

ONLINE CLASSES

- 7 Days access
- ❖ No fees will be refundable
- ❖ For inquiry call us between 11 am to 6 pm
- ❖ If we unable to response your call, you can drop a message on whatsapp
- In case you lost your pdf, you have to pay full fees for the same
- ❖ We also take class of professional: Cakes, Dessert, Cookies, & Chocolate

Download application for online courses:

Application name: - Taruna Birla

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You can email us on: - cheftarunabirla@gmail.com

Contact us on: - 8619810907/9414056495

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1. DOUBLE LAYER MOCKTAIL: -

Blue Curacao 60 ml

Litchi juice 60ml

Lemon juice 1 tbsp

Sugar syp 1 tbsp

Ice cubes

Grenadine syp 20ml

Straw berry syp 20ml

Soda 90ml

2. ROOHAFZA SPARKLE DRINK

Roohafza 30ml

Lemon juice 1 tbsp

Sugar syp 1 tbsp

Crushed ices

Appy fizz 90ml

Soda 60 ml

3. FRUITS FIZLER

Ice cubes

Mint stick 2

Black grapes 2 tbsp
Pomegranate 2 tbsp
Pineapple 2 tbsp
Lemon juice 1 tbsp
Sugar syp 1 tbsp
Appy fizz 90ml

Sprite 60ml Rose syp 1 tbsp



4. ROSE HEAVEN GARDEN

Blue Curacao 30ml

Sugar syp 1 tbsp

Lemon juice ½ tbsp

Litchi juice 100ml

Crushed ice

Rose syp 30ml

Amul Cream 30ml

Apple juice 100ml

5. BLUE BLOOSOM

Ice cream 3 scoop

Sprite 100ml

Litchi crushed 1 tbsp

Blue Curacao 50 ml

6. ARIZONA SUNRISE

Pineapple juice 90ml

Orange juice 90ml

Sugar syp 25ml

Lemon juice 1 tbsp

Ice cubes

Grenadine syp 20ml



7. SHIRLEY TEMPLE

Ice cubes

Lemon juice ½ tbsp

Sugar syp 25ml

Sprite 150ml

Grenadine syp 15ml

Orange pieces 4-5

8. ORANGE PUNCH

Apple juice 90ml

Litchi juice 90ml

Fresh cream 60ml

Sugar syp 1 tbsp

Ice cubes

Orange syp 60ml

Ice cream 2-3 scoop

9. CHOCOLATE MARTINI

Chocolate syp 30ml

Condensed milk 60ml

Amul cream 60ml

Milk 80ml

Coffee powder 1 tbsp

Water 20ml



10. LADY LIP

Litchi juice 70ml

Cream 40ml

Grenadine syp 30ml

Crushed ice

11. FRUIT PUNCH

Apple juice 60ml

Orange juice 60ml

Strawberry crush 30ml

Mango juice 60ml

Pineapple juice 60ml

Ice cream 3-4 scoop

12. TIRANGA MOCKTAIL

1. Kiwi crush 60ml

Crushed ice

Lemon juice ½ tbsp
2. Apple pieces ¼ cup
Coconut powder 2 tbsp
Amul cream 60ml

Ice cubes

Honey 1 tbsp

3. Mango pulp ½ cup

Ice cubes



13. PINEAPPLE BLOSSOM

Pineapple crush 60ml

Sprite 250ml

Coconut milk 30ml

Ice cream 1 scoop

14. LEMON ICE TEA

Tea water 300ml

Ice cubes

Lemon juice 2 tbsp

Honey 2 tbsp

Mint leaves 7-8

15. VIRGIN MOJITO

Mint leaves 10-15

Sugar powder 1 tbsp

Lemon 6-7 pieces

Ice cubes

Sprite 150 ml

16. SODA FOUNTAIN

Khus syp 40ml

Lemon juice ½ tbsp

Vanilla ice cream 1-2 scoop

Soda water on top

TARUNA BIRLA

17. KIWI COOLER

Kiwi crush 60ml

Lemon juice 2 tbsp

Sugar syp 30ml

Crushed ice

Kiwi slices 3-4

Soda water on top

18. GREEN APPLE MEPPLER

Apple slices 2-3

Ice

Limca 200ml

Green apple syp 60ml

19. SPICY LIME WATER

Lemon juice 2 tbsp

Spicy Green chilli 1

Sugar syp 60ml

Soda water 300ml

Black salt ½ tsp

TARUNA BIRLA

20. PAAN MOCKTAIL

Paan leave 1

Gulkand 2 tbsp

Soaf 1 tbsp

Green food colour 2-3 drops

Ice cubes

Lemon juice 1 tbsp

Black salt ½ tsp

Green food colour

Sprite 150ml

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21. BLUE LEMONADE

Mint leaves 10-5

Lemon 6-7 pieces

Sprite 150ml Blue Curacao 30ml

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Ice cubes

22. WATER MELON COOLER

Water melon juice 350ml

Rose syp 2 tbsp

Chaat masala ½ tbsp

Lemon juice 1 tbsp

Ice cubes

Mint leaves 8-10

Black salt ½ tsp



23. Watermelon Mojito

Water melon pieces 7-8

Mint leaves 4-5

Sugar powder 1 tbsp

Lemon 6-7 pieces

Ice cubes

Sprite 150 ml

24. Orange Mojito

orange rimed 7-8

Mint leaves 4-5

Sugar powder 1 tbsp

Lemon 6-7 pieces

Ice cubes

Sprite 150 ml

25. Kiwi Mojito

Kiwi pieces 7-8

Mint leaves 10-15

Sugar powder 1 tbsp

Lemon 6-7 pieces

Ice cubes

Sprite 150 ml

Sugar Syrup: 1) HALF CUP SUGAR 2) HALF CUP WATER Mix together and boil for 5 mins.