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TART & PIE

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A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

 OLD SWIFT COLLAGE HARNI MAHADEV ROAD, BHILWARA (RAJ)

cheftarunabirla@gmail.com | Toll free.18008911450, Mobile no. 9414056495

1. BANOFFEE PIE

INGREDIENTS:-

FOR BASE:-

Digestive biscuits	250 Gms
Butter Unsalted	85 gm

METHOD:-

Blitz biscuits and mix with melted butter then add crushed toasted hazelnut & mix well. Press into a spring forms or loose bottomed 9" inch tart mould. And keep it in refrigerator for 30 mins.

Note: can use normal vanilla tart.

FOR FILLING:

Castor Sugar	240 Gms
Cream	140 Gms
Butter	25 gm
Condensed Milk	200 Gms
Liquid Glucose	½ tbsp

METHOD:-

- Heat a pan and add castor sugar and let it melt completely.
- Add cream mix well with melted sugar and make smooth.
- Now add butter to it and mix well then add condensed milk, liquid glucose & gelatine to it and mix well. Switch off the flame and let it cool in the refrigerator for an hour.

FOR TOPPING:

Whipping cream	150 gms
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Coffee	1 tbsp
Banana	2 nos
Chocolate Curls	As required

METHOD:-

In a bowl beat whipping cream till soft peaks.

Add 1 tbsp coffee and beat well.

ASSEMBLE AND SERVE

Spread filling inside the chilled pie and layer it with sliced banana.

Then spread some whipping cream mixture over it and garnish it with chocolate curls.

2. NO BAKE NUTELLA

INGREDIENTS:-

FOR BASE:-

Digestive biscuits	250 Gms
Butter Unsalted	75 gm
Toasted Hazelnut	25 gm

METHOD:-

Blitz biscuits and mix with melted butter then add crushed toasted hazelnut & mix well. Press into a spring forms or loose bottomed 9" inch tart mould. And keep it in refrigerator for 30 mins.

FOR FILLING:

Nutella 400 gms

Cream Cheese 500 gms (Room temp).

Icing Sugar 60 gm

METHOD:-

- In a bowl take cream cheese and icing sugar & beat well.
- Add nutella and mix well.
- Pour it over the chilled tart, top it with toasted hazelnut & refrigerate it for 2-3 hrs.

3. CHOCOLATE HAZELNUT TART (SILKY HAZELNUT)**INGREDIENTS:-****FOR BASE:-**

Digestive biscuits 250 Gms

Butter Unsalted 90 to 85 gm

METHOD:-

Blitz biscuits and mix with melted butter & mix well. Press into a spring forms or loose bottomed 9" inch tart mould. And keep it in refrigerator for 30 mins.

FOR FILLING:

Nutella 100 gms

Truffle 400 gms

Hazelnut syrup 1 tbsp

METHOD:-

- In a bowl take truffle, nutella & hazelnut syrup & mix well.

- Pour it over the chilled tart, & garnish it with nutella drops & refrigerate it for 2-3 hrs.

4. FRENCH APPLE PIE

INGREDIENTS:-

FOR BASE:-

Flour (Maida)	220 Gms
Butter Unsalted	130 gms
Icing sugar	70 gm
Baking Pwd.	Pinch
Vanilla Essence	1 tsp
Milk	20 ml

METHOD:-

- Sieve all purpose flour, baking powder and keep it aside.
- Beat unsalted butter and icing sugar till it changes its colour. Add vanilla essence and beat it.
- Add sieved flour mix to it and mix well then add milk to it mix well and wrap it in a cling film and keep it in the fridge over night.
- In the morning crush the dough, take 270 gm dough by keeping it on a silicon sheet and covering it with butter paper.
- Now put rolled dough on the 9" inch tart mould and press it nicely. Now put a butter paper over it and fill it with beans and bake it at 160 c for 15 mins. And let it cool.

FOR FILLING:

Apple chopped	500 Gms
Butter (Unsalted)	40 gm
Castor sugar	50 gm

Vanilla sponge Pcs	200 gms
Fn Ch Raisin	50 gm
Cinnamon Pwd.	5 gm

METHOD:-

- Heat a pan and add unsalted butter and chopped apple then cook it for some time.
- Add then it cool. Now add castor sugar, vanilla sponge, Fn Ch raisin, cinnamon pwd & mix well.

ASSEMBLE

Roll the remaining pie dough and cut it into strips.

Spread the apple filling in the baked pie and cover it with the strips of dough.

Now bake it for 30-35 mins at 170 C.

5. LEMON TART

INGREDIENTS:-

FOR BASE:-

Flour	220 Gms
Butter Unsalted	130 gms
Icing sugar	70 gm
Baking Pwd.	Pinch
Vanilla Essence	1 tsp
Milk	20 ml

METHOD:-

- Sieve all purpose flour, baking powder and keep it aside.
- Beat unsalted butter and icing sugar till it changes its colour. Add vanilla essence and beat it.

- Add sieved flour mix to it and mix well then add milk to it mix well and wrap it in a cling film and keep it in the fridge over night.
- In the morning crush the dough, take dough by keeping it on a silicon sheet and covering it with butter paper.
- Now put rolled dough on the tart mould and press it nicely. Now put a butter paper over it and fill it with beans and bake it at 160 c for 15 mins. And let it cool.

