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### MASTER CHEF JUNIOR:

Activity	Description	Materials Needed
Marie Biscuit Pudding	<b>Marie Biscuit Pudding</b> <b>METHOD:</b> 1. Refrigerate (overnight) a pack of Amul cream and open the packet and scoop out the thick	<ul style="list-style-type: none"> <li>Marie Biscuit: 200 gms or as needed.</li> <li>Sugar: 1 1/2 cups</li> </ul>

          		<p>cream . put the thick cream into a bowl.</p> <ol style="list-style-type: none"> <li>2. Add little butter and mix it well until it becomes light and fluffy.</li> <li>3. Add in 1 1/2 cups sugar , vanilla essence and cream again. mix 2 tsp instant coffee powder with 2 tsp sugar in half cup warm water and kept aside. Into a dish, dip each biscuit in the black coffee and line the dish.</li> <li>4. Put half of the cream on top of the biscuit and spread it out. Drizzle a tablespoon of chocolate sauce over it (if you do not have chocolate sauce at hand check notes for substitute)</li> <li>5. Again repeat the same; dip biscuits in black coffee and place on top of the cream. Then top it with the remaining cream and drizzle chocolate syrup.</li> </ol> <p><b>NOTES</b></p> <ul style="list-style-type: none"> <li>• Powder 1 1/2 cups of sugar.</li> <li>• Mix 2 tsp instant coffee powder with 2 tsp sugar in half cup warm water to make the black coffee.</li> <li>• If you do not have chocolate syrup at hand; sprinkle plain cocoa powder on top of the cream instead.</li> <li>• Since whole cream is not available here; I refrigerate the cream overnight and then scoop out the thick cream which has come on top and use the whey in curries.</li> <li>• If you have double cream use it.</li> <li>• If you like some crunch in between add in some chocolate chips.</li> </ul>	<p>(powdered)</p> <ul style="list-style-type: none"> <li>• Cream: 3/4 of a pack of Amul fresh cream</li> <li>• Butter: 1 stick, 1/2 cup</li> <li>• Vanilla Essence: 1 tsp</li> <li>• Instant Coffee powder: 1/2 cup (Check notes)</li> <li>• Chocolate Syrup: As needed.</li> </ul>	            
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		<ul style="list-style-type: none"> <li>For me 1 1/2 cups sugar is perfect; if you feel it is a bit sweet use 1 cup sugar.</li> <li>Instead of Marie biscuit; you can use "tiger biscuit, graham crackers etc".</li> </ul>		
        	<p>Mysore Churmuri</p>	<ul style="list-style-type: none"> <li>Mysore Churmuri is the simplest and healthy chat without any deep frying. Churmuri is a low calorie snack.</li> <li>Churmuri is a street food available in Mysore made with puffed rice, onions, carrot and green chutney</li> </ul>  <p><b>Procedure:</b></p> <ol style="list-style-type: none"> <li>Take a vessel or bowl and a spoon to mix. Just add carrot, onion, green chutney, lemon juice, oil and salt. Mix well.</li> <li>Add puffed rice and garnish with coriander leaves. Mix thoroughly.</li> </ol> <p>Churmuri is ready and serve in paper plates.</p>	<ul style="list-style-type: none"> <li>Puffed Rice: 5 cups</li> <li>Onions: 2 finely chopped</li> <li>Carrot: 2 grated</li> <li>Green chutney: 2 tbsp (This is paste of coriander +greenchillies +jeera+salt+pinch of sugar+lemon juice)</li> <li>Coriander Leaves: A handful</li> <li>Lemon juice: 1 tbsp</li> <li>Oil: 2 tsSalt to taste</li> </ul>	          

- Paper Plates

