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CHINESE CLASS

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A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

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CHINESE

HOW TO BOIL NOODLES

Boil 1 lit water when it get start boiling add 200 gms of noodles and switch off the gas.

Cover the vessel with lid and keep it for 5 min .if u want to fry the noodles than keep for only 3 min. drain all the water and pour cold water over the noodles and after 5 min adds 1 tsp oil.

HOW TO FRY NOODLES

In the above noodles sprinkle some maida and deep fry it.

DOUGH

2 cup maida, 3 tbsp oil, 2 tbsp corn flour, 1/2 tsp salt, 3/4 cup water make a dough and keep in poletene bag for ½ an hour now make a thin roti cut long strip as a noodles and fry it, or this dough can be used as a sheet for mumos, spring roll.

1. SCHEZWAN SAUCE

In 25-30 dried red chillies add 1 c water and give 3 whistles in a cooker when it gets cool.

Add 2 tbsp ginger, 1/4 c garlic, 1 tsp black pepper make a paste. In a pan add ½ cup oil put ½ cup onion paste and 2 tbsp chopped garlic sauté it nicely than add above paste, 1 tbsp vinegar, 1 tbsp soya sauce, 1 tbsp sugar, 1 tbsp salt, 1/2 cup tomato sauce sauté till oil separates.

2. MANCHOW SOUP

Ingredients

Oil	-2tbs
Garlic ch	-1 1/2 tbs
Ginger ch	-1tbs
Celery	-1tsp
Onion	-2tbs
Green chilli	-1tbsp
Tomato ch	-1tbs
Vegetable stock	-3cups
Vinegar	-1tbs
Chilli sauce	-2tbs
Soya sauce	-1tsp
Green chilli sauce	-1tsp
White pepper powder	-1/2 tsp
Salt	As required
Magi cube	-1 cube
Black pepper powder	-1/2 tsp
Corn flour slurry	-2tbs
Coriander	-1tbs
Vegetable blanched	-3-4tbsp

METHOD

- Heat oil in a pan add garlic, ginger sauté.
- Add green chilli, celery, onion and stir.
- Add two cups of vegetable stock and boil.
- Add all sauces and maggi cube simmer and cooked.
- Add corn flour slurry as needed while continuing to boil.
- Add white pepper and black pepper powder and little vinegar and chopped coriander.
- Put the gas off add vegetables and garnish with fried noodles and spring onion.

3. SWEET CORN SOUP

Ingredients

Vegetable stock	-2 cups
Creame style corn	-5 tbsp
Corn boiled	-2tbs
Black pepper powder	-1 pinch
Ajino moto	-1tsp
Corn flour slurry	-2tbs
Sugar	-2 tsp
Salt	As required
Vegetable blanched	-6tbs
Celery	-1tbs

METHOD

- Heat the vegetable stock in a pan and add corn and bring it to boil.
- Add Ajino moto, salt, sugar, and cook.
- Add corn flour slurry and stir to make soup thick.
- Add black pepper powder and blanched vegetable.
- Serve it with spring onion.

4. MANCHURIAN GRAVY

INGREDIENTS

FOR BALLS

- Cauliflower Grated =1/2 C
- Carrot Grated =1/2c
- Cabbage Chopped =1/2c
- Spring Onion Chopped=1/2 C
- French Beans Chopped =1/2c
- Green Chillies Chopped-1 Tsp
- Garlic Chopped= 1/2 Tbsp
- Ginger Chopped= 1/2 Tbsp
- Salt
- Maida= 4 To 5 Tbsp
- Corn Flour= 4 To 5 Tbsp (Flat Spoon)
- Black Pepper Pd=1`/2 Tsp
- Ajinomoto=1/8 Tsp

FOR GRAVY

- Garlic Chopped=1 Tbsp
- Green Chillies Chopped=1 Tsp
- Salt
- Slice Onion-1/4 C
- Chopped Onion-1/4 C
- Spring Onion=1/4 C
- Soya Sauce-1 Tbsp
- Vinegar=1 /2tsp
- Spring Onion= 2tbsp
- Red Chilli Sauce1 ½ Tbsp
- Pepper=1/2tsp
- Green Chilli Sauce = 11/2 Tbsp
- Corn Flour=1 1/2 Tbsp+ ½ C Water
- Ketchup-1 Tsp

Ajinomoto-1/8 Tsp

METHOD

FOR BALLS (10 balls from this measurement)

- Take a bowl add all very fine chopped vegetables add salt and pepper powder leave it.
- For 5 min than drain water by squeezing out water.
- Then add ginger, garlic, green chillies, maida and corn flour, ajinomoto.
- Make dough do not add additional water.
- Deep fry balls half way remove it, cool it
- Again heat oil and deep fry it second time.

