

DANBRO UPDATES

AMBITIOUS AND DRIVEN

Mrs. Tanu Shree Gupta
Founder of Mr Brown Bakery

Lucknow means the city of Nawabs and when it comes to taste, the name of Lucknow comes always first and when talking about bakery with taste, the first name that comes to mind is Danbro by Mr. Brown. The reason behind is Danbro's Chairperson Ms. Tanushree Gupta, who constantly visits the foreign countries, knows the latest technology of bakery or sees the new product being launched in Lucknow. Along with this, she also takes full care of the raw material that she gets in the bakery, so that it reaches the consumers by becoming a tasty and healthy product.

Danbaro's can provide you with all kinds of cakes for the celebrations, and not only this, apart from cakes, different types of sweet desserts, savory products, Viennoiserie, chocolates, pasta, sandwiches are all available in the best taste. Ms Tanushree takes full care of which festival is coming, which sweet, which dessert the consumer needs.



A FESTIVAL OF PEACE AND HARMONY: raksha bandhan

Danbaro has been celebrating with you at all your festivals since 2007 and as you all know that now the month of Sawan and remembering Lord Shiva in the month of Sawan, we start with our first festival Raksha Bandhan.

Rakshabandhan, a celebration of siblinghood, evokes so many



It features their signature granola flavors, indulgent Belgium chocolate cookies some biscotti along with a bundle of goodies. There is no better way to express and appreciate your love for your sibling, than to curate and make your very



own balanced delicacies to choose from. They have a range of exquisite hampers, all about minute details and finishing touches. Each hamper is orchestrated with an emphasis on luxury, offering an array of options to munch on, ranging from healthy to indulgent.

DANBRO is the perfect solution to all your bespoke gifting needs this Rakshabandhan, for they know what the celebration is all about – love and seeds of love!



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Date:01-08-2023

CAKE

There are many different types of cake recipes and numerous ways of categorizing them. The general classification used is whether or not they contain fat, also known as shortening and are called: SHORTENED (BUTTER OR OIL) CAKES or UNSHORTENED (FOAM) CAKES. Chiffon cakes make up the third category, but here they're often included with unshorten (foam) cakes. CHEESECAKES and PUDDING CAKES are technically baked (unstirred) custards. PETITS FOURS (PETIT FOUR) CAKES and CUPCAKES (CUP CAKES) are miniature cakes.

Cakes can be FILLED, FROSTED and GLAZED. Cakes tend to be special and are often decorated, being associated with life's milestones -- weddings, showers, engagements, birthdays -- or they can be enjoyed as a simple dessert with fruit or consumed as a snack.

Cherry Pink Tuxedo Mini-Cake and Cupcakes basic flour mixture serves as the foundation for sweet and rich cakes and what are known as little cakes, called cookies, and their savory cousins being quick-breads and yeast breads. Basic ingredients for made-from-scratch cake recipes often include flour, sweetener (sugar), fat (butter, vegetable oil), liquid (milk), leavening agent (steam, beaten eggs,



Cakes lend themselves to limitless variations depending on the proportion of their ingredients, the way they are mixed, flavorings added to the basic ingredients, the shapes of the pans used in baking, and cooling and storing methods. Any number of fillings, frosting and final decorations can be chosen to make every cake unique and an artistic expression of its maker.

Cakes have around since the time of the ancient Egyptians, and are believed to have been more like sweetened bread with the addition of honey, nuts and dried fruits than like the cake we know today. It may



also may refer to any round, flat disk of food, such as a pancake or even a yeasted sweet cake, the precursors of modern-day cakes did not emerge until around the mid-17th century in Europe, with the advent of more sophisticated ovens. As technology advanced, cake baking evolved. More refined and delicate cakes were the result of ovens Ultimate Chocolate Butter Cake Cupcakes Recipe that more reliably maintained specific and even temperatures. Better mixers and pans, and ingredients such as refined sugar and flour also helped produce a higher quality cake. The dense European Pound Cake consisted of equal weight flour, sugar, butter and eggs, while the light and airy European Sponge Cake relied on beaten eggs or egg whites for leavening.

