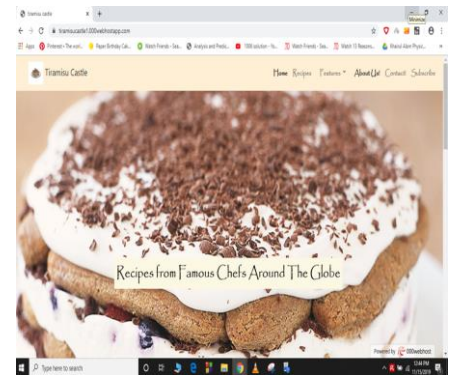
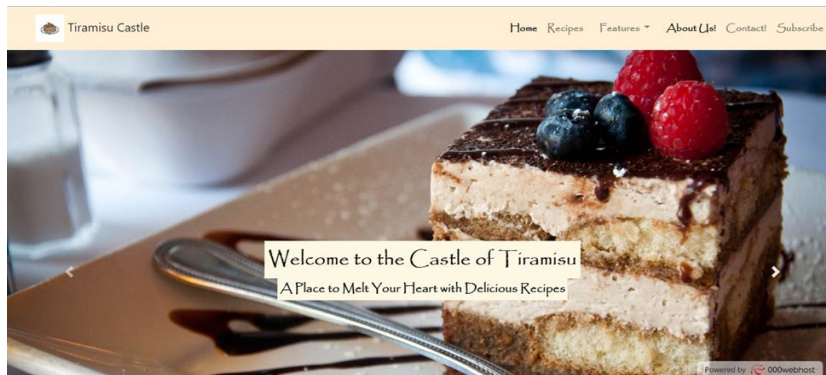


PROJECT SUBMISSION

Website link : <https://tiramisucastle1.000webhostapp.com/>

LANDING PAGE:



LANDING PAGE (SLIDE/ CAROUSEL OPTION)



ABOUT US

The official home of all things Tasty, the world's largest food network. Search, watch, and cook every single Tasty recipe and video ever - all in one place! For home cooks who are hungry for something good: Find thousands of tested recipes, menus, cooking shortcuts, dinner ideas, family meals, and more in here! We're all about good recipes, and about quality home cooking that everyone can enjoy.



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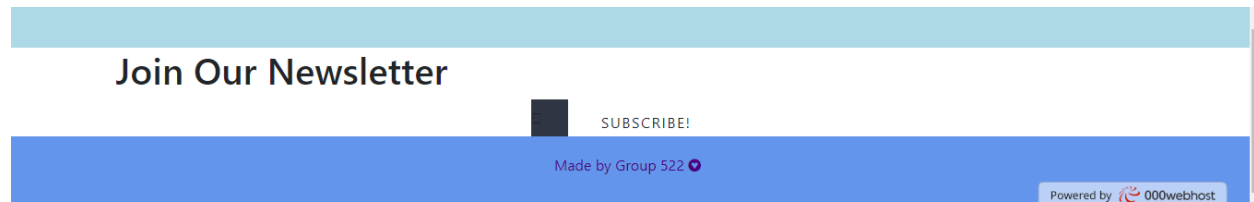
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Phone Number:: +8801797184668

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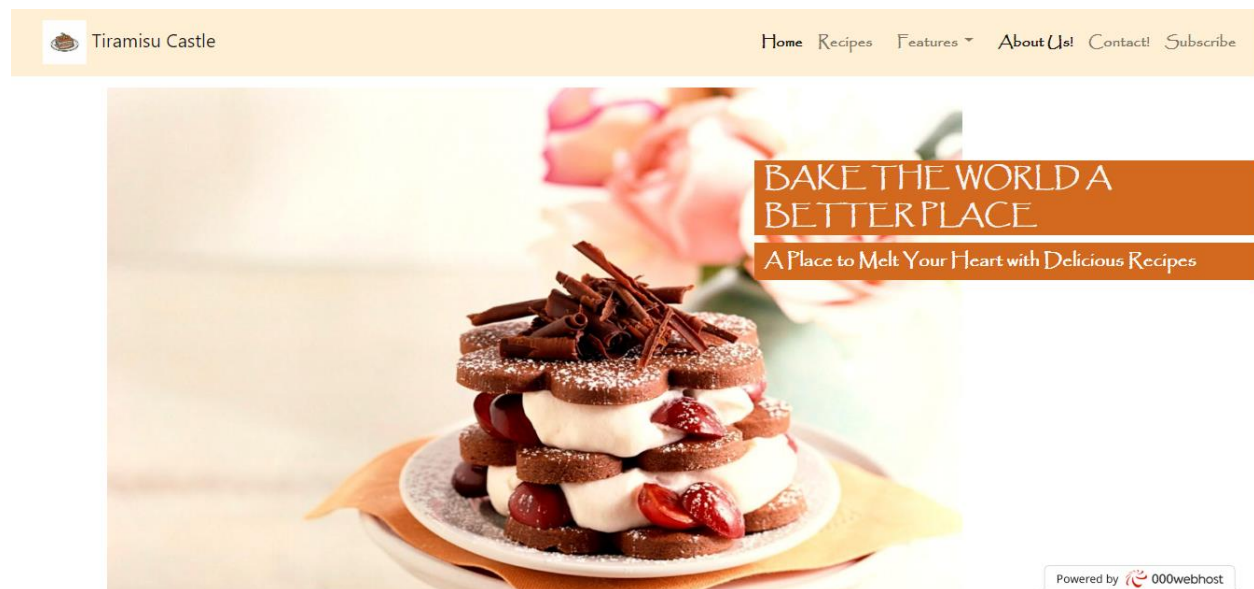
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Chocolate Chip Cookie

