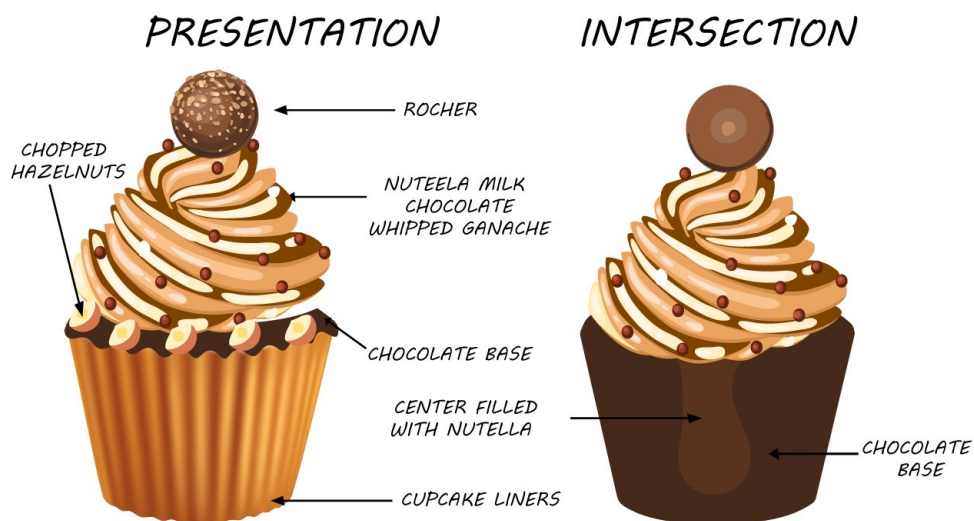


*Truffle Nation's*

# CHOCOLATE FERRERO ROCHER CUPCAKE

Egg and Eggless Recipe

## CHOCOLATE FERRERO ROCHER CUPCAKE



<u>CHOCOLATE FERRERO ROCHER CUPCAKE (EGG)</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:5-6</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	(in grams)	(in cups)			
Cake Flour	50 g	¼ cup + 2tbsp	1.35	2	Ferrero Rocher
Sugar	75 g	¼ cup + 2tbsp	4.35	9	Nutella milk chocolate whipped ganache
Brown sugar	24g	2 tbsp	1.5	3	Chopped hazelnuts
Egg	50 g	1 large egg	4.5	6	Nutella for filling
Unsalted Butter	45g	2tbsp + 2 tsp	14	20	
Oil	45 g	-	4.5	5	
Milk	24 g	1tbsp + 2 tsp	1.3	1.5	
Buttermilk (milk + ¼ tsp vinegar)	40 g	2tbsp + 1tsp	2.2	2.5	
Cocoa powder	25g	¼ cup + 2 tbsp	10	11	
Baking powder	2.15 g	½ tsp	0.5	1	
Salt	3.4 g	½ tsp.+ a pinch	6	6	
Vanilla essence	2 g	1 tsp	0.5	1	
Rocher AND	-	-	-	-	

HAZELNUTS( for					
Coffee powder	-	½ tsp	-	-	
<b><u>TOTAL</u></b>			<b>₹50.7</b>	<b>₹68</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b> <ol style="list-style-type: none"> <li>1. Preheat the oven at 180°C (<b>OTG MODE: lower rod + upper rod + fan</b>).</li> <li>2. Line a cupcake tray with brown liners.</li> <li>3. In a bowl sieve flour, cocoa powder, salt and baking powder.</li> <li>4. In a new bowl, cream butter, sugar and brown sugar till light and creamy.</li> <li>5. Add eggs and mix again. In another bowl mix oil, buttermilk, milk and vanilla essence and coffee powder.</li> <li>6. Add oil mixture to butter mixture and mix again.</li> <li>7. Add in the Sifted flour, cocoa powder, salt, baking powder mixture to form a batter.</li> <li>8. Divide the batter equally in the liners (fill only 3/4 th level)</li> <li>9. Bake at 180°C for 20 - 25 minutes (<b>OTG MODE: lower rod only</b>) or until a toothpick inserted comes out clean.</li> </ol>					
					<b><u>OVEN TEMPERATURES</u></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

