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A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

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## **NUTS IN A JAR**

### **1. PERI PERI MAKHANAS**

#### **INGREDIENTS:**

- Makhanas- 1 cup
- Oil/butter- 3-4 tsp
- Chilli flakes- ¼ tsp
- Chaat masala- ¼ tsp
- Keya peri –peri powder- 1 ½ tbsp
- Black salt- ¼ tsp
- Oregano- 1 tsp
- Black pepper powder/ white pepper powder- ¼ tsp
- Degi mirch powder- ¼ tsp
- Salt- 2-3 pinches
- If adding butter no need to add salt

#### **METHOD:**

- Rub 2 tsp oil on Makhanas and keep them on baking tray.
- Roast Makhanas in preheated oven at 150\*c for 7-8 minutes.
- Remove and cool for 2-3 minutes , take all the masalas and left over oil in a bowl.
- Mix well and apply on roasted Makhanas , again roast the Makhanas in oven for 10-12 minutes or till they turn golden.
- Stir in between, cool completely and store in an air tight container.

### **2. SWEET GULKAND MAKHANAS**

#### **INGREDIENTS:**

- Makhanas- 1 cup
- Gulkand- 3 tbsp
- Mouth freshener- 2-3 tbsp
- Meethi saunf- 4 tbsp
- Pink colour- 1-2 drops

- Gulkand essence- 2-3 drops
- Rose petals- 1-2 tsp

**METHOD:**

- Roast Makhanas in preheated oven at 150\*c for 7-8 minutes.
- Remove and cool for 2-3 minutes, rub gulkand on makhanas and keep on baking tray lined with silpat.
- Again roast makhanas for 10-12 minutes till gulkand dries up.
- Take mouth freshener, colour and essence in a bowl, immediately coat the makhanas.
- Let them cool completely and store in an air tight container.

**3. PUDINA MAKHANAS**

**INGREDIENTS:**

- Makhanas- 1 cup
- Butter/oil – 2-3 tbsp
- Jeera powder- 1 tbsp( roasted)
- Amchoor/ chaat masala- ½ tbsp
- Pudina chutney powder (dried) – 2 tbsp
- Rock salt- ¼ tsp
- Citric acid- ¼ tsp/ lemon powder- ¼ tsp
- Dried mint leaves – ¼ tsp
- Salt- ¼ tsp
- Green colour- dried- 1/8 tsp

**METHOD:**

- Roast makhanas in butter on slow flame for about 10 minutes, keep aside.
- Grind all the above spice into a fine powder , toss the roasted makhanas in this mixture.
- Add little melted butter to coat the spices.
- Store it in an air tight container.

#### **4. HERBED NUTS**

##### **INGREDIENTS:**

- Cashews, almonds, pumpkin seeds & walnuts- ½ cup ( any)
- Garlic- 1 ( finely grated) or 1 tsp garlic powder
- Curry powder- ¼ tsp or kitchen king
- Cayenne powder/ paprika – ¼ tsp
- Cremica sandwich bread ( chipotle) seasoning- ½ tsp
- Rock salt- ¼ tsp
- Oil / butter- 1 tbsp
- Brown sugar- 1 ½ tbsp
- Rosemary/ thyme- 1 tsp
- Chaat masala- 1 tsp

##### **METHOD:**

1. Mix everything with nuts and bake at 160\*c for 15-20 minutes, stirring every 5 minutes.
2. Cool completely and store in an air tight container.

#### **5. SESAME HONEY ALMONDS**

##### **INGREDIENTS:**

- Almonds- ½ cup
- Honey- 2tbsp
- Water- 1 tbsp
- Oil- 1 tsp
- Sesame seeds- 2-3 tbsp
- Brown sugar- 2 tbsp

##### **METHOD:**

- Roast almonds in preheated oven at 150 \*c for 5-8 minutes , remove and cool for 2-3 minutes.

- Boil honey, water and oil together. Add almonds and cook on high flame till all liquid is absorbed.
- 3. Add 1 tbsp brown sugar and let it caramelize. Transfer and spread them on baking tray lined with silpat.
- 4. Sprinkle sesame seeds on them. Again roast almonds for 8-10 minutes till caramel almost dries up.
- 5. You can sprinkle more pre – roasted sesame seeds if desired.
- 6. Let them cool completely and store in an air tight container.
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## **6. HEENG JEERA PEANUTS (CASHEWNUTS/ ALMONDS)**

### **INGREDIENTS:**

- Peanuts – ½ cup
- Oil – 3-4 tsp
- Chaat masala- ½ tsp
- Jeera powder- 1 ½ tsp
- Heeng powder- 1 ½ tsp
- Salt- 2-3 pinches
- Degi mirch powder- ½ tsp
- Black salt- 2-3 pinches

### **METHOD:**

- Rub 2 tsp oil on peanuts and keep them on baking tray.
- Roast peanuts in preheated oven at 150\*c for 8-10 minutes.
- Remove and cool for 2-3 minutes, take all the masala and left over in a bowl, mix well and apply on roasted peanuts.
- Again roast the peanuts in oven for 10-12 minutes or till they turn golden.
- Cool completely and store in an air tight container.

