REAL FOOD, GREAT TASTE, GREAT VIBES

ENCHANTED

TARUNA BIRLA
COOKING INSTITUTE

Chef Taruna Birla

BAKERY EDITION

DELECTABLE
BAKED DELIGHTS

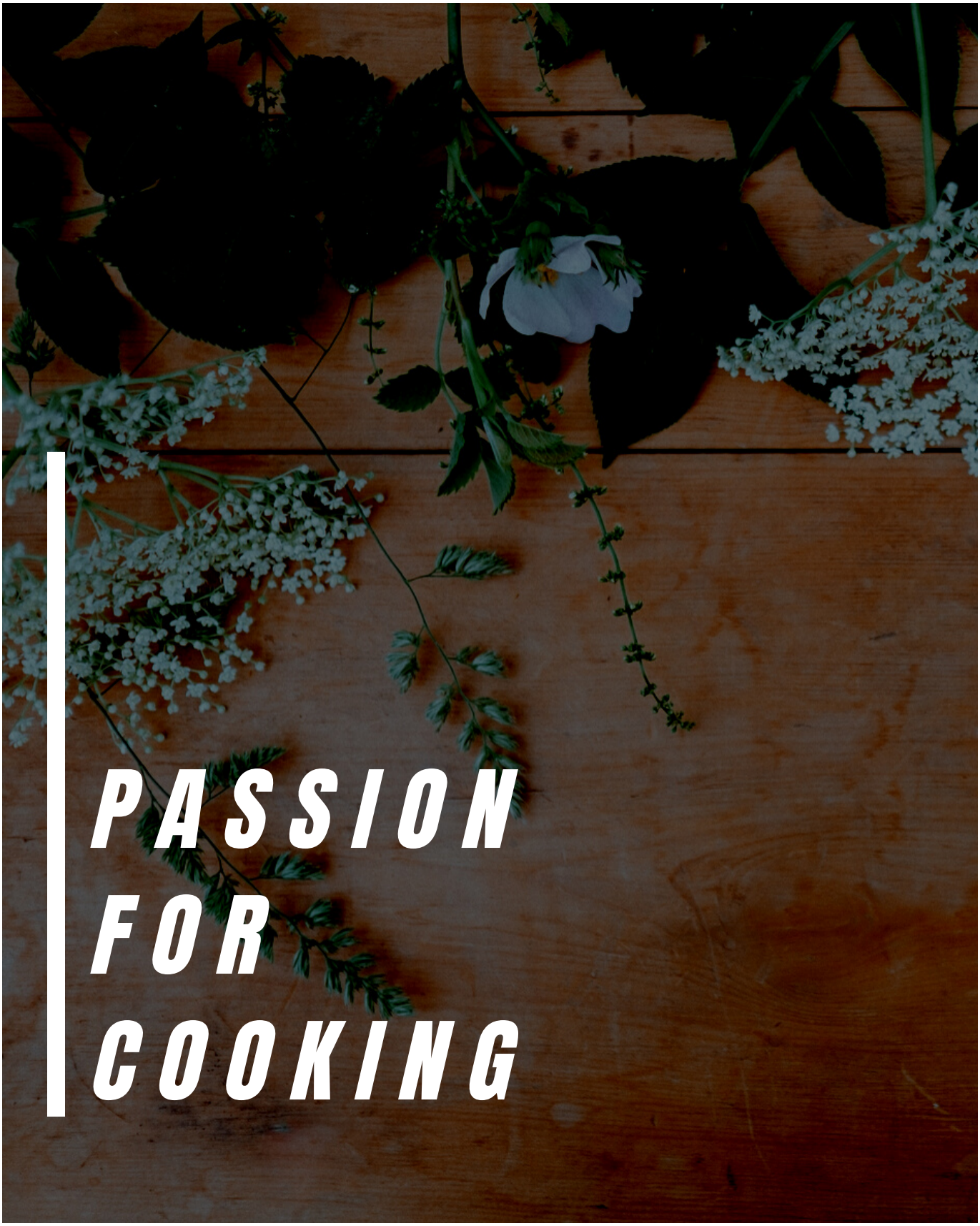
ABOUT The Chef

I was very fond of cooking since childhood.

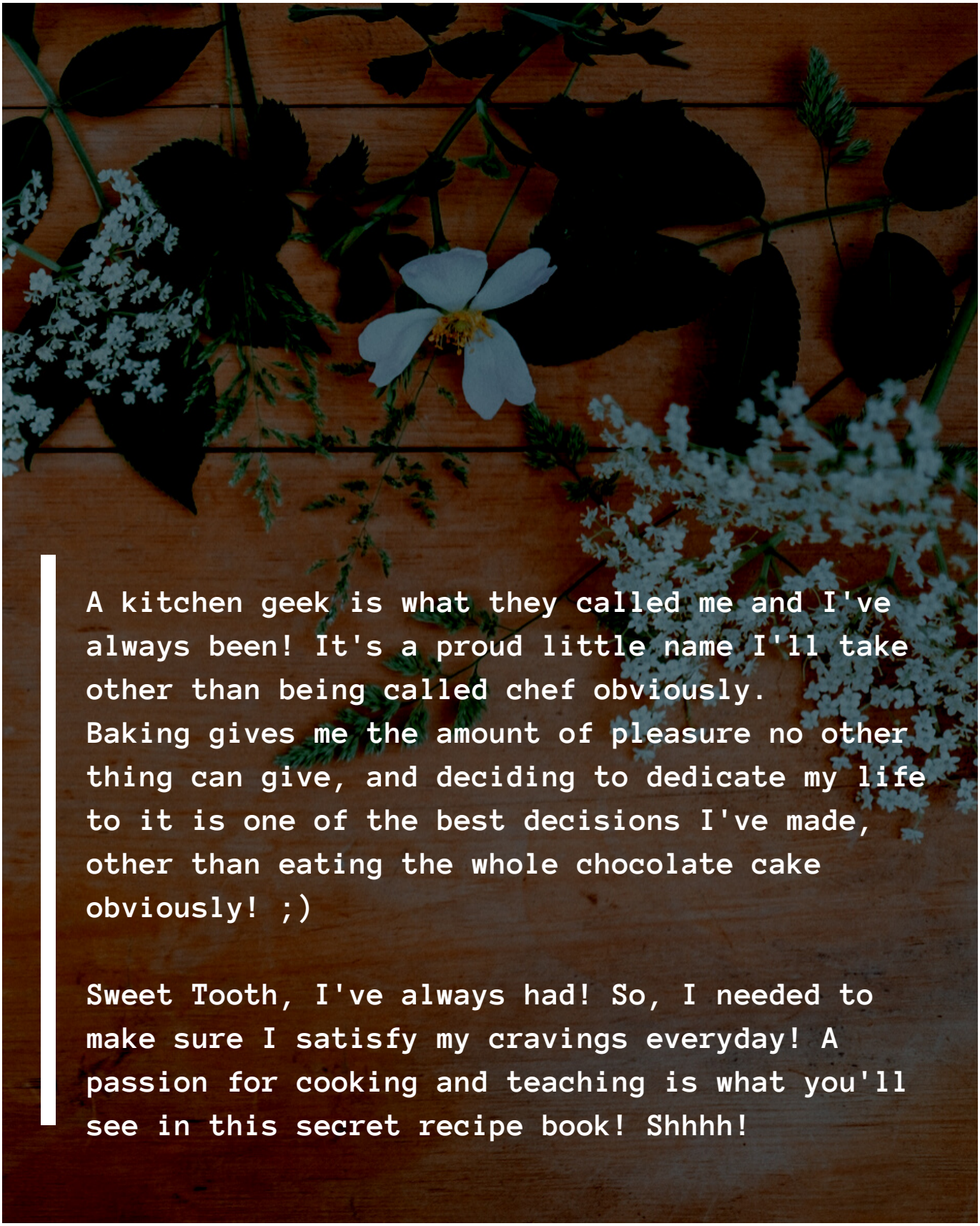
My first interaction was ... Since childhood Grandma used to go to the kitchen as a magician, then all she needed to say was a magic word. Grandma used to go to the kitchen and make something, so it seemed that this is a very powerful place. So being a stubborn self that I have to learn this magic from my grandmother.

When I first joined the institute, I felt that if I have a relationship with food, a knife in my hand does not matter. It's a relationship that matters.

Many times you just do it and believe that what we are doing will get back. When I am in the kitchen, it is the passion that whatever creation is in my mind has to reach the par and after that there is a faith that when I open the lid on the fire, the biryani will be good.



PASSION FOR COOKING



A kitchen geek is what they called me and I've always been! It's a proud little name I'll take other than being called chef obviously.
Baking gives me the amount of pleasure no other thing can give, and deciding to dedicate my life to it is one of the best decisions I've made, other than eating the whole chocolate cake obviously! ;)

Sweet Tooth, I've always had! So, I needed to make sure I satisfy my cravings everyday! A passion for cooking and teaching is what you'll see in this secret recipe book! Shhhh!

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I make your occasion sweeter than ever & taking your celebration to a whole new level CAKE.....CAKE..... CAKE.....

02. Muffins

My brain said “CRUNCHES” but my stomach autocorrected it to..... muffins.

03. Brownies

Feeling downie eat a brownie.....everything is good if it’s made of chocolate.

04. Cookies

Let’s get ready to make delicious batches of cookies with such love that it will be called a batch made in heaven.

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06. Crunchy Bar

Taste is real ingredients & say hello! To everlasting energy, just munch on it stress free

Cakes!

An item of soft sweet food made from a mixture of flour, fat, sugar, and other ingredients, baked and sometimes iced or decorated.

An item of savory food formed into a flat round shape, and typically baked or fried.

Legend recalls that the addition of candles on cakes started in Ancient Greece, where cakes were made in a moon shape for the Goddess of the Moon, Artemis. The candles reflected the moonlight, whilst the smoke lifted the devotee's prayers to Artemis. This is also rumored to be why we 'make a wish' when we blow out the candles on birthday cakes, with the smoke carrying our wishes away to be granted.

TEA-TIME

CAKE

A RECIPE BY CHEF TARUNA BIRLA

Making of the recipe

The universal truth is cake is bae and sitting down with a cup of tea or coffee and a slice of cake allow you to take a mental break in the middle of a busy day.
It gives you that warm, comforting feeling and adds just that little bit of indulgence and happiness.
So, sit back, relax and enjoy the delicious tea cakes recipes.

