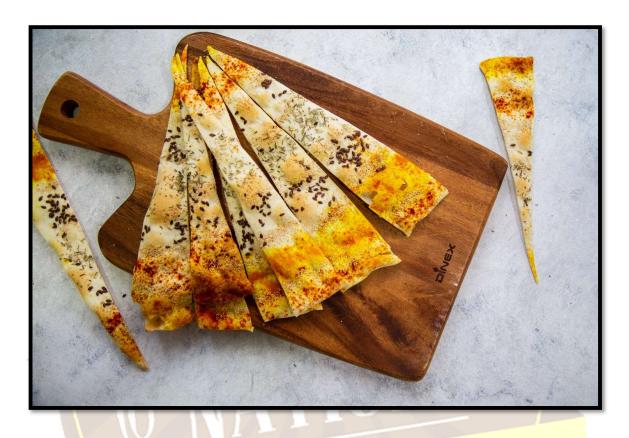


LAVASH



ELEMENTS: BREAD DOUGH

TOOLS/EQUIPMENTS REQUIRED: MIXING BOWLS, SPATULA, SIEVE, SPOONS, WEIGHING SCALE, BRUSH, DOUGH SCRAPER, BAKING TRAY, ROLLING PIN, KNIFE

BAKING SCHOOL



FOR THE DOUGH		COSTING (in ₹)**		NO. OF PORTIONS:
INGREDIENTS	QUANTITY	WHOLESALE	<u>M.R.P.</u>	<u>ELEMENTS</u>
All Purpose Flour	150 g	3.3	4.98	
Caster Sugar	6 g	0.4	0.8	Bread Dough
Black Salt	6 g	0.4	0.4	
Cumin Powder	5 g	0.6	0.6	Garnish
Water	75-80 g	1.8	1.8	Curd Dip
Oil	5 g	1	1	
TOTA	<u>AL</u>	7.5	9.58	INSTRUCTIONS

METHOD

- 1. Pre-heat the oven at 180°C (OTG mode: upper rod + lower rod + fan).
- 2. In a bowl, collect all the dry ingredients, i.e flour, sugar, black salt and cumin powder. Now, add water to it and combine to form a stiff dough.
- 3. When the dough is formed, transfer it on the counter and start kneading it to form gluten in it. Add the oil and knead again till you have a soft and smooth dough. Keep it covered on the counter for 15 mins.
- 4. Using a rolling pin, start sheeting it to the size of the baking tray. Cover the back of the baking tray with the dough and trim the edges.
- 5. Let it dry for about half hour and then make the cuts as required.
- **6.** Bake it for 8-10 minutes, once baked, break the pieces as required.

OVEN TEMPERATURES

OTG

180°C (upper rod + lower rod)

DECK OVEN

Upper temperature – 180°C

Lower temperature – 180°C

UNOX

160°C, Fan speed – 1, Humidity – 0

FOR THE GARNISH		COSTING (in ₹)**		NO. OF PORTIONS:
INGREDIENTS	QUANTITY	WHOLESALE	<u>M.R.P.</u>	
Bla <mark>ck Sesame Seed</mark>	10 g	2.5	2.9	
Whi <mark>te Sesame Seed</mark>	10 g	2.1	2.6	
Turmeric Powder	2 g	0.3	0.3	
Red chilli powder	2 g	0.6	0.6	
TOTA	<u>AL</u>	5.5	6.4	INSTRUCTIONS



METHOD

1. Before baking, sprinkle turmeric powder and chilli powder on the edges and sprinkle black and white sesame seeds all over the dough.

FOR THI	DIP	COSTING	(in ₹)**	NO. OF PORTIONS: 1	
INGREDIENTS	<u>QUANTITY</u>	WHOLESALE	<u>M.R.P.</u>		
Curd	200 g	20	20		
Chopped Spring	5 g		-		
Onion					
Garlic Powder	2 g	0.5	0.5		
Garlic Paste	3 g	0.6	0.6		
L <mark>emon juice</mark>	2-3 drops	-74			
Black Pepper Powder	1 g	0.24	0.24		
Salt	To taste				
Roasted Cumin	1 g	0.4	0.4		
TOTA	<u>\L</u>	21.74	21.74	<u>INSTRUCTIONS</u>	
 METHOD 1. Hang the curd using a muslin cloth for about 1 hour to drain off the excess water. 2. Now add all the ingredients to the hung curd and mix properly. 					
Garnish with some spring onion leaves.					

<u>NOTE</u>				
Shelf life of	Room temperature	<u>Freezer</u>		
Bread dough	-	1 month		
Baked bread	5-7 days	-		
Curd Dip	1-2 days	-		

^{**}given cost is only approximate and can change for different cities and vendors