FOR FILLING:

Sugar	110 gm
Corn flour	30 gm
Milk	125 ml
Water	125 ml
Zest and Juice	4 lemons
Lemon yellow colour	few drops

METHOD:-

- Put the all ingredients in a pan and cook on a slow flame till corn flour is cooked and curd is thick.
- Add lemon colour and mix well.
- Pour it in the tart.

6. CHOCOLATE MANGO TART

INGREDIENTS:-

FOR BASE:-

Flour	390 Gms
Butter Unsalted	275 gms

Icing sugar	188 gm
Vanilla Essence	1 tsp
Milk	40 ml
Cocoa Pwd.	45 gm

METHOD:-

- Sieve all purpose flour, cocoa powder and keep it aside.
- Beat unsalted butter and icing sugar till it changes its colour. Add vanilla essence and beat it.
- Add sieved flour mix to it and mix well then add milk to it mix well and wrap it in a cling film and keep it in the fridge over night.
- In the morning crush the dough, and roll the dough by keeping it on a silicon sheet and covering it with butter paper.
- Now put rolled dough on the 9" inch tart mould and press it nicely. Now put a butter paper over it and fill it with beans and bake it at 160 c for 15 mins.
- Then remove the butter paper and beans over the tart and again bake it for 15 mins.

FOR TRUFFLE:

Amul cream	100 gm
Butter	1 tbsp
Mango chocolate	100 gms

METHOD:-

- Heat the cream in a small saucepan. When the cream just begins to boil at the edges, remove from heat and pour over the chopped chocolate. Let sit one minute, and then stir until smooth add butter to it and mix well.
- Pour the mango chocolate truffle into the tart. Spread it evenly and refrigerate for another 2-3 hours before serving.

7. BLUEBERRY CHEESECAKE TART

INGREDIENTS:-

FOR BASE:-

Digestive biscuits	250 Gms
Butter Unsalted	75 gm

METHOD:-

Blitz biscuits and mix with melted butter then mix well. Press into a spring forms or loose bottomed 9" inch tart mould. And keep it in refrigerator for 30 mins.

FOR FILLING:

Cheese cream	200 Gms
Whipping Cream	150 Gms
Condensed Milk	150 Gms
White chocolate	100 GMs
Lemon Zest	1 tsp – 3 lemon
Milk	1 tbsp

METHOD:-

- In a bowl take whipping cream and & beat well till soft peaks.
- In another bowl beat cream cheese and condensed milk, now add milk, lemon
- Zest, gelatine mixed in water & mix well.
- Now mix the whipping cream and cheese mixture together. And fill it in the tart. And refrigerate it.

FOR TOPPING:

Blueberries 100 gm

Sugar 50 gm

Corn flour 1 tbsp

METHOD:

- Heat a pan and cook blueberries & sugar.
- Now add corn flour to thicken it and let it cool.
- Pour the batter over the cream cheese and whipping cream mixture & refrigerate it for 2-3 hrs.

8. TRIPLE CHOCOLATE MUD PIE

INGREDIENTS:-

FOR BASE:-

Oreo biscuits 250 Gms

Butter salted 75-60 gm

METHOD:-

Blitz biscuits and mix with melted butter. Press into a spring forms or loose bottomed 8" inch cake tin. And keep it in refrigerator for 30 mins.

FOR CAKE:

All purpose flour 75 gm

Baking powder ¼ tsp

Cocoa powder 1 tbsp

Dark chocolate 150 gm

Butter	65 gm
Condensed milk	75 gm
Water/ milk	3 tbsp
Vanilla essence	1 tsp
Coffee	$\frac{3}{4}$ tbsp (diluted in $\frac{1}{2}$ tbsp water)
Irish syrup	1 tbsp

METHOD:-

- Sieve all purpose flour, cocoa powder and keep it aside.
- In a bowl take melted dark chocolate and add melted butter and mix properly. Then add condensed milk and whisk well. Add diluted coffee, Irish syrup, water/milk and whisk well to obtain a smooth mixture.
- To this mixture add all the sieved dry ingredient mixture in two steps by cut and fold method to get a thick and smooth batter.
- Transfer the batter onto the biscuit base. Bake for 15 mins at 170 C then let it cool completely.

FOR TRUFFLE:

Amul cream	180 gm
Amul butter	2 tbsp
Dark chocolate	300 gm

METHOD:

- Chop the chocolate.
- Boil the fresh cream and add to the chocolate and cover it for 10 mins.
- Mix well and add the soft butter and mix well.
- Let it cool and pour it over the cake and refrigerate it for 2-3 hrs.

9. COCONUT PIE

INGREDIENTS:-

FOR BASE:-

Digestive biscuits	250 Gms
Butter Unsalted	85 gm

METHOD:-

Blitz biscuits and mix with melted butter then add crushed toasted hazelnut & mix well. Press into a spring forms or loose bottomed 9" inch tart mould. And keep it in refrigerator for 30 mins.

FOR PUDDING:

Milk	1 cup
Corn flour powder	2 tbsp
Sugar powder	2 tbsp
White chocolate	100 gm
Vanilla essence	1 tsp
Butter	2 tbsp
Coconut powder	½ cup

METHOD:-

Take a pan put 1 cup of milk in it with sugar powder, corn flour powder and boil it. Mix continuously till it becomes thick.

Then add chopped white chocolate in it mix it with hand whisk till it melts. Then switch off the gas.

Add vanilla essence and coconut powder then add butter to it and mix well.

Take the mixture in a bowl and then put a cling wrap over the pudding and keep in refrigerator.

Now pour the mixture over the cake. And refrigerate it for 2-3 hrs.