Ingredients

- All purpose flour - 125gm
- Baking Powder - 1 tsp
- Baking Soda - 1/2tsp
- Condensed Milk - 200gm
- Butter - 50gm
- Water - 90gm (or little more)
- Castor sugar - 1 1/2tbsp
- Vanilla essence - 1tsp

Procedure

1. In a bowl add condensed milk and butter, blend them well till it gets smooth.
2. Add vanilla essence and blend a bit again. & With this step we are done mixing all our wet ingredients.
3. Now, mix all the dry ingredients i.e; all purpose flour, Baking Powder, Baking Soda and Castor sugar in a separate bowl.
4. Mix all the wet ingredients and dry ingredients alternatively and finally add water to set the consistency.
5. Pour the batter in a 7" round pan greased and dusted with oil and maida (Don't forget to lick the leftover batter from the bowl coz, you only live once ;))
6. Bake it for 25 minutes at 160 degrees.

SCAN FOR THE TUTORIAL

TEA-TIME

CHOCOLATE CAKE

A RECIPE BY CHEF TARUNA BIRLA

Making of the recipe

"Freedom is...not to be bound by my wounds. And to be able to eat cake everyday."

- Amanda de Cadenet

When I say cake and not mention the flavour, by default it has to be chocolate! Just a mention of this heavenly chocolate delight has both the adults and kids crave for it. What if you could bake your favorite chocolate cake at home and enjoy it with your tea daily? Well, with this best simple chocolate cake recipe, now you can!

Ingredients

- All Purpose Flour- 2 Cup
- Baking Soda - 1 Tsp
- Baking Powder -1.5 Tsp
- Castor Sugar - ¾ Cup
- Oil - ½ Cup
- Milk - ½ Cup (Q S)
- Vanilla Essence -1 Tsp
- Cocoa Powder - 4 Tbsp
- Curd - 1 Cup

Procedure

1. In a bowl add curd and castor sugar, mix well till blended.
2. Add oil and mix well, add vanilla essence to this.
3. Mix all dry ingredients together and keep in a separate bowl.
4. In the curd mixture add the dry ingredients & mix alternatively till you get the desired consistency.
5. Make sure the mixture has no lumps and is smooth
6. Pour the batter in greased 6 inch round pan and bake 25 min at 160 C.

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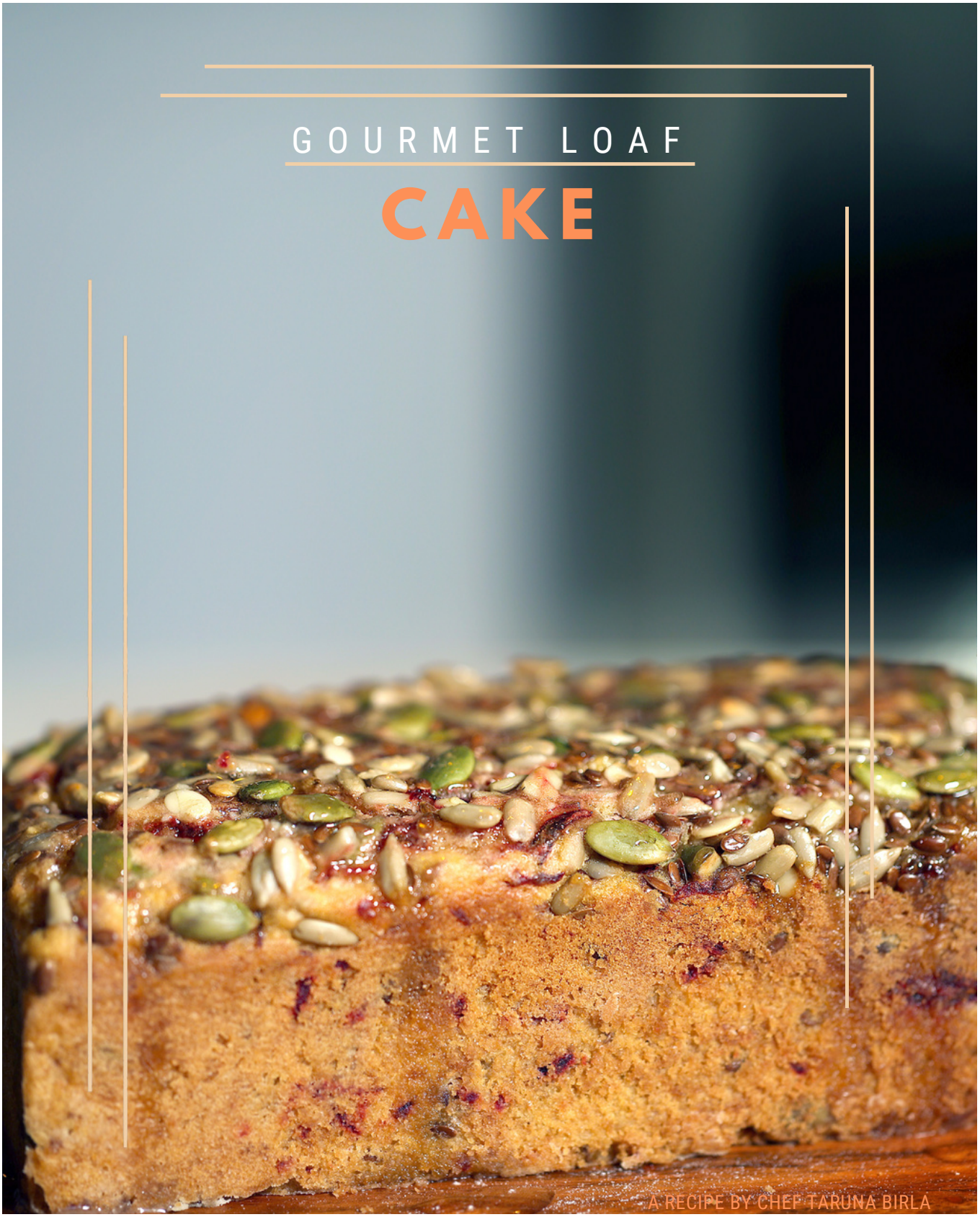
GOURMET LOAF

CAKE



A RECIPE BY CHEF TARUNA BIRLA

Making of the recipe

This fairly recent American creation was invented by a salesman who sold the recipe to General Mills, which spread the recipe through marketing materials in the 1940s and 1950s. A classic gourmet cake is kind of a cross between an oil cake and a sponge cake.

Ingredients

- Maida - 100gms
- Baking Soda- 1tsp
- Brown Sugar- 30gms
- Cinnamon Powder- 1/2 tsp
- Almond Powder- 3-4 tbsp
- Mixed Seeds- 1/4 cup
- Grated Beet Root- 1/2 cup
- Milk- 1/2 cup
- Mixed seeds- 2 tsp
- Condense Milk- 130gms
- Vanilla Essence- 1tsp
- Lemon Juice- 1tbsp
- Oil- 1tsp
- Butter (Amul Salted)- 50gms

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Procedure

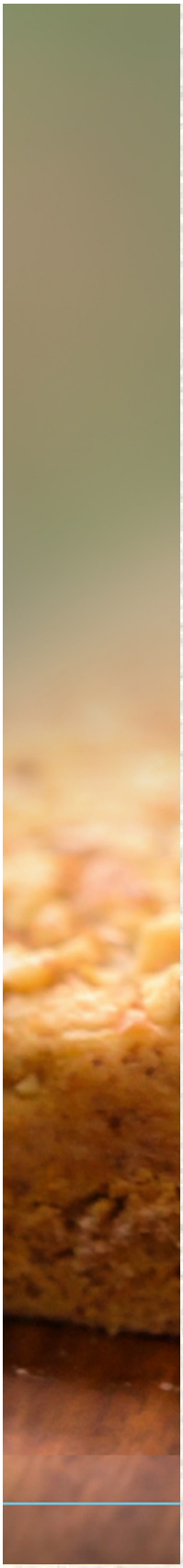
1. Sieve through all dry ingredients except brown sugar (maida, baking soda & baking powder) and add cinnamon powder, almond powder and keep aside in a separate bowl.
2. Take the wet ingredients - condensed milk, brown sugar & butter and whisk this till the sugar dissolves & a fluffy mixture are obtained.
3. Gradually add the sieved dry ingredients and gently
4. mix
5. Add vanilla essence, oil and milk, mix well
6. Add grated beet root, lemon juice and mixed seeds and mix by cut and fold method.
7. Take a 6 inch round tin - buttered and dusted with maida and pour the batter prepared and put mixed seeds kept for garnishing and press a little with spatula
8. so as to avoid them form over baking.
9. Bake at 175° c for 20-25 minutes or till done.
10. If you want to glaze your cake then make glaze syrup. Take castor sugar (2tbsp) and water (1 tbsp) and bring to boil, keep stirring continuously and add lemon juice (1/4 tsp)

Keep cooking till the mixture thickens a little and keep aside to be used as glaze for the cake.

SUGAR-FREE

WALNUT CAKE

A RECIPE BY CHEF TARUNA BIRLA



Making of the recipe

Go nuts this holiday season with Walnut loaf Cake. This cake is a super delicious, soft, and moist cake that is a perfect tea time snack and is worth a try. The nutty flavor of dates with walnut is just amazing!! Walnut cake will be a hit at the holiday table this year. It makes a lovely dessert year-round, but its warming qualities are especially welcome in the winter months during a festive celebration. The walnuts add some nice texture and crunch.

Ingredients

- Whole wheat flour- 1+1/2cup
- Corn flour- 1/2cup
- Honey- 1 cup
- Oil- 1/2 cup
- Yogurt- 1 cup
- Milk- 1 cup
- Baking powder- 1 tsp
- Baking soda- 1/2 tsp
- Apples [peeled &grated]- 2
- Walnut [chopped]- 1/2 cup

Procedure

1. Preheat the oven to 170-degree Celcius line the baking pan
2. Sieve the whole wheat flour, cornflour baking powder, baking soda in a bowl and keep aside
3. Take a bowl add honey, oil, yogurt, milk, whisk everything well until they get mix well
4. Add gradually the flours into the wet ingredients, mix well with a spatula do not over-beat
5. Finally add grated apple, chopped walnuts, give a quick mix 7 inch round tin
6. Bake the cake for 25-30 minute in the middle rack of the oven

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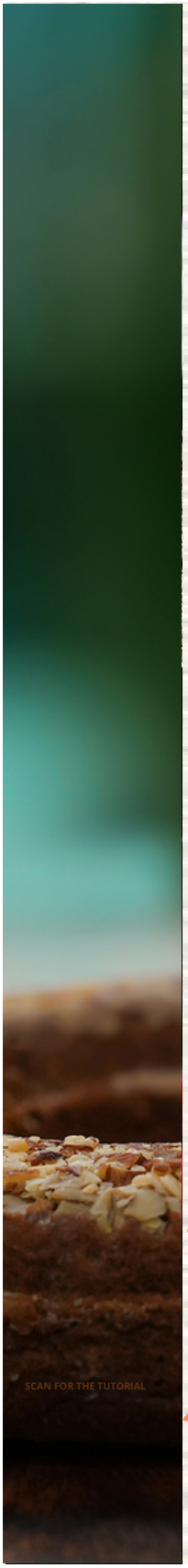
OATS AND DATES

CAKE

A RECIPE BY CHEF TARUNA BIRLA



Making of the recipe

How about a delicious cake that is egg-less, butter-less, and full of heart-healthy ingredients?! This cake is moist, packed with soft dates, and basically melts in your mouth as you bite into it. Dates are an excellent source of fiber, natural sugars, it is low in cholesterol and fat. Have this healthy cake for breakfast or as a snack with your evening tea. This cake is naturally sweetened with dates and requires minimal addition of sugar which you can also skip if you like it less sweet. Can be enjoyed guilt-free by kids and adults alike.

