



x



# MOIST CHOCOLATE CUPCAKE RECIPE CARD





## MOIST CHOCOLATE CUPCAKE



GOLD LEAF

GANACHE



<b>FOR MOIST CHOCOLATE CAKE (EGGLESS)</b>			<b>COSTING (in ₹)</b>		<b>NO. OF PORTIONS: 6</b>
<b>INGREDIENTS</b>	<b>QUANTITY</b> <b>(In gms) (In cups)</b>		<b>WHOLESALE</b>	<b>M.R.P.</b>	<b>ELEMENTS</b>
All purpose flour	56 g	¼ + 1/8 cup + ½ tbsp.	1.5	2.2	Cupcake sponge
Caster sugar	70 g	1/3 cup	4	8.4	
Natural Cocoa powder	24 g	1/3 cup	9.6	10.28	
Baking powder	2.3 g	½ tsp + pinch	1	1	
Baking soda	2.75 g	½ tsp + pinch	1	1	Ganache
Salt	1.5 g	¼ tsp	1	1	
Oil	28 g	1/8 cup + 1 tsp	2.8	3.2	
Curd	30 g	1 + ½ tbsp + 1 tsp	2	2	
Vinegar	4.5 g	1 + ½ tsp	2	2	Hazelnut praline
Milk	30 g	1/8 cup	1.7	1.9	
Hot water	45 g	3 tbsp + ½ tsp	1	1	
Vanilla essence	2 g	½ tsp	1	1	
<b>TOTAL</b>			<b>₹ 28.6</b>	<b>₹ 34.98</b>	<b>INSTRUCTIONS</b>
<b>METHOD</b> <ol style="list-style-type: none"> <li>1. Preheat the oven at 180° C (<b>OTG MODE: UPPER ROD+LOWER ROD +FAN</b>). Line a cupcake tray with cupcake liners.</li> <li>2. In a bowl, sieve together flour, sugar, baking powder, baking soda, salt and cocoa powder.</li> <li>3. In another bowl, collect oil, curd, vinegar, milk, water and vanilla essence.</li> <li>4. Add all the wet ingredients in the dry ingredients and mix well.</li> <li>5. Pour the batter into the prepared cupcake tray.</li> <li>6. Bake at 180 °C for 20 - 25 minutes (<b>OTG MODE: LOWER ROD</b>) or until a toothpick comes out clean.</li> </ol>					<b>OVEN TEMPERATURES</b>
					<b>OTG</b>
					180°C (lower rod only)
					<b>DECK OVEN</b>
					Upper temperature – 140°C
					Lower temperature – 180°C



	<b>UNOX</b> 130°C, Fan speed – 1, Humidity – 0
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<b>CHOCOLATE GANACHE</b>			<b>COSTING (in ₹)</b>		<b>NO. OF PORTIONS: 6</b>
<b>INGREDIENTS</b>	<b>QUANTITY</b>		<b>WHOLESALE</b>	<b>M.R.P.</b>	
	(in grams)	(in cups)			
Dark chocolate	125 g	1 cup	56.87	58.12	
Cream	54 g	1/4 cup	9.75	10.5	
Salted butter	9 g	½ tbsp	3	4	
<b>TOTAL</b>			<b>₹ 69.62</b>	<b>₹72.62</b>	<b>INSTRUCTIONS</b>
<b>METHOD</b> 1. In a bowl melt chocolate and bring it to 45 C. In another bowl collect cream. Now heat it and bring it to 60 to 70 C. 2. Now combine both chocolate and cream together then mix. Once it is combined, add in soft butter and mix again until it combines. 3. Now blend it with hand blender and keep it aside at room temperature to rest for about 15-20 minutes.					

<b>HAZELNUT PRALINE</b>			<b>COSTING (in ₹)</b>		<b>NO. OF PORTIONS: 6</b>
<b>INGREDIENTS</b>	<b>QUANTITY</b>		<b>WHOLESALE</b>	<b>M.R.P.</b>	
	(in grams)	(in cups)			
Sugar	40 g	3 tbsp	2.32	4.8	
Water	15 ml	1 tbsp	0.5	0.5	
Hazelnuts	75 g	¾ cup	93.75	105	
Milk	15 ml	1 tbsp	1	1	
Salt	A pinch	-	0.5	0.5	
<b>TOTAL</b>			<b>₹ 98.07</b>	<b>₹111.8</b>	<b>INSTRUCTIONS</b>



### **METHOD**

1. In a saucepan, heat sugar and water till 118c . once it reaches the required temperature add hazelnuts.
2. Mix the hazelnuts ant coat it. Cook till amber color.
3. Spread the mixture on a silicon mat and let it cool.
4. Once cool, grind in a mixing jar along with salt. Grind till you get a paste.

You can add a little oil to help form a paste while grinding.

### **ASSEMBLY**

1. Transfer the frosting in a piping bag fitted with a small open star nozzle.
2. Take the cupcake base and with the help of an apple corer, make a hole in the center.
3. Fill the holes with hazelnut praline.
4. Now pipe small blobs all over the top.
5. Garnish with gold leaf.

### **NOTE**

<b><u>Shelf life of</u></b>	<b><u>Refrigerator</u></b>	<b><u>Freezer</u></b>
Cupcake	1 week (in an air tight box)	1 month (in an air tight box)
Frosted cupcake	3 – 4 days (in air tight box)	-
Frosting	1 week (in air tight box)	1 month (air tight box)

### **COST PER PORTION (in ₹)**

<b><u>COST</u></b>	<b>Cupcake base</b>	<b>Frosting</b>	<b>Hazelnut praline</b>	<b>Gold leaf</b>	<b><u>TOTAL</u></b>
<b><u>WHOLESALE</u></b>	4.76	11.77	16	5	<b>₹ 37.53</b>
<b><u>M.R.P.</u></b>	5.83	12.35	18.6	5	<b>₹ 41.78</b>