FOR GRAVY

- Take oil in a pan add garlic, green chillies than sauté it
- Add chopped onion and slice onion sauté it
- Add slurry of corn flour
- Add all sauce s and boil
- Add pepper powder
- Add balls
- Now add salt, ajinomoto, and cook for 2 min

5. PANEER CHILLY

MARINATION

- Maida-3 Tbsp
- Cornflour-5 Tbsp
- Salt-1 Tsp
- Chilli Sauce-2 Tbsp or Green Chilli Chop Garlic-1 Tbsp
- Paneer-250 Gms Chopped
- Ajinomoto-1/4 Tsp
- Soya Sauce-1/2 Tbsp

GRAVY

- Cornflour-1 Tbsp
- Water-2 to 3 Tbsp
- Oil
- Ginger-1 Tbsp
- Green Chillies-4 To 5
- Square Onion-1
- Square Capsicum-1
- Spring Onion-4 Tbsp
- Black Pepper-1/2 Tsp
- Soya Sauce-1 ½ Tbsp
- Chilli Sauce-2 to 3 Tbsp
- Ketchup-1 Tbsp

METHOD

- Mix maida, corn flour, salt, ajinomoto, chillies, add water and make slurry.
- Add paneer cubes.
- Deep fry it.
- Take kadhai, add oil.
- Now add ginger, garlic, green chillies.
- Now add chopped onion and sauté it.
- Add cubes of onion and capsicum.

- Now add ketchup, red chilli sauce, soya sauce, corn flour slurry and boil it.
- Now add paneer, pepper pd, salt and ajinomoto.

6. MUMOS

- Cabbage-1/2 Small
- Ginger-1 Inch
- Garlic Chopped-2 Tsp
- Green Chillies-1 To 2
- Onion Chopped-1
- Carrot-1/2
- Salt
- Pepper-1/2 Tsp
- Maida-1 C
- Oil-1 Tsp
- Salt

METHOD

- Mix all vegetables
- Add salt, pepper powder, ginger, garlic, green chillies, ajinomoto and leave.
- Remove water.
- Add 2 tsp oil.
- Make a dough of 1 c maida, salt and 1 tsp oil.

7. HAKKA NOODLES

- Noodles-2 Cup
- Julian Cut Onion-1/4 Cup
- Chopped Garlic-1 Tbsp
- Red Chillies Dry-4 To 5
- Slice Carrot-1/2 Cup
- Cabbage-1/4 Cup
- Capsicum-1/2 Cup
- Soya Sauce-2 Tsp
- Pepper Pd-1/4tsp
- Ajinomoto-1/4 Tsp
- Green Chillies-2 Tsp

METHOD

- Heat oil.
- Add chopped garlic, green chillies and then onion and sauté it.
- Now add all vegetables.
- Add noodles.
- Add soya sauce, salt, ajinomoto.
- Add chilli sauce.

8. VEG CRISPY

FOR CRISPY

- Maida-1/4 C
- Cornflour-1/2 C
- Black Pepper Pd-1/2 Tsp
- G.G.P-1 Tsp
- Vinegar-1 Tsp
- Onion Square Pieces-1
- Capsicum Square -1
- Cabbage Square-10 to 12
- Baby Corn-4 To5
- Musroom-4 to 5
- Cauliflower-4 to 5 Florets
- Chilled Water

METHOD

- Mix maida, corn flour, salt; pepper pd, ginger garlic powder, vinegar and chilled water.
- Dip all vegetables in batter and fry it
- Heat oil
- Add ginger, garlic and green chillies
- Now add chopped onion and sauté
- Add corn flour slurry
- Now add all sauces, chilli flakes
- Add vegetables, salt and ajinomoto

GRAVY

- Chopped Garlic-1/2 Tbsp
- Chopped Ginger-1/2 Tbsp
- Chopped Onion-1/4 C
- Green Chillies-1/2 Tbsp
- Tomato Sauce-3 Tbsp
- R.C.S- 1 Tbsp
- Soya Sauce-1 Tbsp
- Chilli Flakes-1/2 Tbsp
- Cornflour-1 Tbsp
- Water-1/2 C

9. CHINESE BHEL

Ingredients:

- Tomato Sauce=1/2 C
- Garlic, Ginger, Green Chillies Paste=2 Tsp
- Pd Sugar=1/4 C
- Chopped Coriander=2 Tbsp
- Vegetable Chopped ¼ C Each=Cabbage, Carrot, Onion Long Slice
- Soya Sauce=2 Tsp
- Fried Hakka Noodles=200 Gms