Ingredients

- Whole wheat flour- 3/4 cup
- Instant cooking oats- 3/4 cup
- Dates (Deseeded and chopped)- 18-20pcs
- Castor sugar- 1/4 cup
- Baking soda- 1tsp
- Baking powder- 1tsp
- Milk- 1.5 cup
- Vanilla essence- 1tsp
- Oil- 1/2 cup

Procedure

1. Boil the milk and soak the dates in it for 20 -30 min. This will make the cake wonderfully soft.
2. Pre heat an oven to 175* C & grease a pan with butter or oil and dust with flour
3. In a bowl add whole wheat flour, oats, sugar, baking soda, baking powder, and mix well
4. Add the milk – dates mixture and mix well
5. Add oil and vanilla and just mix until combined. Do not over mix.
6. The batter will be thick. Add any nuts or seeds on top if desired
7. Pour the batter into the prepared 7 inch round tin and bake it for 40-45 minutes
8. until a toothpick inserted in the center comes out clean
9. Allow the cake to cool completely in the pan and take out after it
10. Cool if you cut slice the cake while it is still warm, it tends to break

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ORANGE

MUD-CAKE

A RECIPE BY CHEF TARUNA BIRLA

Making of the recipe

A gorgeous chocolate mud cake with an orange twist. A dense, moist cake with the addition of orange gives it a jaffa flavour topped with a smooth melted chocolate. Easy to prepare and is sure to impress any guest. Absolutely divine! IT is an ultra-decadent slice of cake that's just bursting with chocolate and orange flavor. It's a wonderful cure to the drab winter blues, and a very strong argument in favor of continuing the orange chocolate stocking tradition!

Ingredients

- Butter- 120gm
- Dark Chocolate- 100gm
- Orange juice- 1/2cup
- Brown sugar- 3/4cup
- Curd- 1/2 cup
- Flour- 1 1/3 cup
- Baking Soda- 1 TSP
- Baking Powder- 1 TSP
- Cocoa Powder- 1/4 cup
- Orange zest- 1 orange

Procedure

1. Preheat oven to 180°C.
2. In a saucepan mix together butter, chocolate, orange juice, and brown sugar
3. Keep on medium flame keep on stirring until the butter and chocolate are completely melted.
4. Remove from flame and allow it to cool for 10 minutes.
5. Mix curd and add orange zest.
6. In another bowl sift together maida, baking powder, baking soda, and cocoa powder
7. Mix all the dry & wet ingredients alternatively.
8. Pour the batter in 9×4 loaf pan and bake it at 170 C for 30-35 mins.
9. Let it cool completely, pour dark chocolate and garnish with fresh orange slice..

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BANANA BREAD

A RECIPE BY CHEF TARUNA BIRLA

Making of the recipe

We all love Banana Bread! It is one of the simplest and utterly delicious treat. We all are aware that banana bread recipes are made with overripe bananas but did you all know that banana bread is not a bread at all? Or that it is very good for your heart? So what are you waiting for now..just go out there and grab some bananas and make this yummy - healthy recipe.

Ingredients

- Whole wheat flour - 1+1/2 cup
- Cinnamon powder - 1/2 tsp
- Over ripe banana (large) - 2 pcs
- Baking powder - 1/2 tsp
- Baking soda - 1/2 tsp
- Brown sugar - 3/4 cup
- Nutmeg powder - 1/4 tsp
- Oil - 1/2 cup
- Salt - A pinch
- Chopped walnuts - 2 tbsp

Procedure

1. Mix sugar with mashed banana. Add 1/2 cup oil. I have used sunflower oil in this recipe. Mix it.
2. Add cinnamon powder and vanilla essence to the mixture and stir it.
3. Sift flour, baking powder, baking soda and salt. Now add dry ingredients into wet ingredients. Fold gently.
4. Make a thick batter. Don't over mix. Add all the seeds and nuts in the batter and mix it.
5. Place a parchment paper in a loaf tin. pour the batter into it and with the help of spatula, level it.
6. Sprinkles chopped walnuts and bake it in a preheated oven at 170 C for 40 mins

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Muffins!

A muffin is a small baked good made from batter. ... Muffins are single-serving quick breads, which rise with the help of baking soda or baking powder and eggs instead of yeast. They tend to be sweet and somewhat moist, but heavier than a cake or cupcake. Muffins are baked in a pan with cup-sized indentations. Muffin batter is typically deposited or placed into deep, small cup-shaped pan before baking. This gives the finished product a special “cupcake” or “mushroom-like” shape.

ROSE PISTACHIO

MUFFIN

A RECIPE BY CHEF TARUNA BIRLA

Making of the recipe

What did I heard? Roses and Pistachios? Together? I feel this dish will not only taste good but will also look so appealing that I feel pitty for those who are on a strict diet. Guys I think you should wait no more, bring your ingredients together and BAKE BAKE BAKE!!!

Ingredients

Maida	1 cup+1tbsp
Sugar	1 tbsp
Baking Powder	1/2 tsp + 1/4 tsp
Baking Soda	1/4 tsp
Pista Powder	1/4 cup
Butter	1/3 cup
Milkmaid	1/2 cup + 1 tbsp
Rose Water	2 tsp
Water	1/3 cup
Citric Acid	2 pinch
Eno	1/2 tsp

Procedure

1. Take a bowl add butter and sugar and whisk it add milkmaid and whisk it.
2. Add 2 pinch of citric acid, and rose essence, whisk it again.
3. Sieve maida, baking powder, baking soda and pista together..
4. Now mix both the mixture for yummy rose pistachio muffin.
5. Add water and eno.
6. Pour the batter in muffins mould and bake it at 180 C for 10-15 mins.

SCAN FOR THE TUTORIAL

CLASSIC FRUIT MUFFINS

A RECIPE BY CHEF TARUNA BIRLA

Making of the recipe

Muffins which are loved by both children and adults. It has all the goodness of a perfectly baked vanilla muffin. This spongy tutti frutti muffin won't fail you a single time. It is also very easy to customize, you can add fruits, nuts etc. to make it your own this holiday season.

Ingredients

Maida	3/4 cup
Sugar	1/3 cup
Curd	1/2 cup
Oil	1/3 cup
Salt	Pinch
Pineapple Essence	1/4 tsp
Vanilla	1/8 tsp
Orange	1/8 tsp
Baking Soda	1/4 tsp
Tutti Fruiti	1/4 cup
Baking Powder	1/2 tsp + 1/8 tsp

Making of the recipe

Method

1. Whisk curd and sugar together.
2. Now add baking powder, baking soda and keep aside for 5 minutes.
3. Now add oil and essence.
4. Sieve maida and salt after which, add tutti-fruiti to it.
5. Mix both the mixture.
6. Pour the batter in muffin mould & bake it at 180 C for 10-15 mins.

SCAN FOR THE TUTORIAL

COOKIE 'N' CREAM

MUFFINS

A RECIPE BY CHEF TARUNA BIRLA

Making of the recipe

Procrastibaking: The art of making cupcakes instead of doing something else you should be doing. And when the cupcake have the flavour of cookie and cream both! I really don't find any reason that you won't like it.

Ingredients

- Maida -100gms + 1 tbsp
- Baking powder -1tsp
- Baking soda -1/4tsp
- Condensed milk -130gms
- Butter -50 gms
- Vanilla essence -1/2tsp
- Milk or water -1/2cup
- Oreo Cookie powder -1/4cup