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Chocolate Truffles

[FULL RECIPE](#)



Strawberry Cheesecake

[FULL RECIPE](#)

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Whether you

Chocolate Chip Cookie

[FULL RECIPE](#)

Chocolate Truffles

Ingredients

two 4-ounce quality chocolate bars (226g), very finely chopped*
2/3 cup (160ml) heavy cream*
optional: 1 Tablespoon unsalted butter, softened to room temperature
optional: 1/2 teaspoon pure vanilla extract
toppings: unsweetened cocoa powder, sprinkles, crushed nuts, melted or tempered chocolate

Method:

Place the chocolate in a heat-proof bowl.
Set aside.
Heat the heavy cream until it is simmering. You can heat it on the stove or in the microwave.
Add the butter, if using, to the chocolate and pour the heavy cream evenly on top.
Let the warm cream and chocolate sit for 5 minutes. Add the vanilla extract then stir until the chocolate has completely melted. Place a piece of plastic wrap directly on the surface (to avoid condensation) and refrigerate for 1-2 hours. Tip: Pour into a flat shallow dish, such as a 8x8 inch baking pan, so the mixture evenly and quickly sets. Scoop the set truffle mixture into 2 teaspoon-sized mounds.
This cookie scoop is the perfect size. For larger truffles, 1


