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A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

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## **FROZEN SNACKS**

### **1. FRENCH FRIES**

#### **INGREDIENTS:**

- Potatoes without starch-3
- Cornflour-2 tbsp

#### **METHOD**

- Cut potatoes in fries shape
- Wash fries 2 to 3 times with water; keep in cold water for 2hrs.
- Then mix hot water, 1 tbsp vinegar, 1 tbsp salt and keep for 10 min drain water and put in tray and tap with napkin and keep aside to dry for 1 hr
- Apply corn flour, deep fry for 2 min
- Cool it
- Keep it in ziplock bag and put it in freezer

### **2. MASALA FRIES**

#### **Ingredients:**

- Potato 5-6
- Maida 1 tbsp
- Corn flour 1 tbsp
- Rice flour 1 tbsp
- Red chilli powder 1 tbsp
- Salt- to taste
- Ginger garlic paste 1 tsp
- Chat masala ½ tsp
- Oil to fry

#### **METHOD:**

- Cut potatoes in fries shape
- Wash fries 2 to 3 times with water; keep in cold water for 2hrs.

- Than mix maida, rice flour, corn flour, salt, red chilli powder, garlic paste, chat masala and keep it for 10 min
- Drain water and put in tray and tap with napkin and keep aside to dry for 1 hr
- Dip in batter, dip fry for 2 min
- Cool it
- Keep it in ziplock bag and put it in freezer

### **3. POTATOES WEDGES**

- Potatoes -Nonstarch-1/2 Kg
- Garlic Powder-1 Tsp
- Chilli Flakes-1 Tsp
- Cornflour-2 Tbsp
- Oregano-1/4 Tsp
- Orange Red Colour-Pinch
- Maida-1/2 C
- Salt
- Red Chilli Powder-1/2 Tsp
- Mix Herb-1tsp
- Oil for Frying

#### **METHOD**

- Boil potatoes till half done with salt
- Sieve water for 10 min
- Cut into wedges
- Mix all dry ingredients
- Now roll wedges in dry mixture

- Add little water for coating
- Fry little for storing

#### **4. CHEESY PANEER POCKETS**

##### **Ingredients:**

- Maida-1Cup
- Suji-1/4 Cup
- Oil-2 Tbsp
- Ajwain-1/4 Tsp
- Paneer-150 Gms
- Grated Processed Cheese-1/2 C
- Green Chillies-2 To 3
- Black Pepper Pd-1/4 Tsp
- Salt
- Oregano-1/2 Tsp
- Chilli Flakes-1 Tsp
- Oil for Frying

**NOTE: we forget to add oil in this recipe but it's compulsory to add.**

##### **STUFFING**

Grate paneer; add grated cheese, chillies, salt, pepper, oregano, chilli flakes

##### **DOUGH**

Mix maida, suji, ajwain, salt, oil and make tight dough

## **METHOD**

First make paneer pockets as shown in class.

Fry for two minutes.

Keep in zip lock and then keep in freezer for 2 month

## **5. FROZEN MINI SAMOSA**

### **Ingredients:**

- Maida-1c
- Suji-1/4 C
- Oil-2 Tbsp
- Ajwain-1/4 Tsp
- Paneer-150 Gms
- Grated Processed Cheese-1/2 C
- Green Chillies-2 To 3
- Black Pepper Pd-1/4 Tsp
- Salt
- Oregano-1/2 Tsp
- Chilli Flakes-1 Tsp
- Oil For Frying

**NOTE: we forget to add oil in this recipe but it's compulsory to add.**

### **FILLING:**

- Oil
- Jeera
- Ginger

- Onion
- Peas
- Salt to taste
- Turmeric powder
- Green chilli
- Black pepper
- Garam masala
- Aamchor
- Chat Masala
- Boiled potato
- Fresh coriander

### **STUFFING**

Grate paneer; add grated cheese, chillies, salt, pepper, oregano, chilli flakes

### **DOUGH**

Mix maida, suji, ajwain, salt, oil and make tight dough

### **METHOD**

First make Samosa as shown

Fry for two minutes.

Keep in zip lock and then keep in freezer for 2 month.

## **6. BURGER PATTY**

### **INGREDIENTS**

- Boil Potatoes-6
- Vegetables-1 (Carrot, Onion, Boil Peas Coriander, Chillies)
- Bread Crums-4tbsp
- Salt

- Pepper Pd-1tsp
- Chaat Masala-1tsp
- Garam Masala-1/4 Tsp

#### **FOR SLURRY**

- Maida-2 Tbsp
- Corn flour -2 Tbsp
- Water

#### **METHOD**

- Mix everything under ingredients
- Make patty
- Dip in slurry
- Roll in bread crumbs
- Shallow fry little bit
- Cool it and store

### **7. FROZEN MOMOS**

#### **STUFFING**

- Capsicum Chopped-1
- Cabbage Chopped-1c
- Carrot Chopped-1/2 C
- Paneer-1/2c
- Oil- As Required
- Pepper Pd-1/8 Tsp



- Green Chillies-1 To 2
- Ginger-1 Inch
- Garlic-1 Tbsp
- Chopped Onion-1
- Vinegar-1/2 Tbsp
- Soya Sauce-1/2 Tbsp
- Ajinomoto-Pinch
- Salt

#### **METHOD**

- Heat oil add chopped garlic, ginger and green chillies
- Add chopped onion (remove water from vegetables) and again roast
- Add all vegetables, sauces
- Cool it