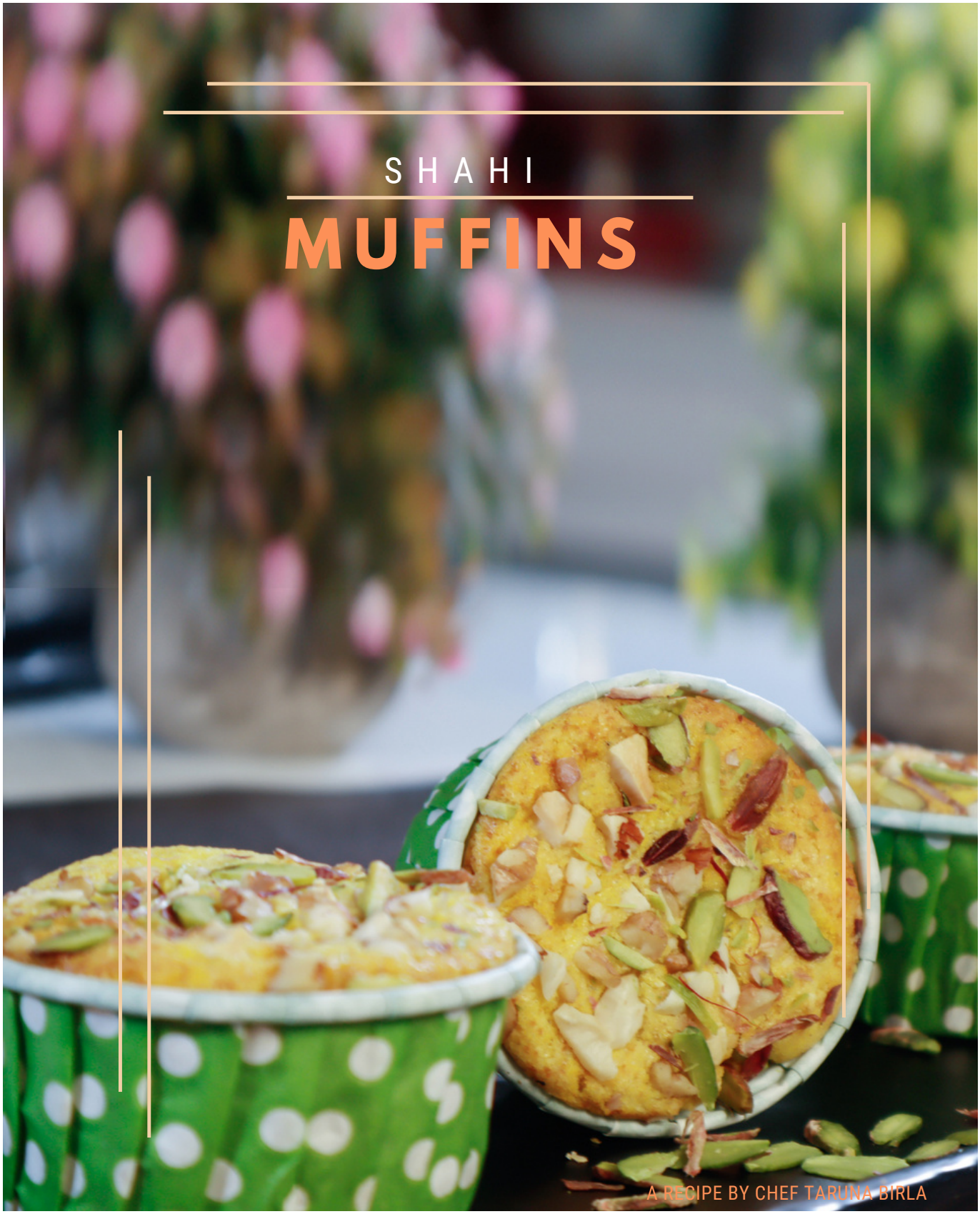
Procedure

1. Mix maida, baking powder, baking soda and sieve it.
2. Beat milk maid and butter
3. Add dry ingredient in wet ingredients and fold, then add milk and mix with light hand. & add essence and cookie powder.
4. Pour the batter in muffin mould & bake it at 180 C for 10-15 mins.

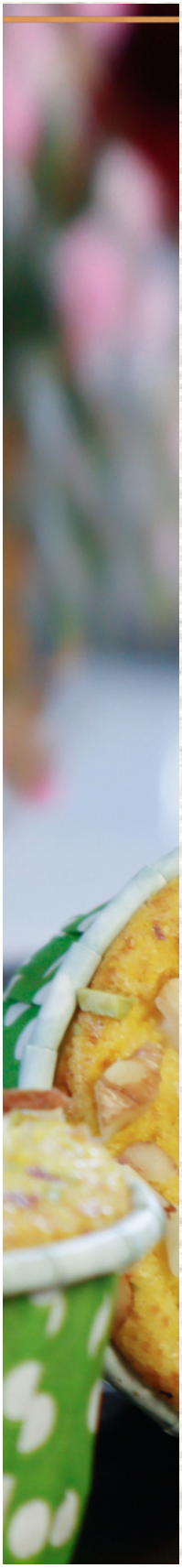
SCAN FOR THE TUTORIAL

SHAHI

MUFFINS



A RECIPE BY CHEF TARUNA BIRLA



Making of the recipe

Loaded with the exquisite flavours of Gulabs Thandai, the Shahi Cupcake is a perfect blend of the western and eastern world. A tantalizing blend of rich nuts, spices and dried fruit seeds, Its rich flavours make it a perfect refreshment for any occasion or festival.

Ingredients

- Butter- 2 tbsp
- Oil- 3 tbsp
- Sugar- 6 tbsp
- Maida- 1/2cup + 2 tbsp
- Lemon Juice- 1 tsp
- Milk- 1 tbsp for saffron
- Milk- 1/4 cup
- Yogurt- 1/4 cup
- Baking Powder- 1/2 tsp
- Baking soda- 1/4 tsp
- Dry fruit- 4 tbsp
- Saffron few- (15-20)threads
- Cardamom powder- 1 tsp

Procedure

1. Take butter, oil, sugar, and whisk well.
2. Add yogurt to it and mix well, add kesar and mix.
3. Add maida, Baking Powder, and baking soda and sieve well.
4. Mix all the dry & wet ingredients well
5. Now fold it by using milk until you get lump free batter (don't over mix)
6. Add dry fruits, elaichi powder now spoon the batter evenly onto each cup.
7. Top with saffron and cardamom powder.
8. Pour the batter into muffin mould and bake it in preheated oven and bake it at 180 C for 18-20 min.

Notes

Add Lemon juice in milk & leave it for 5 minutes.

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APPLE-CINNAMON

MUFFINS

A RECIPE BY CHEF TARUNA BIRLA

Making of the recipe

These muffins have apples in it, it should definitely be counted as a serving of fruit ;) Apple Cinnamon muffins are so mouth watering and full of warm cinnamons and crunchy apple bits.

Ingredients

- Chopped Apples - 1+1/4 cup
- Cinnamon powder - 1/4 tsp
- Whole wheat flour - 1 cup
- Baking soda - 1/2 tsp
- A pinch of salt
- Sugar - 1/2 cup
- Vanilla essence - 1/2 tsp
- Melted butter - 3 tbsp
- Water - 1/2 cup
- Vinegar - 1/2 tbsp
- Cinnamon powder for sprinkling

Procedure

1. Sift the whole wheat flour, baking soda, cinnamon powder and pinch of salt in a deep bowl using a sieve and keep aside.
2. Heat a deep non stick pan, add 1/2 cup of water and sugar, mix well and cook on a medium flame for 2 minutes, while stirring continuously
3. Switch off the flame, add the vanilla essence, butter, vinegar and mix well.
4. Add the sifted flour and 2 tbsp of water and mix gently using a whisk.
5. Add the apples and mix gently.
6. Drop spoonful of the batter into each muffin mould and tap it lightly.
7. Sprinkle little cinnamon powder on each muffin mould.
8. Bake in a pre- heated oven at 180 degree celsius for 20 min.
9. Serve the apple cinnamon muffin warm.

SCAN FOR THE TUTORIAL

Brownies!

The favorite dessert of the west can now be made very easily and expertly at home. Hot brownies coupled with ice creams is one of the most preferred urban desserts to celebrate those sweet moments of joy. So, grab your whisker, bake the brownies with the help of our easy breezy recipes and show off your tasty creation by posting a drool-worthy brownie photo on instagram and while you do that don't forget to tag us ;)

CHOCOLATE WALNUT

BROWNIES

A RECIPE BY CHEF TARUNA BIRLA

Making of the recipe

People seemed to love the addition of walnuts in brownies and even in a basic cake sponge. It adds so much texture and crunch to it.
You will be in textural heaven when you bite into this one. With the golden brown top and soft crumb, I am totally in love with it!
And as they say "A brownie a day keeps the frownies away." no one should stop eating them, EVER!

Ingredients

- Dark Chocolate 250 gms
- Butter 60 gms
- Condensed milk 100 gms
- Milk 50 gms (Warm)
- Maida 75 gms
- Baking Powder 5 gms (1+½ TSP)
- Walnut 50 gms
- Essence 1 tsp

Procedure

1. Heat oven at 180° C for 10 minutes, Grease and line 9" square in butter paper
2. Melt the dark chocolate and butter in microwave mix with manual whisk.
3. Then add condensed milk slowly,
4. Add milk and mix properly. Mix maida and baking powder
5. Keep aside put in lined tray and sprinkle walnuts on top. Bake at 180°C for 35-40 minutes.

SCAN FOR THE TUTORIAL

GOOEY COFFEE

CARAMEL BROWNIE

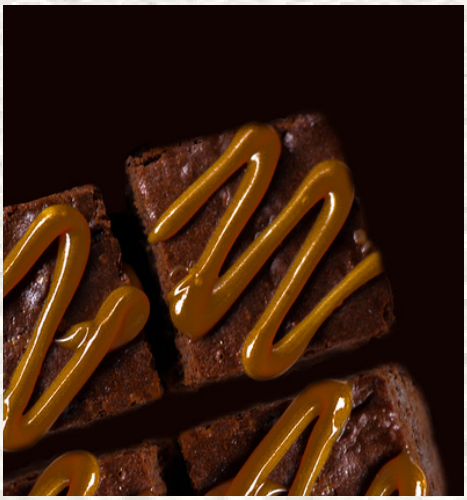
A RECIPE BY CHEF TARUNA BIRLA

Making of the recipe

This recipe for caramel brownie cake is like a hot fudge sundae but in cake form. A delicious, thick cake that you poke holes in and drizzle delicious caramel sauce. Sounds so delicious! Right?

Ingredients

- Dark chocolate 300 gm
- Butter 130 gm
- Condensed Milk 150 gm
- Water/milk 3 TBSP (Warm)
- Vanilla Essence 1 TSP
- Flour (maida) 150 Gms
- Baking Powder ½ TSP
- Cocoa Powder 2 TBSP
- Caramel Sauce 3 TBSP (for topping)
- Butter scotch sprinkle 2 TBSP (for topping)
- Coffee ½ tbsp



Procedure

1. Greased & line 6" Square pan with butter or spray cooking spray. Dust it with flour
2. Mix together maida, cocoa powder and baking powder and keep aside
3. In a bowl melt dark chocolate and add melted butter and mix properly.
4. Then add condensed Milk and whisk add water and whisk to ensure a smooth mixture is obtained.
5. To this mixture add the dry ingredients - Maida mixture and mix with cut n fold method to get a thicker and smooth batter also to maintain its consistency.
6. Put the batter in greased tray and bake at 160°C to 170°C for 25 to 30 Minutes or till done.
8. Let it cool completely and drizzle caramel sauce & sprinkle butter scotch.

SCAN FOR THE TUTORIAL

Cookies!

Let's get ready to make delicious batches of cookies with such love that it will be called a batch made in heaven!

JEERA

COOKIES

A RECIPE BY CHEF TARUNA BIRLA

Making of the recipe

Jeera Cookies in India are ideal for tea time. A little Sweet and a Little Salty, it tastes so yum! And a perfect partner for your tea. So, let's get ahead with this easy breezy recipe.

Ingredients

- Maida - 1 cup
- Butter - ½ cup
- Powder sugar - ¼ cup
- Shah Jeera - ½ tsp (for topping)
- Baking powder - ¼ tsp
- Jeera - 1 tsp
- Salt - ½ tsp

Procedure

1. Beat butter and powder sugar
2. Add baking powder, salt, jeera, maida and prepare a nice dough.
3. Roll the dough like chapatti on butter paper & fridge it for 20 mins.
4. Garnish with shah jeera..
5. Cut the jeera cookies into a desired shape. Bake it at 180*c for 10-15 min.