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Strawberry Cheesecake

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Triple Chocolate Layer Cake


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Tiramisu Castle

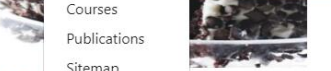
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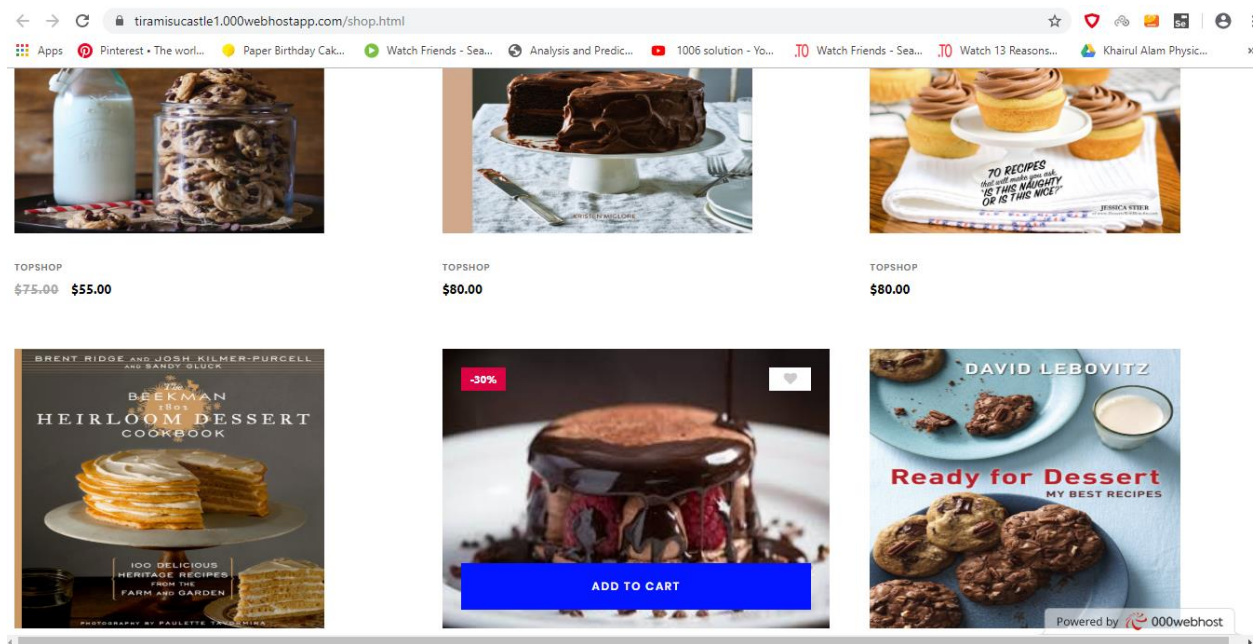
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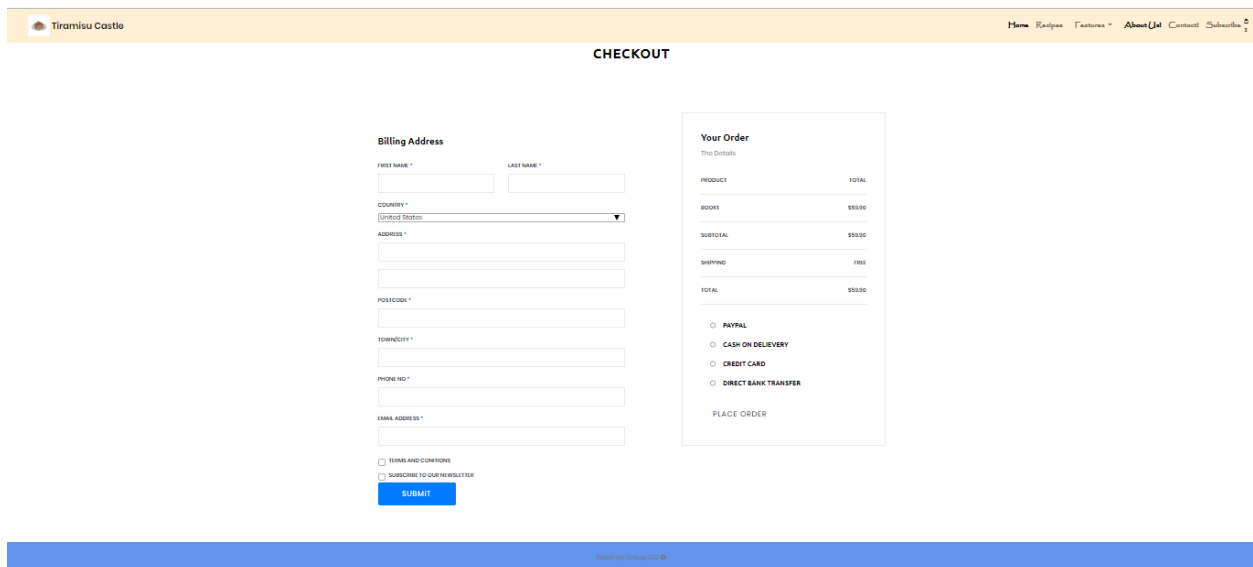
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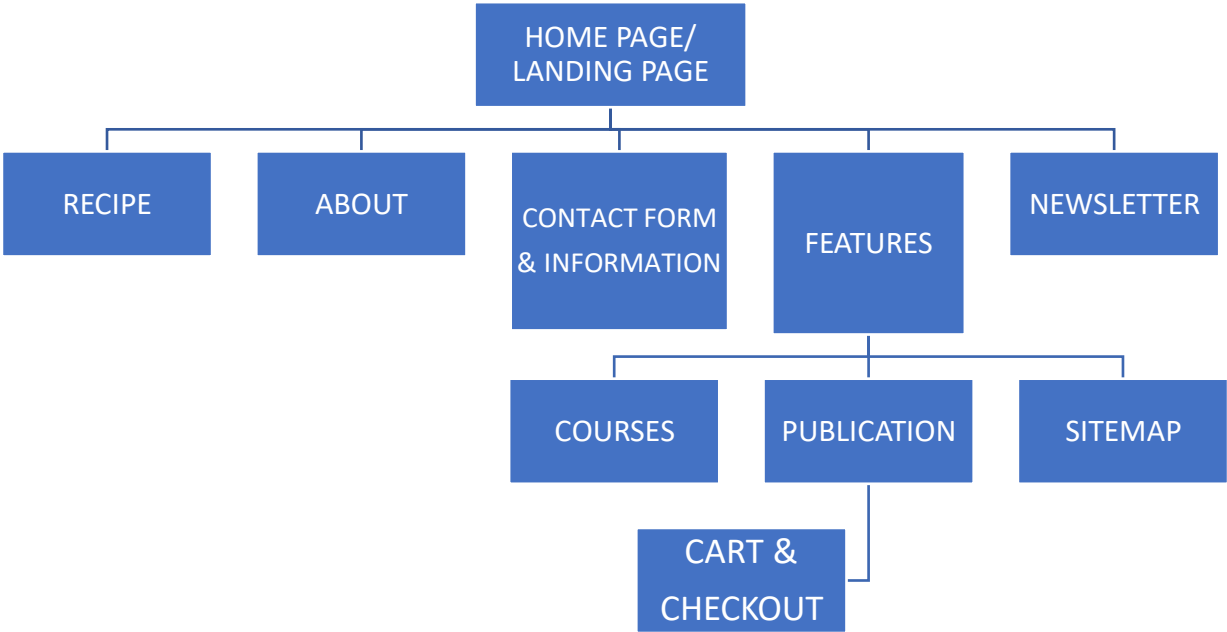
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