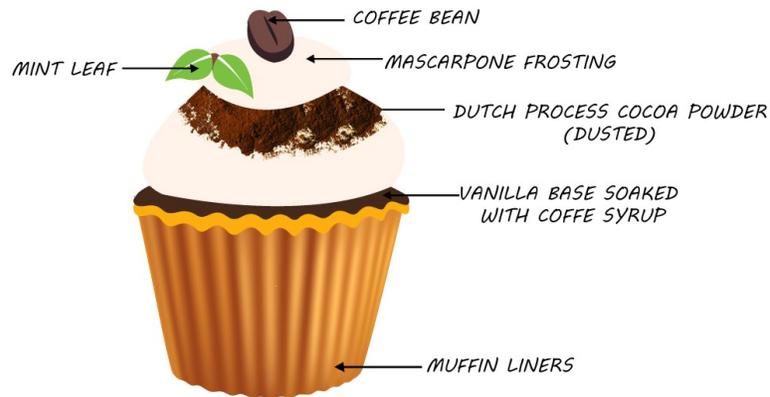


Truffle Nation's

TIRAMISU CUPCAKES

Egg and Eggless Recipe

PRESENTATION



TIRAMISU CUPCAKE(EGG)

FOR TIRAMISU CUPCAKE(EGG)	COSTING (in ₹)	NO. OF PORTIONS:5-6
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<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	<u>IN GMS</u>	<u>IN CUPS</u>			
Flour	124 g	1/2cup + 1/3cup +1tbsp	3.5	5	Coffee bean
Sugar	124 g	1/2cup+1tbsp +1tsp +1/4tsp	7	14	Mint leaf
Butter	124 g	1/3cup + 1/8cup + 1tsp	39	55	Mascarpone frosting
Egg	50 g	-	4.5	6	Dutch process cocoa powder
Milk	24.6g	1 tbsp + ½ tbsp.	1	1.5	Vanilla base (soaked with coffee syrup)
Coffee powder	1 tsp	1 tsp	5	5	
Baking powder	2.15g	½ tsp	.5	1	
Baking soda	2.75g	½ tsp	1	1.4	
Vanilla essence	1.75g	½ tsp	.5	1	

<u>TOTAL</u>		62	89.9	<u>INSTRUCTIONS</u>
<p><u>METHOD</u></p> <ol style="list-style-type: none"> 1. Preheat the oven at 180°C (OTG MODE: lower rod + upper rod + fan). Prepare a muffin tray with liners. 2. In a bowl sieve together the flour, caster sugar, baking powder, and baking soda. 3. Add softened butter and mix till the butter is fully incorporated. 4. Add egg, vanilla extract, and mix again. 5. Lastly combine the coffee in milk and then add the mixture into the batter, give a last good mix. 6. Pour the batter into the cupcake liners and bake at 180°C for 20 – 25 minutes (OTG MODE-ONLY LOWER ROD) or until a toothpick inserted comes out clean. 				
				<u>OVEN TEMPERATURES</u>
				<p style="text-align: center;">OTG 180°C (lower rod only)</p> <p style="text-align: center;">DECK OVEN Upper temperature – 140°C Lower temperature – 180°C</p> <p style="text-align: center;">UNOX 130°C, Fan speed – 1, Humidity – 0</p>

FOR TIRAMISU CUPCAKE(EGGLESS)

<u>INGREDIENTS</u>		<u>QUANTITY</u> (in grams) (in cups)		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:5-6</u>
				<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
Flour	100 g	½ cup + ¼ cup	3	4	Coffee bean	
Powdered sugar	40 g		2.5	5	Mint leaf	
Oil	25 g	2 tbsp	2.5	3	Mascarpone frosting	
Curd	140 g	½ cup	14	14	Dutch process cocoa powder	
Coffee powder	1 tsp	1 tsp	4	4	Vanilla base (soaked with coffee syrup)	
Baking powder	4.30 g	1 tsp	1	1		
Baking soda	2.75 g	½ tsp	1	1		
Salt	A pinch	A pinch	1	1		
Vanilla essence	3.5 g	1 tsp	1	1.5		
<u>TOTAL</u>			30	34.5		<u>INSTRUCTIONS</u>
<p><u>METHOD</u></p> <ol style="list-style-type: none"> 1. Preheat your oven at 180°C (OTG MODE: lower rod + upper rod + fan). 2. In a large bowl place the curd and sift in the icing sugar, with the help of a spatula combine both the ingredients together until the icing sugar gets incorporated into the curd. 3. Next add in the rising agents that is the baking powder and baking soda. Gently mix for a few minutes until the mixture start to thicken up a little. 4. Now add oil followed by coffee powder. 5. Next add in the cake flour and salt with the help of a sieve. 6. Combine the mixture with the help of a spatula until a smooth batter is formed. 						
						<u>OVEN TEMPERATURES</u>
						OTG 180°C (lower rod only) DECK OVEN Upper temperature – 140°C