When chemical leavening such as baking powder and baking soda was discovered in Europe in the mid-19th century, it became possible to replace some of the egg in the pound cake with liquids like milk, giving rise to the present day American Butter Cake. The Chiffon Cake, a cross between the old-style European Sponge Cake with beaten egg white and the American Butter Cake with the addition of chemical leavening was the invention of an American aptly named Harry Baker, a Los Angeles insurance salesman.



DESSERTS



Tres Leches Vanilla Cake

The word "dessert" originated from the French word *deservir*, meaning "to clear the table". Its first known use in English was in 1600, in a health education manual entitled *Natural and artificial Directions for Health*, written by William Vaughan. In his book *Sweet Invention: A History of Dessert* (2011), Michael Krondl explains that it refers to the fact that dessert was served after the table had been cleared of other dishes.

The term dates from the 14th century but attained its current meaning around the beginning of the 20th century, when setting a variety of dishes on the table at the same time was replaced with presenting a meal in multiple courses.

Sweets were fed to the gods in ancient Mesopotamia and ancient India and other ancient civilizations. Herodotus mentions that Persian meals featured many desserts, and were more varied in their



Tres Leches Coffee Cake

sweet offerings than the main dishes. German army officer Helmuth von Moltke whilst serving in the Ottoman Empire noted the unusual presentation of courses with the sweet courses served between roasts and other savory dishes. German army officer Helmuth von Moltke whilst serving in the Ottoman Empire noted the unusual presentation of courses with the sweet courses served between roasts and other savory dishes.

Dried fruit and honey were probably the first sweeteners used in most of the world, but the spread of sugarcane around the world was essential to the development of dessert. Sugarcane was grown and refined in India before 500 BC and was crystallized, making it easy to transport, by AD 500. Sugar and sugarcane were traded, making sugar available to Macedonia by 303 BC and China by AD 600. In the Indian subcontinent, the Middle East, and China, sugar has been a staple of cooking and desserts for over a thousand years.

Sugarcane and sugar were little known and rare in Europe until the twelfth century or later when the Crusades and then colonization spread its use. Europeans began to manufacture sugar in the Middle



Pineapple Pastry

Ages, and more sweet desserts became available. Even then sugar was so expensive usually only the wealthy could indulge on special occasions. The first apple pie recipe was published in the earliest documentation of the term cupcake was in "Seventy-five Receipts for Pastry, Cakes, and Sweetmeats" in 1828.

The Industrial Revolution in Europe and later America led to the mass-production of foodstuffs, including desserts, that could be processed, preserved, canned, and packaged. Frozen foods, including desserts, became very popular starting in the 1920.

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DANBRO
by Mr. Brown
BUILD YOUR SKILLS
NOT YOUR RESUME

**INSTITUTE OF BAKERY
& CULINARY ART
SCIENCE**


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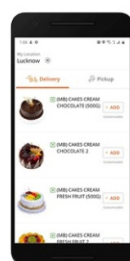
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Our Institute was founded on 27th September 2021 with a aim to give world qualified chef's in bakery & Culinary. Our Institute is running under the guidance of Mrs. Tanu Shree Gupta (Founder of the Institute)


Danbro Institute of Bakery and Culinary Art and Science is a premier Organization and focussing on New and Advance Techniques of Market with skill development, Food Technology, Research and Development projects by developing platforms for Market Demands and Skill Acquisition and Skill Enhancement.



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Premix by DANBRO

DANBRO PREMIX: We produce DANBRO Premix in one of our company i.e. DANBRO Food Solutions Pvt. Ltd., we produce premixes at large scale industries and also at small scale. So that, baking would become easy for everyone. With this we have an aim to make DANBRO, a ONE STOP SOLUTION for every baker. We have different varieties of premixes available with us and they are as follows:- Red Velvet, Brownie, Pizza Base for various sponges etc.

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We welcome articles, success stories and other allied information from our readers and patrons, concerning Mr. Brown's products and other allied matters.

Views expressed in the articles are exclusively of the author only.

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