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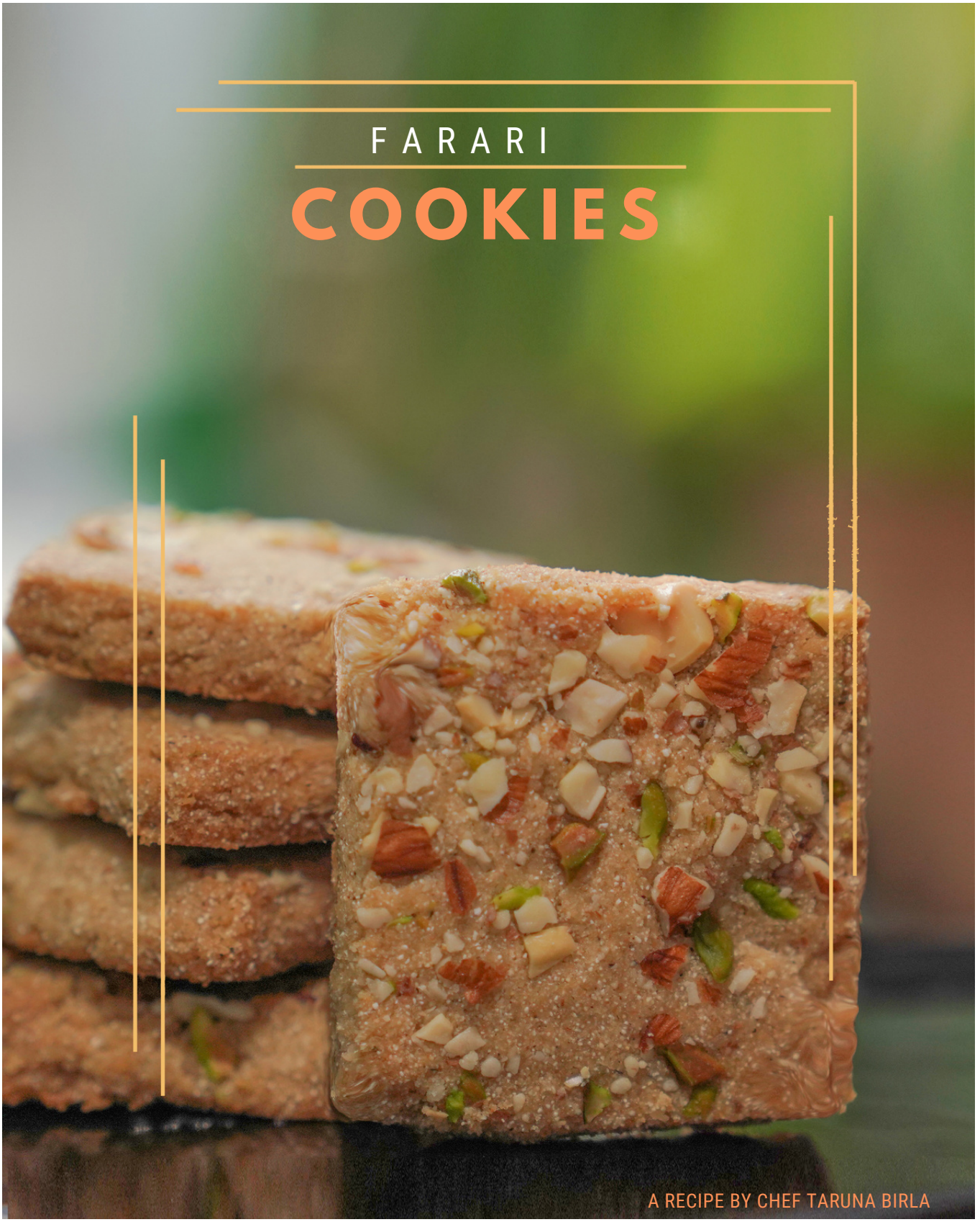
FARARI

COOKIES



A RECIPE BY CHEF TARUNA BIRLA

Making of the recipe

Someone has rightly said that abs aren't made in the kitchen but cookies are! And who would have thought that cookies can be healthy too! Bringing you here the recipe of cookies in our own desi style. Hope you all will like it too!

Ingredients

- Rajagra (amarnath) flour (fine) - 100gm
- Singoda (water chestnut) flour - 50gm
- Pure ghee (chilled) - 100gm
- Coconut bura - 25gm
- Milk - 25ml
- Elaichi (cardamom) powder - 2.5gm
- Sugar bura - 100gm
- Dry fruits - 33.3gm (almond & pistachio for garnishing)

Notes and Tips

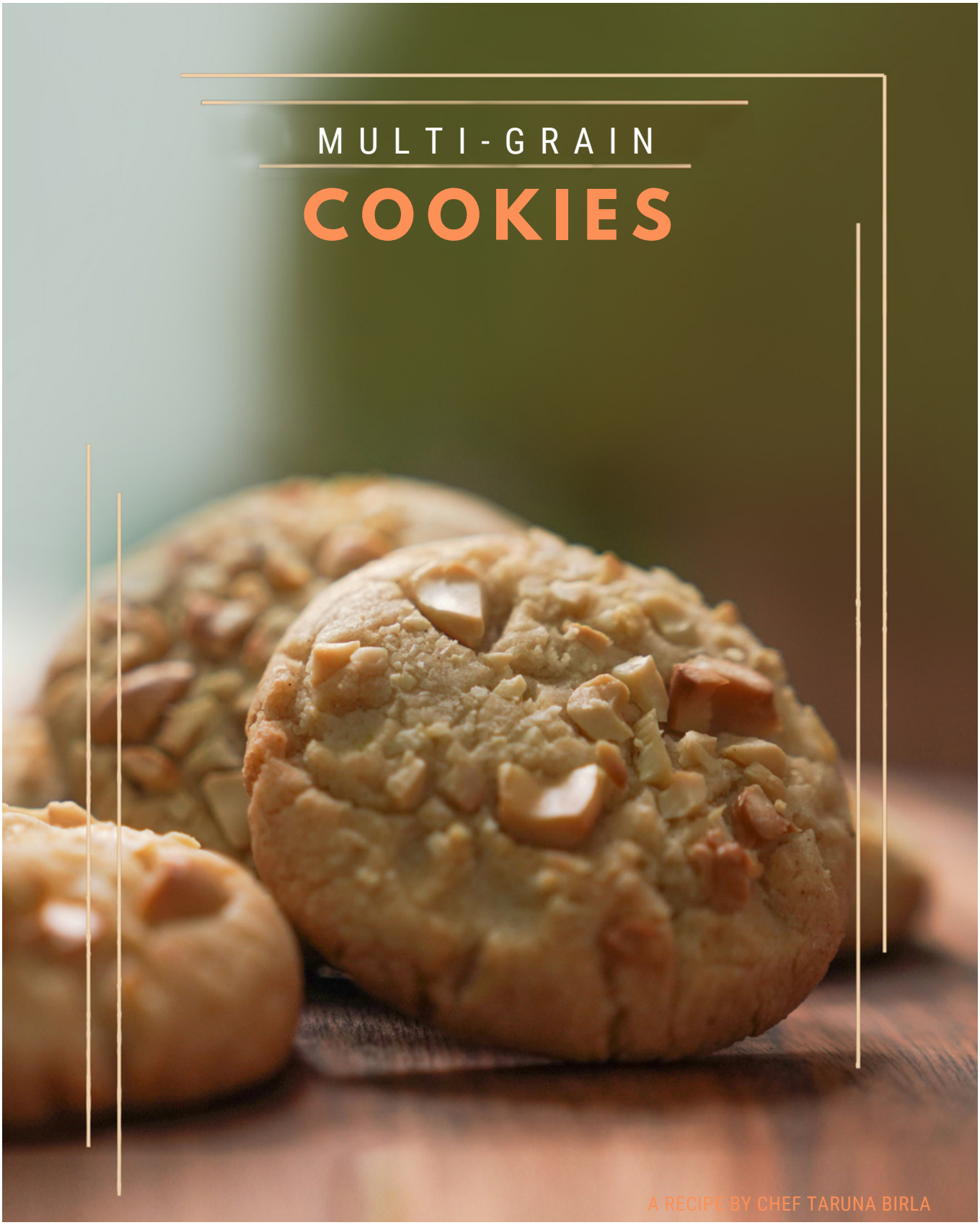
- These are delicate in texture, so if they break too much, refrigerate them and then bake.
- The ghee should be heated and cooled and then chilled.
- If you are adding raisins, chop them.
- If new baking tray, grease with ghee/marvo

Making of the recipe

Procedure

1. Cream the chilled ghee and sugar until it is white and fluffy. This process takes about 5 min.
2. Now add the milk very slowly, properly incorporating it as no separation takes place.
3. When all the milk is added and emulsified, add the flour, elaichi powder, dry fruits, coconut and form the cookie dough, knead to get a nice smooth surface.
4. The dough is sticky, rest 10 min, you can use this time to refrigerate the dough, if you feel necessary.
5. Take out the dough and using the butter paper placed on the bottom and top, roll out the dough to 5 mm thickness.
6. Sprinkle dryfruit on the top & lightly press with rolling pin.
7. Cut into squares (or any shape), place on a tray, and bake at preheated 170 degree celsius oven for 20 min.
8. Let cool and store

SCAN FOR THE TUTORIAL



MULTI-GRAIN

COOKIES

A RECIPE BY CHEF TARUNA BIRLA

Making of the recipe

FUN FACT - The oreo, the best selling cookie of the 20th century, was developed and introduced by the American company Nabisco, in 1912 and currently, U.S. leads the world as the biggest cookie bakers and eaters, spending more than $550 million annually on oreos alone! So, now don't you think, we as a responsible citizens of our country should give hike to our cookie game? I think we should! So let's begin with one more yummy cookie recipe.

Ingredients

- Maida/Flour - 250gm
- Multigrain flour - 125gm
- Peanuts (fine chopped) - 50gm
- Sugar - 125gm
- Sugar bura (optional castor sugar) - 125gm
- Milk/Water - 60ml
- Butter (Amul) - 125gm
- Baking powder - 1 tsp
- Vanilla essence - 1/4 tsp

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Making of the recipe

Procedure

1. Cream the butter, sugar and sugar bura until it is fluffy and white.
2. Add milk bit by bit and emulsify into creaming mix. Add vanilla essence and mix well.
3. Now add the maida mixed with multi grain flour, baking powder, peanuts and form dough.
4. The dough will be very soft, so fill a piping bag with a plain nozzle and form the cookies on a greased tray.
5. The cookies will spread so put some distance between each, at least one cookie distance.
6. Bake immediately in a preheated oven at 170 degree celsius for 20 min.
7. Remove from oven and cool.