#### **DOUGH**

- Make a dough using 2 cup maida, salt,1 tsp
- Make tight dough

#### **METHOD**

- Make momos as shown
- Steam for 2 min
- Cool it .then freeze it

## **8. POTATOES SQAURES**

- Potatoes-Boiled and Grated-1/2 Kg Or 4 To 5
- Salt
- Bread-5 To 6
- R.C.P-1/2 Tsp
- Chilli Flakes-1/2 Tsp
- Anardana-1/4 Tsp
- Oregano-1/2 Tsp
- Garlic Pd-1/8 Tsp
- Cheese Cubes-1/2 C
- Chopped Coriander-2 Tbsp
- Bread Crums
- Cornflour-2 Tbsp
- Water-1 Tbsp

### **METHOD**

- Mix everything except bread crumbs and cheese
- Make a squaresure stuff with cheese as shown
- Dip in corn flour batter
- Now roll in bread crumbs
- Keep in freeze for 2 to 3 hr
- Fry lightly and cool it, than keep in freezer

## **9. CORN CHEESE NUGGETS**

- Processed cheese 250 gm (grated)
- Potatoes 1 cup (boiled and mashed)
- Corn (boiled) 3/4th cup

- Salt & black pepper to taste

**For slurry:**

- Maida (refined flour) ½ cup
- Corn flour ½ cup
- Salt & black pepper to taste
- Water as required
- Bread crumbs for coating as required
- Oil for frying

**METHOD:**

- Mix all stuffing ingredients in a bowl and make a stuffing.
- Make a shape like your choice.
- Make a batter with slurry ingredients and dip nuggets in slurry and coat with bread crumbs and freeze it for 3-4 hrs (if you don't freeze it then nuggets will be break so it's compulsory to freeze them.)
- Then fry it for 2 min.
- Cool it then keep it in ziplock for 2 months.

**FOR BREAD CRUMBS**

**INGREDIENTS:**

White bread / brown bread slices

**METHOD:**

- Set a pan on medium heat, add the bread slices and toast the breads on both the sides until golden brown, take it off from the pan and cool down to room temperature.
- Transfer it to a grinder and grind to a fine powder like texture, your fresh homemade bread crumbs are ready to be used, use accordingly.
- You can also store them in an airtight container and refrigerate it up to 1 month.

## **10. FROZEN PARATHA**

- Wheat Flour or Maida-1/2 Kg
- Water
- Sugar-1//8c
- Ghee-1/8 C
- Salt-3/4 Tsp

### **METHOD**

- Make dough using water keep in freeze for 20 min
- Make paratha as shown
- Roll into roti, apply ghee and dust atta, roll it twist it
- And roll into roti
- Half cook it
- Cool it
- And freeze it

## **11. SMILEYS**

- Potatoes Mash-2 C
- Bread Crums-1/4 C
- Corn flour Flour-2 Tbsp
- Salt
- Garlic Pd-1/2 Tsp
- Oil For Frying

## METHOD

- Mix everything and mash nicely
- Make dough and keep in fridge for 30 min
- Roll on butter paper and make shape

## **12. VEG CORN CHEESY CROQUETS**

- Butter-4 Tbsp
- Maida-5tbsp
- Milk-3/4c
- Boil and Crush Corn-1 C
- Chilli Flakes-1 Tbsp
- Oregano-1/2 Tbsp
- Grated Processed Cheese-1/4c
- Green Chilly
- Coriander-1/4c
- Salt
- Basil

### **For Slurry**

- Maida 2 tbsp
- Water as required
- Salt to taste

## METHOD

- Take butter and maida and roast
- Add milk and mix immediately
- Cool it
- Add chilli flakes, oregano, salt, basil, cheese, sweetcorn, coriander, green chilly

- Make balls and stuff with cheese
- Dip in maida slurry
- Coat with bread crumbs, repeat it
- Fry it

### **13. KFC STYLE VEG STRIPS (EXTRA RECEIPE)**

#### **INGREDIENTS**

- Carrot Chopped -2
- Peas-1/2 C
- Cooked Sweet Corn-1/4 C
- Boil Potatoes- 3,Medium
- Maida-5 Tbsp
- Corn Flour-2 Tbsp
- Ginger.Garlic.Paste-1 Tsp
- R.C.Flakes-1 To 2 Tsp
- Mix Herbs-1 Tsp
- Garlic Pd-1/4 Tsp
- Salt
- Red Chilli Powder-1/2 Tsp
- Green Chillies
- Coriander Leaves-4 Tbsp
- Oil- 1-2 tbsp

#### **SLURRY**

- Maida-3 Tbsp
- Cornflour-2 Tbsp
- Water As Needed

Mix everything to make slurry

#### **COATING**

- Bread Crums, 2 C
  - Corn flacks (crushed) – 1 Cup

- Oregano-1/2 Tsp
- Chilli Flakes-1/4 Tsp
- Garlic Pd-2 Pinch
- Salt

Mix everything to make coating

#### **METHOD**

- Take pan add very little oil and cook carrot and peas
- Cool it at add all the remaining ingredients
- Set in a tray and cool it for 1 hour in freeze.
- After that cut in strips and dip in slurry then roll in coating.

### **14. PIZZA NUGGETS**

#### **Ingredients:**

- 2 Boiled Grated Potatoes
- 1/2 Capsicum
- 3 tbsp Boiled Sweet Corn
- 2 tbsp Onion
- 1/4 tsp Green Chilli Paste
- 1/4 tsp Black Pepper Powder
- 1 tsp Chilli Flakes
- 1 tsp Oregano
- Salt to Taste
- 1/4 Cup Fresh Bread Crumbs
- Bell pepper ¼ cup
- Mozzarella ¼ cup

#### **METHOD:**

As per shown in class.