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## **PREMIX GRAVY**

### **1. WHITE GRAVY PREMIX**

#### **DEMO:**

- 1) MALAI KOFTA
- 2) METHI MUTTAR MALAI

#### **RECIPES:**

- i. VEG. KORMA
- ii. MUGHLA KOFTA
- iii. MALAI PANEER
- iv. NAVRATAN KORMA

### **2. GOLDEN GRAVY PREMIX**

#### **DEMO:**

1. MUTTAR PANEER
2. DUM ALOO

#### **RECIPE**

1. MIX VEG.

### **3. RED GRAVY PREMIX**

#### **DEMO:**

1. PANEER BUTTER MASALA
2. VEG. HANDI

#### **RECIPES:**

- 1) PANEER BUTTER MASALA
- 2) MALAI KOFTA
- 3) VEG. PESHWANI
- 4) VEG. KOLAH PURI
- 5) PANEER TIKKA MASAL
- 6) KASHMIRI DUMM AALOO

### **4. GREEN GRAVY PREMIX**

#### **DEMO:**

1. PALAK PANEER
2. CORN CHEESE PALK

**RECIPES:**

- 1) ALOO PALAK
- 2) HARI YALI KOFTA

**5. TIKKA GRAVY PREMIX**

**DEMO:**

1. PANEER TIKKA MASAL

**RECIPES:**

- 1) VEG. MAKHAWALA

**6. BROWN GRAVY/CHOLE PINDI/RAJMA**

**DEMO:**

1. CHOLE
2. VEG. JALFREGI

**RECIPES:**

- 1) VEG. KHEEMA
- 2) MUTTAR MUSHROOM

**7. JAIN GRAVY PREMIX ( ONLY RECIPE)**

**8. DAAL MAKHANI**

A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

 OLD SWIFT COLLAGE HARNI MAHADEV ROAD, BHILWARA (RAJ)

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## **HOTEL STYLE PREMIX GRAVIES**

### **GRAVIES:**

#### **1. WHITE GRAVY:**

##### **INGREDIENTS:**

Cashew	10 gm
Melon Seeds	20 gm
Cardamom Powder	½ tsp
Onion Powder	1 ½ tbsp
Salt	1 tsp
Corn Flour (Maida)	1 ½ tsp
Spice (Whole)	7
Milk Powder	30 gm
Garam Masala	½ tsp
Kasoori Methi	½ tsp
Garlic Powder	1 tsp
Sugar	½ tsp
Ghee	1 tsp
Pepper Powder	½ tsp

##### **METHOD:-**

Mix 1 packet white instant gravy premix with 400 gm milk or 2 cup and keep aside. Take 1 tbsp oil in a pan add chopped green chillies, add the white gravy paste and cook for 5 mins. & your gravy is ready.

## **OPTIONS:-**

### **1. MALAI KOFTA**

#### **For kofta recipe**

Paneer grated – ½ cup

Boiled potato grated – ½ cup

Coriander leaves – 1 tsp

Green chilli – 1 tsp.

Salt

Chopped Kaju – 2 tbsp

Corn flour – 1 and ½ tbsp

Mix all the ingredients make cylindrical shape and fry in medium hot oil .

### **2. NAVRATAN KORMA**

### **3. METHI MUTTAR MALAI**

FRIED FRESH METHI/KASURI METHI + BOILED MUTTER.

### **4. VEG. KORMA**

### **5. MUGHLAI KOFTA**

### **6. MALAI PANEER KOFTA**

## **2. GOLDEN GRAVY:-**

### **INGREDIENTS:**

Cashew 10 gm

Melon Seeds 10 gm

Chat Masala ½ tsp

Onion Powder 2 tbsp

Haldi Powder 1 tsp

Salt 1 tsp

Corn Flour (Maida) 1 tsp

Spice (Whole)	7
Kesar, Sugar	Pinch
White Til	10 gm
Milk Powder	20 gm
Kasoori Methi	1 tsp
Garlic Powder	2 tsp
Red Chilli Powder	1 tbsps
Daniya Powder	1 tsp
Ghee	1 tsp
Kitchen King M.	1 tbsps
Pepper Powder	½ tsp

#### **METHOD:-**

Mix packet with 2 cup water.

Take oil add ½ cup tomato puree and above paste and cook for 5 min.

#### **OPTIONS:-**

**1. MIX VEG.**

**2. MUTTER PANEER**

BOILED MUTTER AND PANEER PCS.

**3. DUMM ALOO**

FRIED BABY POTATO

**3. RED GRAVY:-**

#### **INGREDIENTS:**

Cashew	10 gm
Melon Seeds	10 gm
Chat Masala	1 tsp

Onion Powder	2 tbsp
Tandoori Powder	1 tsp
Salt	1 tsp
Corn Flour (Maida)	1 tsp
Spice (Whole)	7
Daniya Powder	1 tbsp
Haldi Pwd.	½ tsp
Tomato Powder	½ tbsp
White Til	10 gm
Milk Powder	20 gm
Kasoori Methi	1 tsp
Garlic Powder	1 tsp
Red Chilli Powder	2 tbsp
Sugar	½ tsp
Garam Masala	1 tsp
Ghee	1 tsp
Ginger Powder	½ tsp
PD Colour	

#### **METHOD:-**

Mix packet in 1 cup milk and 1 cup water.

Take oil add ½ cup tomato puree, fry it add above paste and cook for 5 min.