SCAN FOR THE TUTORIAL

BUTTER

COOKIES

A RECIPE BY CHEF TARUNA BIRLA

Making of the recipe

Good old fashioned butter cookies are hard to beat with that softness in the center and irresistible flavours. They are the best Christmas cookies also so, make lovely designs with a large piping tip and dip in chocolate and sprinkles for a festive touch. Let's not wait for the Christmas now and jump on to this delicious recipe!

Ingredients

- Maida/Flour - 250gm
- Unsalted butter - 75gm
- Oil - 75gm
- Sugar bura (optional castor sugar) - 125gm
- Milk (Amul gold) - 62.5ml
- Butter (Amul) - 75gm
- Milk Powder - 20gm
- Baking powder - 2.5gm/½ Tsp

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Making of the recipe

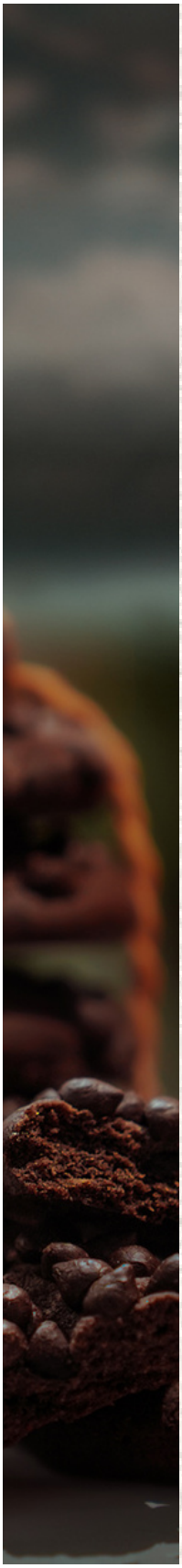
Procedure

1. Cream the butter until it is fluffy and white. As they say "where there is a whisk, there's a way" so let's don't be afraid to take whisks!
2. Add sugar and mix till it is dissolved.
3. Add the milk powder, mix properly and then add the milk slowly, mix it and when it is incorporated add some more.
4. Add the oil and mix thoroughly. Now add the maida and baking powder. The dough which is now formed will be soft and fluffy.
5. Fit a star nozzle to a piping bag and fill it with the dough.
6. Make shapes like pipe swirls, rounds etc on a greased tray.
7. Bake immediately at 170 degree celsius for 20 min.
8. The cookies will be light golden brown in colour and will look and taste delicious.

SCAN FOR THE TUTORIAL

CHOCOLATE CHIP COOKIES

A RECIPE BY CHEF TARUNA BIRLA



Making of the recipe

"In the cookies of life, friends are the chocolate chips."
-Salman Rushdie

There are thousands of chocolate chip cookies recipes out there. Everyone has their favourite. But according to me, the flavour and texture of these cookies stand unparalleled to any other recipe coz its crispier of the crispy and chewiest of the chewy and literally exploding with chocolate!

Ingredients

- Maida/Flour - 250gm
- Custard Powder - 12gm
- Milk powder - 12gm
- coco powder - 17gm
- coconut bura - 15gm
- chocolate ganache - 25gm
- chocolate chips - 75gm
- Marvo - 125gm
- Sugar bura (optional castor sugar) - 135gm
- Fresh Milk (room temperature) - 50ml
- Butter (Amul) – 150gm
- Baking powder - 2.5gm

Making of the recipe

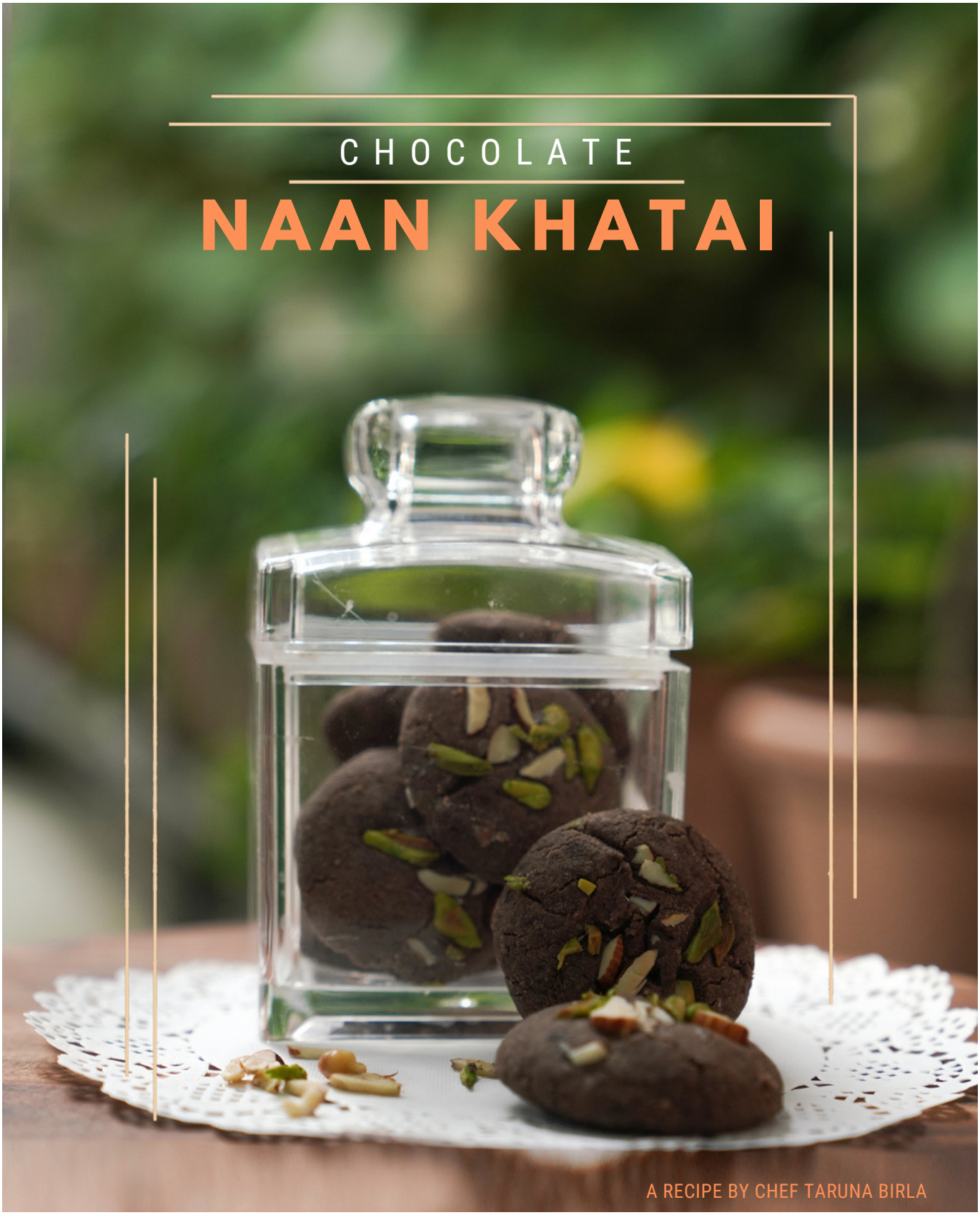
Procedure

1. Cream the butter, marvo and sugar bura until it is fluffy and white.
2. Add the milk powder and custard powder mix properly and then add the milk slowly, mix it and when it is incorporated add some more after which add the ganache.
3. Now, add the maida mixed with coco powder and baking powder. The dough which is now formed will be soft and fluffy.
4. Add the chocolate chips and on flour dusted surface; roll out dough to about 4-5 mm thickness. Use remaining chocolate chips and press on top.
5. Cut into desired shapes and place in a greased tray
6. Bake immediately in a preheated oven at 170 degree celsius for 20 min.
7. The cookies will be golden brown in colour
8. and will look and taste delicious.
   Remove and let cool.

SCAN FOR THE TUTORIAL

CHOCOLATE

NAAN KHATAI



A RECIPE BY CHEF TARUNA BIRLA

Making of the recipe

In India, this is the favourite tea time snack for people and why not? It has our desi touch to it, we have all the reasons to enjoy it!

Ingredients

- All purpose flour - 1 cup
- Besan - 2 tbsp
- Corn flour -2 tbsp
- Unsweetened cocoa powder - 1 1/2 tbsp
- Baking powder - 1/8 tsp
- Ghee in semi solid form - 1/2 cup
- Powdered sugar - 1/2 cup
- Almonds or pistachios (sliced) - 2 tbsp

SCAN FOR THE TUTORIAL

Procedure

1. Take all purpose flour, besan, corn flour, cocoa powder and baking powder in a bowl.
2. Mix well using wire whisk till everything is incorporated well. If there are too many lumps, you can sift the flour mixture.
3. Now take the ghee in another bowl. Ghee should be in semi solid form.
4. Add powdered sugar. Beat it very well till everything in incorporated well or till it is light and smooth.
5. Now add flour mixture. Start mixing with a spatula, if you pinch some of the mixture, it will come together.
6. Now using your hand, combine everything and make the dough.
7. Now divide the mixture into 20 equal portions and start making the balls.
8. Arrange them on a prepared baking sheet.
9. Top it with few sliced almonds and press very light into the dough.
10. Bake into the pre heated oven for 18-20 min.
11. Let them cool down into the pan for 5 min. then using spatula remove them on the cooling rack.
12. Let the naankhatai cool down completely.

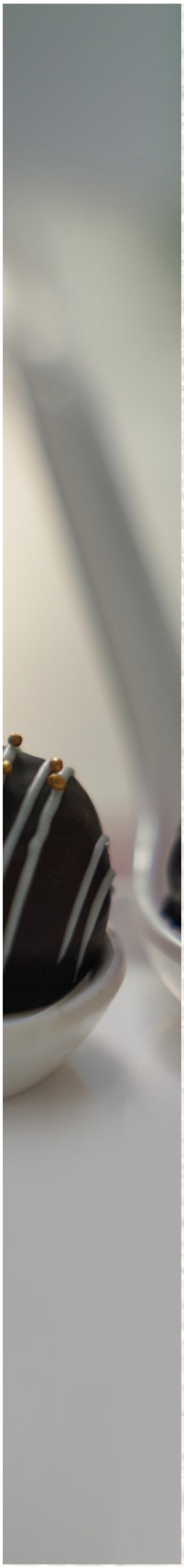
Dessert!

"Desserts are the fairy tales of the kitchen-a-happily-ever-after to supper" -Terri Guillemets

Hey, you guys! Do you like Desserts? well, most people on the planet do! The awesome flavours of desserts bring an amazing smile to your face, whenever served. Whether it is the piece of cake, an apple pie, or a delicious cup cake we love enjoying every bit of it.