## **7. MASALA CASHEWS**

### **INGREDIENTS:**

- Cashews- ½ cup
- Oil- 3-4 tsp
- Chaat masala- 1 tsp
- Salt- ¼ tsp
- Amchoor powder- ¼ tsp
- Garam masala- ¼ tsp
- Black pepper powder- ½ tsp
- Degi mirch powder- ½ tsp
- Black salt- 2-3 pinches
- Roasted jeera powder- ½ tsp

### **METHOD:**

- Rub 2 tsp oil on cashews and keep them on baking tray.
- Roast cashews at 150\*c preheated oven for 5 minutes.
- Remove and cool for 2-3 minutes, take all the masalas and left over oil in a bowl.
- Mix well and apply on roasted cashews, again roast the cashews in oven for 10-12 minutes or till cashews turn golden.
- Stir in between, cool completely and store in an air tight container.

## **8. SWEET CARAMEL CASHEWS/ ALMONDS**

### **INGREDIENTS:**

- Cashews- ½ cup
- Caramel sauce- Hershey- 2 tbsp
- Brown sugar- ¼ cup + 4 tbsp

### **METHOD:**

- Roast cashews at 150\*c in preheated oven for 5 minutes.
- Remove and cool for 2-3 minutes.

- Rub 2 tbsp syrup and 4 tbsp sugar on cashews and keep them on baking tray lined with silpat.
- Again roast cashews for 10-12 minutes till caramel almost dries up.
- Stir in between; take ½ cup brown sugar in a bowl.
- Remove cashews from tray with a spoon and immediately coat with brown sugar.
- Let them cool completely and store in an air tight container.

## **9. CHEESY HERBED CASHEWS**

### **INGREDIENTS:**

- Cashews- ½ cup
- Cheese spread- 1 tsp
- Cheese powder- 1 tbsp
- Whoopies cheese balls- 1tbsp powdered
- Italian seasoning- 1 tsp
- Salt- a pinch ( optional)
- Black pepper- ¼ tsp
- Chaat masala- ½ tsp
- Peri- peri powder- 1 tsp
- Cheese and herb seasoning- ½ tsp

### **METHOD:**

- Roast cashews at 150\*c for 5 minutes.
- Remove and cool for 2-3 minutes.
- Micro cheese spread for 5-7 seconds, rub cashews with cheese spread.
- Mix powdered whoppies, cheese powder, salt , pepper and seasoning.
- Coat cashews with this mixture. Keep them on baking tray lined with silpat.
- Again roast cashews for 10-12 minutes till golden brown.
- Stir in between, let them cool completely and store in an air tight container.



## **10. ITALIAN CHATKARA**

### **INGREDIENTS:**

- Nuts- almond, cashews- 2 cups
- Salt- ½ tsp
- Peri- peri powder- ½- 1 tsp
- Cinnamon powder- ¼ tsp
- Pepper powder- ¼ tsp
- Red chilli powder- ¼ tsp
- Butter- 3 tbsp
- Brown sugar- ¼ cup
- Water – 1 tbsp
- Tobasco- 1 tsp
- Italian seasoning- 1 tsp

### **METHOD:**

- Mix all the spices, keep aside.
- Melt butter, add in the nuts, and toss very well.
- Roast in a preheated oven at 170\*c for 6-8 minutes.
- Remove mix in the spices and cook on slow flame until sugar melts and the nuts are coated.
- Transfer on a silpat and separate using a fork, cool and store in an air tight container.

## **11. BLUE LAGOON MAKHANAS**

### **INGREDIENTS:**

- Makhanas- 1 cup
- Blue Curacao syrup- 2 tbsp
- Castor sugar- ¼ cup
- Mint essence- ½ tsp

### **METHOD:**

- Roast makhanas in 150\*c preheated oven for 7-8 minutes.
- Remove and cool for 2-3 minutes , rub blue curacao syrup & 1/8 cup sugar on makhanas and keep them on baking tray lined with silpat.
- Again roast makhanas for 10-12 minutes till syrup almost dries up.
- Take 1/8 castor sugar in a bowl, remove makhanas from tray with a spoon and immediately coat with sugar.
- Let them cool completely and store in an airtight container.

## **12. CARIBBEAN NUTS**

### **INGREDIENTS:**

- Nuts- almond & cashews – 2 cups
- Oil-2 tbsp
- Brown sugar- 1 tsp
- Spice mix- 1 ½ tbsp
- Lemon juice-1

### **Spice mix:**

- Chilli flakes- 2 tsp
- Chipotle or smoked paprika- 1 tsp
- Rock / sea salt- 2 tsp
- Onion powder- 1 tsp
- Garlic powder- 1 tsp
- Black pepper- ¾ tsp
- Thyme- ½ tsp
- Oregano- ½ tsp

### **METHOD:**

- Heat oil in a pan; add nuts, brown sugar and 1 ½ tbsp spice mix.
- Sauté for 5 minutes stirring occasionally until nuts are toasted.

- Take off the heat and sprinkle salt, when nuts are cooled down sprinkle lemon juice. (You can use 1 tsp amchoor powder instead of lemon juice).

### **13. LEMONY MINT NUTS**

#### **INGREDIENTS:**

- Almonds- ( roasted)- ½ cup
- Lemon juice- 1
- Chilli powder- 2 tsp
- Mint powder- ½ tsp
- Salt- 1 tsp
- Brown sugar- ¼ tsp
- Citric acid- a pinch
- Butter- 1-2 tbsp melted

#### **METHOD:**

- Marinate all the ingredients into a bowl for ½ an hour and bake at 160\*c for 15-20 minutes.
- Cool completely, store in an air tight container.