<p>7. Lastly add vanilla extract, give a final mix and your batter is ready for the cupcake tray.</p> <p>8. Pour the batter into the cupcake liners (3/4 LEVEL) and bake at 180°C for 20 – 25 minutes (OTG MODE-ONLY LOWER ROD) or until a toothpick inserted comes out clean.</p>	<p>Lower temperature – 180°C UNOX 130°C, Fan speed – 1, Humidity – 0</p>
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Coffee SOAKING SYRUP

<u>FOR SOAKING SYRUP</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	
Coffee	2 tsp	8	8	
Water	100 g	2	2	
TOTAL		10	10	
				<u>INSTRUCTIONS</u>
<p>METHOD Mix together the coffee and hot water until the coffee completely dissolve. Use this coffee warm to soak your cupcakes with the help of a brush before frosting them.</p>				

MASCARPONE FROSTING

<u>FOR MASCARPONE FROSTING</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	
Mascarpone cheese	185 g	90.5	175	
Ellen&Vire whipping cream	150 ml	86	94	
Icing Sugar	45 g	3	5.5	
Coffee powder (TO BE dissolved in rum)	1 tsp	5	5	
Rum	5 g	8	8	
TOTAL		192.5	287.5	<u>INSTRUCTIONS</u>

METHOD

1. In a large bowl place the mascarpone cream and gently cream it with a spatula until it becomes soft and airy.
2. Next add in the heavy fat whipping cream, combine it with a spatula into the mascarpone and then gently mix them together.
3. Add the icing sugar with the help of a sieve, followed by rum and coffee mixture.
4. We will now beat the mixture with a balloon whisk until a stable pipe-able frosting is formed.
5. Transfer the frosting into a piping bag attached with an open round nozzle. For further use.

Do not over beat mascarpone frosting as it can separate.
If the frosting is unstable, then fold some extra whipping cream.

ASSEMBLY

1. Mint leaved - coffee beans - coco powder (for decoration)
2. Brush each cupcake with hot coffee so that the cupcakes get slightly soaked.
3. Now pipe a large blob of mascarpone filling (we have used open round nozzle), dust the top of frosting with cocoa powder.
4. Next again pipe a small blob on top of the dusted frosting.
5. Lastly decorate the cupcakes with coffee beans and mint leaves.

NOTE

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

SPECIAL NOTES By chef:

- for a **Basic vanilla cupcake**, you can simply use this recipe by removing the **coffee** present in the batter, this same cupcake base can be used for experiments and various flavor combinations.
- In case you are not able to find **heavy fat cream**, you can simply replace it with **non dairy whipping cream** (we prefer rich's) just whip the cream to soft peaks then mix it with already beaten (soft consistency) **mascarpone cream**). In this case make sure **not to add sugar** as non dairy whipping creams already has that.
- In case you are not able to find **mascarpone cream**, you can use **cream cheese** in place of it (**Britannia cream cheese** and **dairy craft** such brands are available in super stores)

	<u>COST PER PORTION (in ₹)</u>				
<u>TYPE</u>	<u>COST</u>	Cupcake	frosting	Soaking syrup	<u>TOTAL</u>
Egg	<u>WHOLESALE</u>	₹10.3	₹32.08	₹1.66	₹44.4
	<u>M.R.P.</u>	₹14.98	₹47.91	₹1.66	₹64.55
Eggless	<u>WHOLESALE</u>	₹5	₹32.08	₹1.66	₹38.74
	<u>M.R.P.</u>	₹5.7	₹47.91	₹1.66	₹55.27