CHOCOLATE BALLS

A RECIPE BY CHEF TARUNA BIRLA



Making of the recipe

Homemade chocolate balls is a recipe that brings back all the happy childhood memories. It is a quick and easy recipe, and kids can also help their mothers make it. Here's the most uncomplicated best chocolate balls recipe to try. Get started and surprise your friends and family and satisfy their cravings for chocolate.

Ingredients

- Chocolate Sponge - 500gm
- Fresh Cream - 250gm
- Dark Chocolate - 250 gm
- Coloured micro dragee - 25-50gm

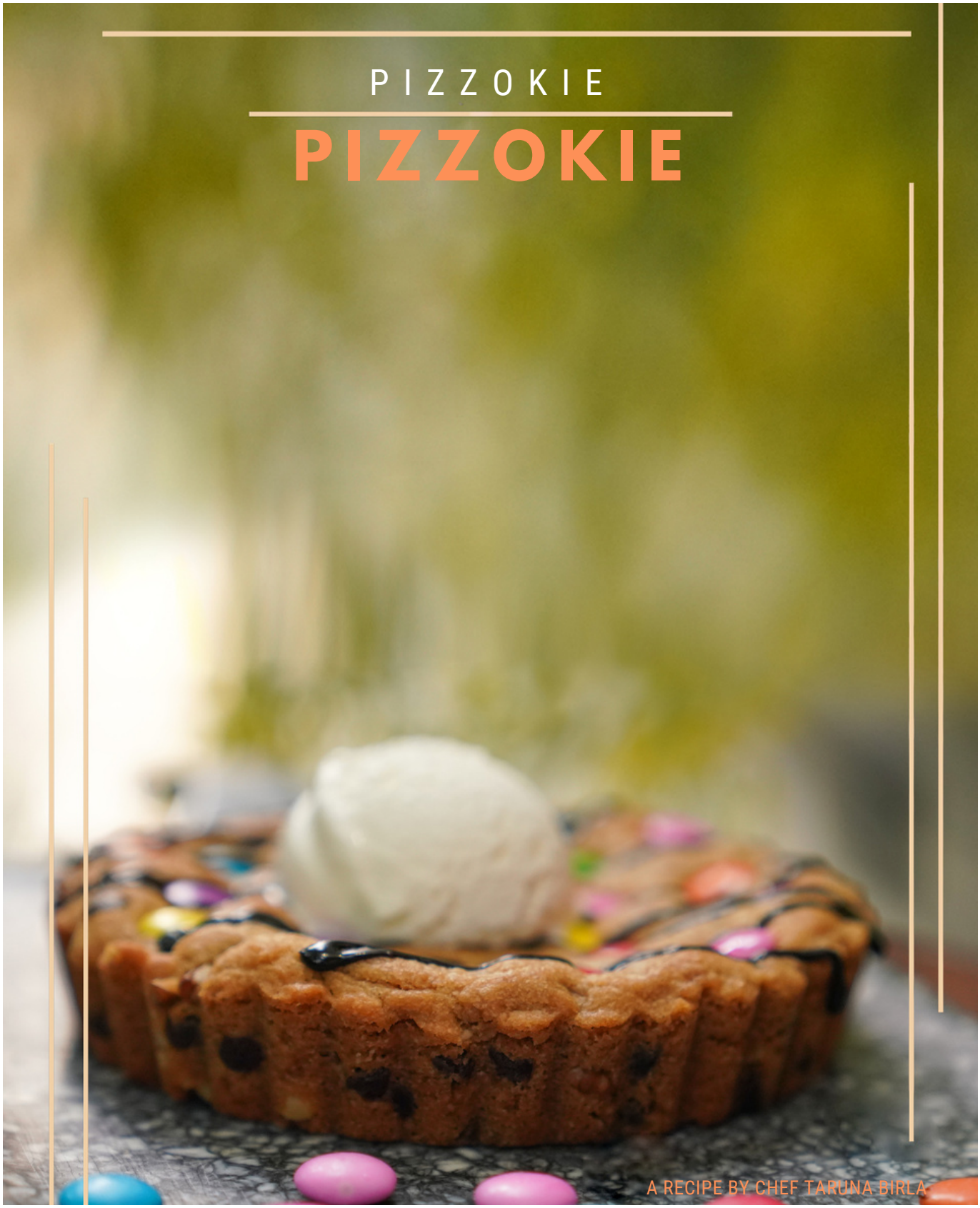
Procedure

1. Make ganache with the dark chocolate and cream. Set it in the refrigerator for 2 hours.
2. Make the fine crumb from the sponge, add about 100-200 gm of the ganache/truffle and form dough like texture.
3. Form 1 1/2 inch diameter round balls. Refrigerate it for 10-15 min.
4. Dip it in the melted dark chocolate and place on a lined tray and decorate with multi coloured micro dragee which would make it really attractive for the kids and the adults would relive their childhood too!

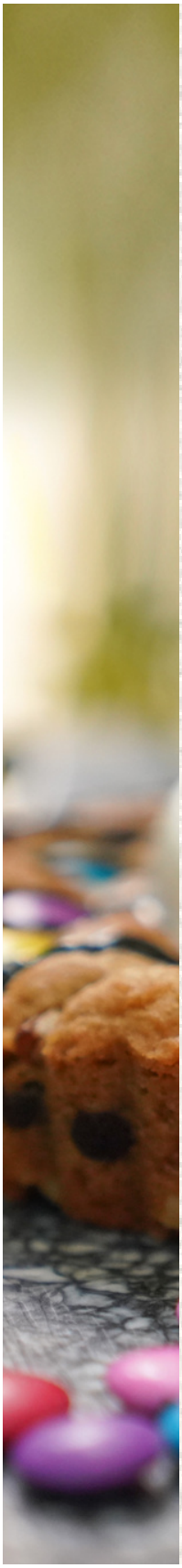
SCAN FOR THE TUTORIAL

PIZZOKIE

PIZZOKIE



A RECIPE BY CHEF TARUNA BIRLA



Making of the recipe

"Pizzokie" sounds like a strange name right? But the idea is that it is a combination of "Pizza" and "Cookie" because it's a cookie which a lot look like a deep dish pizza and anyways what's better then a hot cookie served with a scoop of vanilla ice cream.

Ingredients

- Butter (room temperature) - 1/2 cup
- Brown sugar (light) - 1 cup
- Condensed milk - 1/3 cup
- Vanilla extract - 1tsp
- All purpose flour - 1 1/2 cup
- Cornstarch - 2tsp
- Baking soda - 1tsp
- Dark Chocolate Chunks - 1 cup
- Crushed walnuts (optional) - 1/4 cup
- For Garnishing : M & M, Chocolate Sauce, Ice Cream
- You can also use sea salt to sprinkle

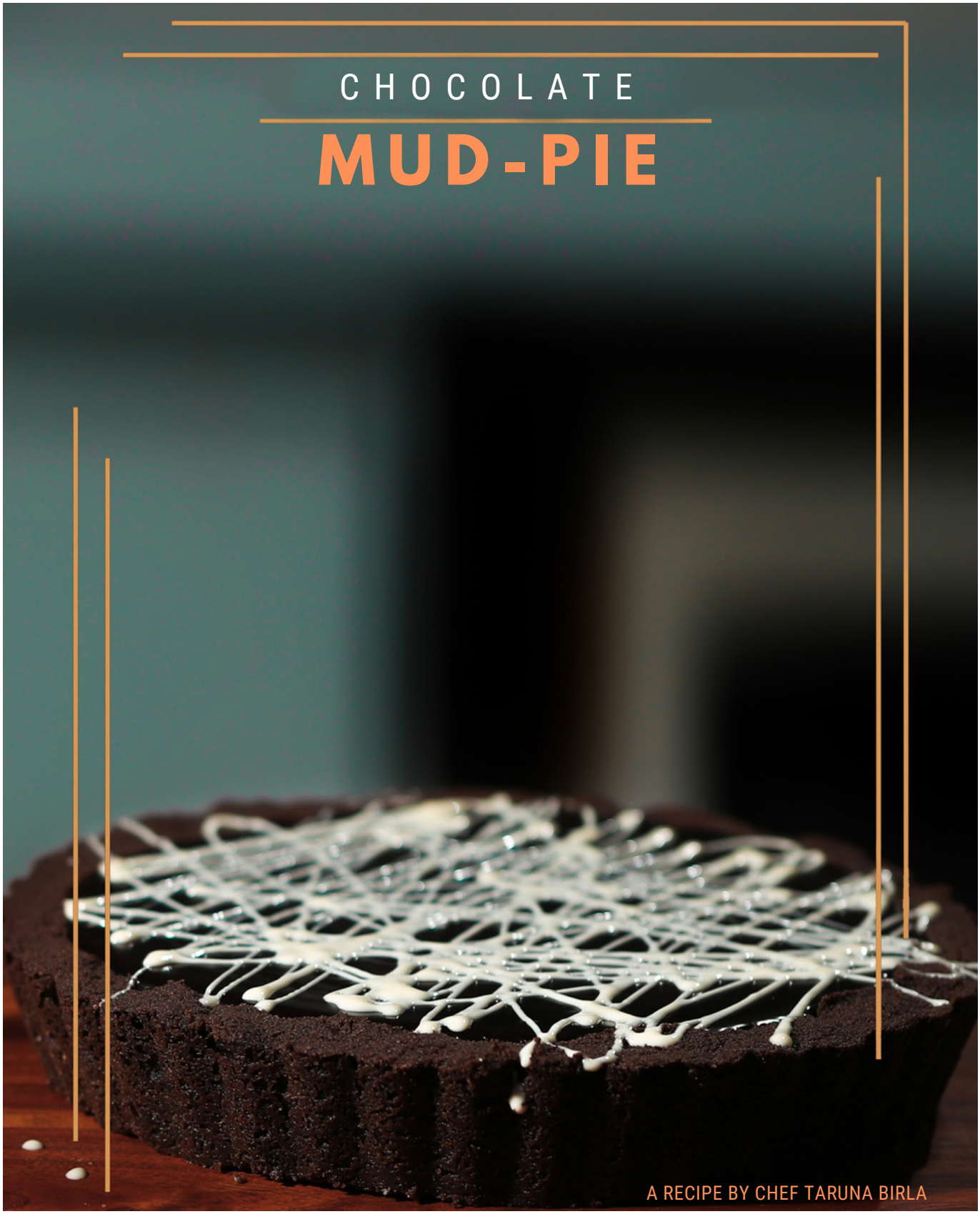
Procedure

1. Pre heat your oven to 180 degree C Using an electric mixer, beat butter until it is fluffy.
2. Add brown sugar and cream it with the butter.
3. ·Add condensed milk & vanilla then again beat it..
4. In a separate bowl, mix together flour, baking soda and corn starch.
5. Add the dry ingredients to the butter mixture and mix until blended.
6. Add chocolate chunks and walnuts. Using a spatula or a whisk, carefully mix them into the batter.
7. Spread the dough on a skillet (pie tin). & garnish with M & M, and bake for 15-20 min. Or until the edges of the pizookie become golden brown.
8. Garnish with chocolate sauce + ice cream.