#### **OPTIONS:-**

##### **1. PANEER BUTTER MASLA**

PANEER

## 2. MALAI KOFTA

## 3. VEG. HANDI

CAULIFLOWER, PEAS, CARROT, BEANS.

## 4. VEG. PESHWANI

## 5. VEG. KOLHAPURI

## 6. KASHMIRI DUMM ALOO

### **4. GREEN GRAVY:-**

#### **INGREDIENTS:**

Cashew	10 gm
Melon Seeds	10 gm
Chat Masala	1 tsp
Onion Powder	1 ½ tbsp
Salt	1 tsp
Corn Flour (Maida)	1 tsp
Spice (Whole)	7
Pepper Powder	¼ tsp
Sugar	Pinch
White Til	10 gm
Milk Powder	30 gm
Kasoori Methi	½ tsp
Garlic Powder	1 ½ tsp
Garam Masala	1 tsp
Kitchen King M.	½ tsp
Ghee	1 tsp



Ginger Powder                      ½ tsp

Green Colour

**OPTIONS:-**

**1. PALAK PANEER**

BLANCHED SPINACH PUREE + PANEER

**2. AALOO PALAK**

**3. HARI-YALI KOFTA**

**4. CORN CHEESE PALAK**

BLANCHED SPINACH PUREE + CHEESE GRATED + BOILED CORN

**5. TIKKA GRAVY:-**

**INGREDIENTS:**

Cashew                                10 gm

Melon Seeds                        10 gm

Chat Masala                        1 tsp

Onion Powder                       1 tbsp

Tandoori Powder                ½ tsp

Salt                                     1 tsp

Corn Flour (Maida)               1 tsp

Spice (Whole)                       7

Sugar                                  Pinch

White Til                              10 gm

Milk Powder                        20 gm

Kasoori Methi                      1 tsp

Garlic Powder                      1 tsp

Red Chilli Powder	1 ½ tbsp
Garam Masala	1 tsp
Kitchen King M.	1 tsp
Ghee	1 tsp
Daniya Powder	1 tsp

### **METHOD:-**

Mix the packet with 1 cup milk and 1 cup water.

Heat oil; add ½ cup tomato and green chillies paste fry it.

Add above paste & cook for 5 min.

### **OPTIONS:-**

#### **1. PANEER TIKKA MASALA**

MUSTURD OIL, KASURI METHI, SALT, RED CHILLI POWDER, TURMERIC, GINGER GARLIC PASTE.

**FOR MARINATION:** ADD RED CHILLI PWD, TURMERIC, GARAM MASLA, SALT, and DHANIYA PWD INTO HUNG CURD AND ADD PANEER INTO IT AND KEEP IT FOR 15-20. AFTER THIS GRILL IT.

#### **2. VEG. MAKHANWALA**

#### **6. BROWN GRAVY/CHOLE PINDI/ RAJMA**

### **INGREDIENTS:**

Cashew	10 gm
Melon Seeds	10 gm
Chat Masala	1 tsp
Onion Powder	2 tbsp
Tandoori Powder	½ tsp
Salt	1 tsp
Corn Flour (Maida)	1 tsp

Spice (Whole)	7
Kitchen King M.	1 tsp
Bilista	3 tbsp
Pepper Powder	¼ tsp
White Til	10 gm
Milk Powder	30 gm
Kasoori Methi	1 tsp
Garlic Powder	2 tsp
Red Chilli Powder	1 tbsp
Amchur powder	¼ tsp
Garam Masala	1 tsp
Oil	1 tsp
Turmeric Powder	½ tsp
Chole Masala	1 tbsp
Cinnamon Powder	¼ tsp
Ginger Powder	½ tsp

#### **METHOD:-**

Mix the packet with 1 ½ to 2 cup water for gravy for subbies or mix with 1 cup water for chole or rajma.

Heat oil add ½ cup tomato puree, & above paste cook for 5 mins.

#### **OPTIONS:-**

##### **1. CHOLE**

BOILED CHOLE

##### **2. VEG. KHEEMA**

### 3. MUTTER MUSHROOM

### 4. VEG JALFREZI

#### INGREDIENTS:

Oil 2 tbsp

Cabbage, carrot, onion, capsicum, 1 bowl of boiled vegetables.

#### METHOD:

Heat oil in a pan & add all veggies and sauté for 5 mins.

### 7. JAIN GRAVY:-

- DON'T ADD ONION AND GARLIC POWDER IN THE PACKET

### 8. DAL MAKHANI:-

#### INGREDIENTS:

Onion Powder 1 tbsp

Salt 1 tsp

Spice (Whole) 7

Kitchen King M. 1 tsp

Milk Powder 30 gm

Kasoori Methi 1 tsp

Garlic Powder ½ tsp

Red Chilli Powder 1 tbsp

Oil 1 tsp

Ginger Powder ½ tsp

Daniya Powder 2 tsp

Jeera Powder ½ tsp

Mustard ¼ tsp

**METHOD:-**

Heat oil in a pan add mustard, jeera. Add whole spices-roast them and add other ingredients. Switch off the flame and make a packet.

**FOR MAKING DAL MAKHANI**: Mix the packet of instant dal makhani in 1 cup of water and keep aside. Heat 1 tbsp butter in a pan. Add 1 chopped tomato and sauté for 2-3 mins and then add gravy and sauté for another 2-3 mins. Then add  $\frac{3}{4}$  cup boiled udad dal and rajma and cook for 10 mins; garnish with coriander.

TARUNABIRLA