METHOD

Mix all ingredients except noodles in a bowl than add noodles to it

Mix well

10. FRIED RICE

- Sesame Oil=1/4 C
- Ginger Chopped=1 Tbsp
- Garlic Chopped=1 Tbsp
- Green Chillies Chopped=1/2 Tbsp
- Finely Chopped Vegetables ½ C =Carrot,Cabbage,Onio N,Beans,Capsicum
- Spring Onion Chopped=1/2 C For Garnishing
- Soya Sauce=1 Tbsp

- Black Pepper=1/4 Tsp
- Salt=1/4 Tsp
- Ajinomoto=1/4 Tsp
- Vinegar=2 Tsp
- Rice=1 C (Cook It In 1 ½ C Water)
- Cube=1

METHOD

Take a wok add oil than add ginger, garlic and green chillies sauté them add chopped vegetables sauté for 3-4 min than give flame effect to them than add soya Sauce, vinegar, salt, black pepper, ajinomoto, cube and cooked rice mix it well than add spring onion

SCHEZWAN RICE - Add shezwan sauce in above fried rice and orange red colour

11. SPRING ROLL

INGREDIENTS

Spring Role Sheet -1 Pack

FOR STUFFING (ALL VEGETABLES SHOULD BE CUT THIN AND LONG)

- Garlic=1 Tbsp Chopped
- Ginger Chop=1 Tbsp
- Cabbage Shredded=1/2 C
- Carrot Fine Strips=1
- Green Capsicum=1/2
- Spring Onion Green = 1 Stalk
- Spring Onion =1

- Boil Noodles=1/2 C
- White Pepper Pd= ½ Tsp
- Salt
- Ajinomoto=1/2 Tsp
- Soya Sauce=1 Tsp
- Oil=1 Tbsp

STUFFING

- Take Oil In A Pan Add Oil Now Add Garlic Saute It
- Than Add All Vegetables Except Spring Onion Green And Saute It On High Flame
- . THAN GIVE FLAME EFFECT TO IT
- After 5 Min Add Salt, Ajinomoto, Soya Sauce, Pepper Pd Again Saute For 1 Min Than

Add Spring Onion Green Saute For 2 Min. Cool It

- Make Spring Rolls As Shown
- Deep Fry It

12. CHINESE SAMOSHA

INGREDIENTS:

- 1 Tbsp Oil
- 1 Tbsp Ginger-Garlic, Crushed
- 1 Cup Cabbage, Shredded
- 1/4 Cup Bean Sprouts
- 1/4 Cup Carrot, Juliennes
- 1 Tsp Soy Sauce
- Black Pepper
- 1 Tsp Red Chilli Sauce
- Samosa Patti
- Water
- Refined Flour Slurry
- Oil For Frying

METHOD

- Heat a wok, add oil, once the oil heats, lower the flame and add ginger-garlic.
- Once you add ginger-garlic, turn the flame on high and allow it to cook for 30 secs so that the raw smell goes away.
- Add cabbage, bean sprouts, carrot, and salt and allow it to cook on high flame, till it starts sweating.
- Add soy sauce, give it a quick toss and allow it to sweat.
- Add black pepper, red chilli sauce and give it a final mix.
- Switch off the flame and allow it to cool down completely.
- Transfer the mixture to a bowl.
- Apply some water on the Patti's, add a spoonful of the mixture, and keep folding it into a triangle.
- Apply the refined flour slurry on the edge of the patti, so that it sticks.
- Heat oil in a vessel and fry the Samosas crisp in it.

- Our Chinese Samosa is ready to plate.

13. HONEY CHILLI POTATOES

INGREDINETS:

Potatoes - 4

Salt - 2 Tsp

Water - 4 Cups

Maida / Plain Flour - 1 Tbsp

Rice Flour - 1 Tbsp

Maida / Plain Flour - 1/4 Cup

Rice Flour - 1/4 Cup

Salt - As Per Taste

Water - To Make Thick Batter

Oil - To Deep Fry

Sesame Seeds - 1 Tbsp

Oil - 2 Tbsp

Garlic - 4-5 Cloves

Green Chilli - 2 - 3 Slit

Sesame Seeds - 1 Tsp Raw

Onion - 1 Small Sliced

Capsicum - 1/2 Small Sliced

Salt - 1/2 Tsp

Sugar - 1/2 Tsp

Soya Sauce - 1 Tsp (Light)

Red Chilli Sauce - 1 Tbsp

Tomato Ketchup - 1 Tbsp

Black Pepper 1/2 Tsp

Water - 1/2 Cup

Corn Flour - 1 Tsp + Water - 3 Tbsp

Spring Onion - 1/4 Cup

Honey - 2 Tbsp

METHOD:

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