SCAN FOR THE TUTORIAL

CHOCOLATE

MUD-PIE



A RECIPE BY CHEF TARUNA BIRLA

Making of the recipe

This chocolate mud pie recipe is definitely every chocolate lover's dream! Just think of a hot day and a plate of thick crust of chocolate cookie crumb surrounded with chilled dark chocolate pudding coming towards you, Ahhhh heaven!!

Ingredients 1

- Oreo Biscuit - 250 gm
- Butter(Salted) - 60 gm

Procedure 1

1. Blitz biscuit and mix with melted butter.
2. Press into a spring forms or loose bottomed 8" inch cake tin.
3. Keep it in refrigerator for 30 min.

Ingredients(For Cake)

- All purpose flour - 75gm
- Baking Powder - 1/4 tsp
- Cocoa powder - 1 tbsp
- Dark Chocolate - 150 gm
- Condensed Milk - 75gm
- Butter - 65gm
- Water/milk - 3 tbsp
- Vanilla essence - 1tsp
- Coffee water - 3/4 tbsp (diluted in 1/2 tbsp water)
- Irish syrup - 1tbsp

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Making of the recipe

Ingredients(For Truffle)

- Amul cream - 180gm
- Amul butter - 2 tbsp
- Dark Chocolate - 300 gms

Procedure for cake

1. Sieve all purpose flour, baking powder, cocoa powder and keep it aside.
2. In a bowl take melted dark chocolate and ad 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.
3. 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.
4. Transfer the batter onto the biscuit base. Bake for 15 min at 170 degree celsius
5. let it cool completely.

Procedure for Truffle

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

SCAN FOR THE TUTORIAL

LEMON TART

A RECIPE BY CHEF TARUNA BIRLA

Making of the recipe

When life gives you lemons, make something sweet and what's better then a lemon tart. A pastry shell with a lemon flavoured filling! sounds yummy right?

Ingredients(For Base)

- Flour - 220gm
- Icing sugar - 70gm
- Baking powder - pinch
- Butter (unsalted) - 130gm
- Vanilla essence - 1tsp
- Milk - 20ml

Procedure for base

1. Sieve all purpose flour, baking powder, and keep aside.
2. Beat unsalted butter and icing sugar till it changes its colour. Add vanilla essence and beat it.
3. Add sieved flour and mix well then add milk to it and mix it well again then wrap it in a cling film and keep it in the fridge overnight.
4. In the morning crush the dough and roll the dough by keeping it on a silicon sheet and covering it with butter paper.
5. Now put rolled dough on the mini tart mould and press it nicely. Now put a butter paper over it and fill it with beans and bake it at 160 degree celsius for 15 min.
6. Then remove the butter paper and beans over the tart and again bake it for 5-10 min until it crisp and golden brown in colour.

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Making of the recipe

Ingredients(For Filling)

- Sugar - 110gm
- Cornflour - 30gm
- Milk - 125ml
- Water - 125ml
- Zest and juice - 4 lemons
- Lemon yellow colour - few drops

Procedure For Filling

1. Put all the ingredients in a pan and cook on a slow flame till cornflour is cooked and curd is thick.
2. Add lemon colour and mix well.
3. Pour it in the tart & garnish with pistachio & chocolate sauce.

SCAN FOR THE TUTORIAL

Bars!

A chocolate bar or candy bar is a confection containing chocolate, which may also contain layerings or mixtures that include nuts, fruit, caramel, nougat, and wafers. A chocolate bar is a confection in bar form comprising some or all of the following components: cocoa solids, cocoa butter, sugar, milk. The relative presence or absence of these components form the subclasses of dark chocolate, milk chocolate, and white chocolate. In addition to these main ingredients, it may contain emulsifiers such as soy lecithin and flavors such as vanilla.

POWER PACK

GRANOLA BAR

A RECIPE BY CHEF TARUNA BIRLA

Making of the recipe

Rich in fibers, protein, and minerals packed Granola is ideal for any time snacking, kids snack box, or a quick wholesome breakfast with milk. A wholesome, Gluten-free option snack for those who are pressed on time or are too fussy to eat nuts. Granola is a mix of nuts, seeds, like pumpkin seeds, chia seeds, flax seeds with rolled oats, rice puffs, wheat cereals, cornflakes. Coconut flakes, dried fruits like cranberries, blueberries, raisins or black currants can also be added to it.

Ingredients

- Butter (melted)- 6tbsp
- Honey/ maple syrup- 1/2 cup
- Brown sugar- 2 tbsp
- Cinnamon powder- 1tsp
- Rolled oats- 3 cup
- Salt- 1/4 tsp
- Coconut unsweetened- 1/2 cup
- Dried cranberry or raisin- 1/2 cup
- Almonds (chop)- 1/2 cup
- Chocolate (melted)- 1+1/2 cup
- Sunflower seeds- 2 tbsp
- Pumpkin seeds- 2 tbsp
- Flex seeds- 1 tbsp
- Vanilla essence- 1 tsp

Procedure

1. In a medium saucepan over medium-low heat, combine the butter, honey, brown sugar, vanilla essence and cinnamon.
2. Allow to simmer until the sugar has dissolved and dark syrup has formed.
3. Remove from the heat and fold in the oats, salt, coconut, dried cranberries, almonds & sunflower, pumpkin, flex seeds keep some seeds aside for topping. Using a spatula, continue to fold everything together until evenly coated in the syrup.
4. Transfer the oat mixture to the prepared baking tray and press down using your spatula into one evenly packed layer.
5. Pre-heat your oven to 350°F (180°C), then line a 9 x 12 inch baking tray with parchment paper, set aside.

   Bake the granola bars for 25-30 minutes, until golden brown and toasted on top.

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6. Remove from the oven and allow cooling to room temperature before lifting the whole sheet out of the tray.
Cut them into bar's shape.
7. If you want you can dip the bottom half of each bar in melted chocolate then allows to set, chocolate side up, on a rack. If your bars do not set up after 30 minutes to an hour,
8. Place them in the fridge until the chocolate has hardened. Once the chocolate has set, use the additional melted chocolate to drizzle over the top for garnish.
9. Cover and store the granola bars in an airtight container at room temperature for up to 2 weeks.

SCAN FOR THE TUTORIAL

Baking Tips

- Always start with room temperature ingredients
- Sieve all dry ingredients so that all ingredients mix properly
- Once you add the dry ingredients in wet ingredients do not over mix it
- Only use cut and fold method
- Always preheat your oven for 10 minutes
- Beating butter & sugar together is important. It is called creaming.
- The mixture should be beaten so well that it starts to look like whipped cream and becomes really fluffy & light.
- Always fill the cup/ spoon to the tip & level it with a knife. Do not tap before levelling it, as that would make it denser and heavier (more weight added to it) Cup size = 250 ml
- Check the expiry dates of ingredients, specially essences, baking powder and soda bicarb before use.
- Preferably, write the date of opening on the packets and dispose within 2 months of use.
- Before you prepare for cake, make sure your tin is dust with flour (maida) and grease with oil, & you can also use parchment paper or butter paper.
- Silicone mould should be grease with oil & no need to dust it.
- Use good quality aluminium tin for better results
- If using fruit in a cake toss the fruit or nuts in some flour, to prevent the fruit from sinking to the bottom of the cake
- When you pour the batter make sure you tap (lightly) the tin to remove air bubble
- If you are using butter then always use unsalted butter & if you are oil always use flavour less or smell less oil & we use canola oil.

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- When you use OTG it's varied, totally depends on your OTG & average time 180-degree celsius with both coil for cake & cookies. Always bake in the centre of the oven.
- Never open your oven to check your cake & muffins while they bake.
- Insert the toothpick in this and if its dry it perfectly baked if it's wet then back it again as required
- Fill cake tins only half to 2/3 rd full of batter, leaving enough space for it to rise
- If you're using an aluminium mould for muffins then you can put a paper cup in it so, in this method, you need not grease or dust the mould
- Always test your baking powder before use. Put ½ tsp in a cup of hot water. If bubbles form, it's usable, if not – DISCARD!
- Use unsalted butter for cookies
- Soften your butter at room temperature it should not feel melting at all
- Use electrical beater and balloon whisker for creaming the butter and sugar
- When you are mixing dry flour use spatula do not mix with the hand it develops gluten which makes our cookie dense (heavy) you can only use your fingertips for it (if using hand)
- If the cookie dough is sticky then freeze it before rolling and baking
- Cookies are done when the edges are set and lightly browned if you want more crispy cookies then back it for little longer.

What went wrong ?

Heavy Cake

- Too little baking powder
- Too much flour
- Mixture (butter & sugar) not creamed enough
- Flour mixed in too vigorously
- Oven too slow (cakes takes too long to get done)

Sunken Cake

- Too much liquid
- Too much baking powder or sugar
- Too little flour
- Oven door slammed or cake moved during baking
- Taken out from the oven too soon
- Baking powder is too old

Dry Cake

- Too much baking powder or flour
- Not enough fat or liquid
- Too long in the oven

Badly Cracked Cake

- Oven temperature too hot
- Cake tin too small
- Too much flour
- Not enough liquid

Basic Ingredient Conversion Chart

Flour

1 CUP	140 GMS
¾ CUP	105 GMS

Butter

1 CUP	227 GMS
½ CUP	113 GMS

Granulated Sugar

1 CUP	200GMS
¾ CUP	150GMS
2/3 CUP	135GMS
½ CUP	100GMS
1/3 CUP	70GMS
¼ CUP	50GMS

Powdered Sugar

1 CUP	160GMS
¾ CUP	120GMS
½ CUP	80GMS
¼ CUP	40GMS

A kitchen geek is what they called me and I've always been! It's a proud little name I'll take other than being called chef obviously. Baking gives me the amount of pleasure no other thing can give, and deciding to dedicate my life to it is one of the best decisions I've made, other than eating the whole chocolate cake obviously! ;)

Sweet Tooth, I've always had! So, I needed to make sure I satisfy my cravings everyday! A passion for cooking and teaching is what you'll see in this secret recipe book! Shhhh!

BAKED FRESH

TARUNA BIRLA COOKING INSTITUTE

CHEF TARUNA BIRLA