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ROYAL SWEETS

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- 15.CHOCOLATE ROLL
- 16.STRAWBERRY
- 17.KAJU PISTA ROLL

A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

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Anjeer Dry fruits Bites

Ingredients:-

Almonds	100gms
Pista	100gms
Cashew nuts	100gms
Dates	150gms
Anjeer	150gms

Water: - To soak figs for 2hrs.

Method: -

Chop nuts

Dry roast all the nuts. Make a paste with Dates+Anjeer.

Roast (Bhuno) this paste for 4 min on low flame.

Mix in roasted nuts. Set in a flat container or plate.

Keep it for 2 hrs. Cut into bite size pieces.

Kaju Katori

Ingredients:-

Kaju dough

Dry fruits masala

Method: -

Make a ring dry fruit use r katori from kaju dough and for filling use dry fruits masala.

Kaju katli

Cashew powder –500gms

Water -200ml

Sugar -400gms

Milk powder-80 Gms

Ghee – 2tsp

Method:-

Add sugar and water in a non stick pan and heat till sugar dissolve

Make one thread sugar syrup

Add cashew powder and stir well for a minute

Take greased butter paper and roll the dough

Apply silver foil and cut it after 5min.

Dry fruit masala for stuffingDry stuffing

. Fin ch cashew nut almond and pistachio: 1/2 cup

Rough crushed misri : 1/2 tbsp

Elaichi powder : 1/2 tsp

Wet kesar colour : pinch

Liquid glucose ½ tsp

Method

Mix all the ingredients well with the help of your fingers.

Kaju anjeer sandwich

Kaju katli dough

Soaked anjeer paste 5pcs

Sugar ½ tbsp

Ghee ½ tsp

Method:-

take a pan and roast anjeer paste, sugar and ghee till moisture goes off

Shape it according to video.

Kaju paan

Use kaju katli dough

Stuffing

Gulkand – 1 tbsp

Nuts – 2 tbsNuts tbsp

Coconut pwd. – 1 tbsp

Poppy seeds 1 tbsp

Mix everything

Method: -

Add green food colour in kaju katli dough

Roll puri size roti and cut into four parts

Make paan put stuffing and give shape.

Sangam barfi

Kaju katli dough

Gulkand

Red colour

Method:-

On a greased butter paper roll the dough in square shape

In a pan heat gulkand and add some kaju paste

Spread gulkand paste on square shape dough and cover with another layer of kaju katli dough

Cut after 5min and sprinkle some kesar water

Kaju kalash

Take Kaju katli dough and stuufed with dry masala give shape of kalash and decorate with pista dry fruit balldecorate balls

Kaju jalebi

Take Kaju katli dough and give shape of jalebi and decorate with silver varak

Dry fruit casata

Kaju katli dough

Yellow colour

Green colour

Poppy seeds

Cardamom powder

Chopped nuts

Method: -

Divide in three equal parts

Add green colour in one part and make a dough

Grease with ghee and keep aside

Mix cocoa powder in second part and make a dough

Grease with ghee and keep aside

Add chopped nuts , yellow colour and make a dough

Grease a butter and roll in square sheet [brown and green]

Make log from yellow dough

Assemble as per class

Kaju apple

Kaju mawa

Lemon and orange colour

Pistachio flakes

cloves

Paper cup

Dry fruit masala

Method: -

Take kaju mawa and divide it in 25g each and roll it

Now press it a bit so that you can stuff the masala well (as mentioned in above recipe)

After stuffing masala in it make a ball

Colour apple with orange colour and put clove

Gulab laddoo

Kaju mawa :

pink red colour

Rose essence (opt)

Dry fruit masals

Dry rose petals

Method: -

Take kaju mawa, pink colour, rose essence and mix all ingredients well

Make a ball stuff with dry fruit masala and coat with dry rose petals.

Raj kamal

Kaju mawa

Raspberry red colour Raspberry colour

Kesar colour(liquid)

Green colour

Method: -

Take 20 g of kaju mawa and mix raspberry red colour in it and make a ball(4 pc)

Then take 40 gm of kaju mawa and mix kesar colour in it and make a ball , after that press it with your palm and stuff the previous ball in it

Then take 40 g of kaju mawa and mix green colour in it and make a ball, then press it with your palm and stuff it with the previous ball

Refrigerate it for half an hour and then cut in with a sharp knife

Kaju tarbuj

Kaju mawa

tarbuj k beej

Raspberry red colour

Green colour

Method: -

Take 30 g of kaju mawa and mix raspberry red colour in it and make a ball(4 pc)

Then take of kaju mawa 20 g and make a ball , after that press it with your palm

and stuff the previous ball in it

Then take 50g of kaju mawa and mix green colour in it and make a ball, then press it with your palm and stuff it with the previous ball

Refrigerate it for half an hour and then cut in with a sharp knife

Chocolate Roll

Kaju mawa :

Cocoa powder

Chocolate vermicelli

Liquid glucose+ water

Method: -

Take kaju mawa and add cocoa powder in it and mix it well

Then roll it on the platform after that grease your hands with liquid glucose and

roll it little again

Now coat it with chocolate vermicelli

Divide it into 2 pieces

Refrigerate it for half an hour and then cut in with a sharp knife keeping 2" gap between each.

Strawberry

Kaju mawa 100+20g(divide it into 100 and 20g)

Raspberry red colour

Dry fruit masala [opt.]

Green colour

Method: -

Take 20 g Kaju mawa and add green colour in it and mix it properly and divide it

into 15 small balls and give it a leaf shape.

Now take 100g kaju mawa and add raspberry red colour in it then divide it into 5

pc of 20 g each

Then give it a shape of strawberry with the help of bottom of your hand and finger and give the strawberry design with the help of a comb. garnish it with cloves.

Kaju pista roll

Kaju katli dough

Pistachio -1/2 cup

Milk powder – 2 tbs

Sugar – ¼ cup

Green food colour -2 drops

Method:-

Mix pista powder sugar milk powder colour. Add milk and make dough

Make long roll out of it.

TARUNA BIRLA