cream – 400 gm
- Oreo chunks – $\frac{1}{4}$ cup

FOR CHOCOLATE FROSTING:

- Whipped cream – 1 cup
- Icing sugar – 3 tbsp
- Cocoa Powder- 2 tbsp
- Vanilla essence – $\frac{1}{2}$ tsp
- Strawberries or cherries- for decoration.

METHOD:

1. Crush the oreos add unsalted butter and mix well.
2. Transfer the prepared oreo crust into spring form cake pan.
3. Level up and press tight with the help of a cup making sure the base is tight.
4. Keep in refrigerator for 15 mins. Allowing to set.
5. Meanwhile, in a large mixing bowl take cream cheese and milkmaid.
6. Additionally add cookie & cream essence. Add chocolate and whipped cream.
7. With the help of hand blender or a whisk beat continuously.
8. Beat till stiff peaks appear.
9. Transfer to cake pan. Pat twice.

10. Level it up and refrigerate for 3-4 hrs.

11. After 3 hrs, the cake will be well set. Loosen the spring form cake pan slowly without damaging the cake.

12. Decorate the cake with chocolate frosting and chopped strawberries or cherries.

13. Top with oreos too.

TARUNABIRLA

CHEESE CAKES-1 (NO BAKE)

5. TRIPLE CHOCOLATE CHEESE CAKE

INGREDIENTS:

BISCUITS BASE:

- Digestive biscuit – 250 gm
- Butter – 100 gm

BOTTOM BASE:

- Condensed milk – 100 gm
- Whipped cream – 400 gm
- Fresh cream – 100 gm
- Dark chocolate – 225 – 250 gm
- Hazelnut filling- 100 gm

MIDDLE BASE:

- Condensed milk – 100 gm
- Whipped cream – 400 gm
- Fresh cream – 100 gm
- Milk chocolate – 225 – 200 gm
- French biscuit filling – 100 gm

TOP BASE:

- Condensed milk – 100 gm
- Whipped cream – 400 gm
- Fresh cream – 100 gm
- White chocolate – 225 – 200 gm
- Any filling of your choice – 100 gm (2-3 oreo)

GARNISHING:

- Top with grated chocolate

METHOD:

BISCUIT BASE:

1. Crush the biscuits and add butter.
2. Make a biscuit base and press onto the cake ring.

3. Refrigerate to set.

BOTTOM, MIDDLE & TOP BASE:

- 1. Melt the chocolate and add in the fresh cream and prepare a ganache.**
- 2. Add in the filling & condensed milk.**
- 3. Fold in the whipped cream and whip it to get a thick base.**
- 4. Pipe on the biscuit base, set bottom layer in the freezer for 1 hr & again pour middle layer & set in freezer for 2-3 hrs.**
- 5. Demould & sprinkle the chocolate.**

CHEESE CAKES-1 (NO BAKE)

6. HOMEMADE CREAM CHEESE

INGREDIENTS:

- Paneer – 250 gm
- Thick curd – 250 gm

METHOD:

1. Take paneer in a blender and make it into a smooth paste.
2. Add in curd and puree it again it is very smooth.
3. Line a sieve with cheesecloth and pour the mix in it.
4. Leave it in fridge overnight. Discard water that is collected in the bowl in between.
5. What you will be left with is a beautiful creamy cream cheese.
6. You can use this in any recipe that call for cream cheese.
 - You can use store bought paneer as well for this recipe, but homemade is best.
 - You can use this even in bakes cheese cake recipes.
 - Store this cream cheese in air tight container and within a week, maximum 10 days.

CHEESE CAKES-1 (NO BAKE)

7. FILTER COFFEE CHEESE CAKE

INGREDIENTS:

BASE:

- Chocolate Cookies – 150 gm (Crushed)
- Coffee filling – 2 tbsp
- Melted unsalted butter – 4 tbsp
- Sugar – 2 tbsp

CHEESECAKE FILLING:

- Cream cheese – 200 gm
- Whipped cream- 1 cup
- Milk chocolate – 150 gm
- Carrageenan Powder – 1 tbsp
- Water- 2 tbsp
- Sugar- ½ cup
- Filter coffee essence – 1 tsp

GANACHE TOPPING:

- Dark chocolate – ¼ cup
- Fresh cream – 1/3 cup
- Coffee beans- 2-3 tbsp (For decoration)

METHOD:

BASE:

1. Mix together the cookies, coffee filling, sugar and melted butter.
2. Press the mixture into the bottom of an 8" spring form pan and bring it up to the sides a little.
3. Chill the base while you prepare the cheesecake filling.

CHEESECAKE FILLING:

1. Take the water in a bowl and sprinkle the carrageenan powder over it.
2. Microwave for a few second just until clear and melted and keep aside.
3. Melt the chocolate over a double boiler. Keep aside to cool.

4. Whip the cream cheese and sugar until smooth and creamy.
5. Stir in the carrageenan powder. Stir in the cooled chocolate and essence.
6. Whip the cream to almost stiff peaks and fold into the chocolate mixture.
7. Pour this mixture over the prepared crust and smooth the top.
8. Refrigerate for 5-6 hours until set.

GANACHE TOPPING:

1. Melt the chocolate and add cream & coffee beans for the decoration. Cool to room temperature.
2. When the cheesecake has set, run a knife around the edges and unmould carefully. Transfer to a serving plate and spread the ganache over the top.

CHEESE CAKES-1 (NO BAKE)

8. PUDINA PAANI PURI CHEESE CAKE

INGREDIENTS:

BISCUIT BASE:

- Digestive biscuit – 250 gm
- Black salt – ½ tsp
- Roasted jeera pwd. – 1 tsp
- Dried pudina leaves – 2 tbsp
- Unsalted butter- 100 gm (melted)
- Pani puri cheese spread – 1 ½ tbsp

Set as base

FOR CREAM CHEESE BASE:

- Cream cheese – 200 gm
- Milkmaid- 100 gm
- Paani puri essence- few drops
- Jaljeera pwd.-1 tsp
- Dry pudina leaves- ½ tsp
- Bhuna jeera – ¼ tsp
- Paani puri spread – 5 to 6 tbsp
- White chocolate – 250 gm
- Carrageenan pwd- 1 tsp (optional)
- Few drops of green colour
- Whipped cream – 400 gm

METHOD:

Same done as above.