<b><u>CHOCOLATE CUPCAKE (EGGLESS)</u></b>			<b><u>COSTING (in ₹)</u></b>		<b><u>NO. OF PORTIONS:5-6</u></b>
<b><u>INGREDIENTS</u></b>	<b><u>QUANTITY</u></b>		<b><u>WHOLESALE</u></b>	<b><u>M.R.P.</u></b>	<b><u>ELEMENTS</u></b>
	<b>(in grams)</b>	<b>(in cups)</b>			
Cake Flour	100 g	1/2 cup 1/4 cup + 1/2 tbsp	2.7	4	Ferrero Rocher
Caster Sugar	115 g	1/2 cup+ 1/2 tbsp+ 1/2 tsp+ 1/4 tsp	6	12	Nutella milk chocolate whipped ganache
Oil	60g	2 tbsp	1.5	3	Chopped hazelnuts
Lemon juice	4.79	1 tsp	1	1	Nutella for filling
Warm Water	115 g	1/2 cup+ 1/4 tsp	2	2	
Cocoa powder	8 g	1/8 cup	3.8	4.2	

Baking soda	2.75 g	1/2 tsp	1	1	
Salt	0.75 g	1/8 tsp	1	1	
Vanilla essence	3.5 g	1 tsp	1	1	
Coffee powder	-	½ tsp	-	-	
Rocher, HAZELNUTS and Nutella ( for assembly)	-	-	-	-	
<b><u>TOTAL</u></b>			<b>₹ 20</b>	<b>₹29.2</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b> <ol style="list-style-type: none"> <li>1. Preheat the oven at 180°C (OTG MODE: lower rod + upper rod+ fan). Line a cupcake tray with brown liners.</li> <li>2. In a bowl sift flour, sugar, cocoa powder, salt and baking soda. In another bowl mix liquid ingredient; warm water, oil, lemon vanilla extract and coffee. Gently combine all the wet ingredients together.</li> <li>3. Add wet ingredients gradually to the dry ingredients and mix to form the batter.</li> <li>4. Divide the batter equally in the liners (fill only 3/4 th level) and bake at 180°C for 20 - 25 minutes (OTG MODE: lower rod only) or until a toothpick inserted comes out clean.</li> </ol>					
					<b><u>OVEN TEMPERATURES</u></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

## NUTELLA MILK CHOCOLATE GANACHE

<u>NUTELLA MILK CHOCOLATE GANACHE</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:5-6</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	(in grams)	(in cups)			
Milk chocolate	200 g	1 cup	96	98	
Elle n vire	100 g	1/2 cup + 1/3 cup	57	63	
Nutella	38 g	2 Tbsp	-	-	
<u>TOTAL</u>			<b>₹153</b>	<b>₹161</b>	<u>INSTRUCTIONS</u>
<u>METHOD</u> <ol style="list-style-type: none"> <li>1. In a large bowl place chopped milk chocolate followed by hot cream.</li> <li>2. Mix the cream and chocolate until a smooth ganache is formed (you can heat the mixture for 30 second in a microwave if you feel there is still undissolved chocolate present in the ganache.)</li> <li>3. As soon as you achieve a smooth ganache, add in the softened Nutella (to soften it simply heat the Nutella for 10 second in a microwave) with the help of an emulsion stick blend the ganache and Nutella until the Nutella gets completely incorporated.</li> <li>4. Next cover the ganache bowl with cling wrap and place it in the fridge until the ganache sets.</li> <li>5. Take out the ganache and let it rest for 15-20 minutes at room temp and then with the help of an electric hand beater, whip it until a smooth airy ganache frosting is formed.</li> <li>6. Transfer the whipped ganache into a piping bag fitted with 1 m nozzle.</li> </ol> <u>ASSEMBLY</u>					<u>OVEN TEMPERATURES</u>

## ASSEMBLY

With the help of an apple corer create cavities at the centre of each muffin  
Fill the cavities with softened Nutella, now frost each cupcake with whipped Nutella ganache and decorate with hazelnuts and Ferrero Roche.

<u>NOTE</u>		
<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
1. Chocolate cupcake sponge	5 – 6 days (in an air tight box)	1 month (in air tight box)
2. frosting	3– 4 days (in air tight box)	-

<u>COST PER PORTION (in ₹)</u>				
<u>TYPE</u>	<u>COST</u>	CHOCOLATE CUPCAKE	NUTELLA MILK CHOCOLATE GANACHE	<u>TOTAL</u>
Egg	<u>WHOLESALE</u>	₹8.45	₹25.5	₹33.95
	<u>M.R.P.</u>	₹11.33	₹26.83	₹38.16
Eggless	<u>WHOLESALE</u>	₹3.33	₹25.5	₹28.83
	<u>M.R.P.</u>	₹4.86	₹26.83	₹31.69