



APPLE BREAD



FOR THE DOUGH			COSTING (in ₹)		NO. OF PORTIONS: 1	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	ELEMENTS	
	In grams	In cups				
Flour	150 g	1 cup + 1 tbsp	4	6	Bread	
Caster Sugar	38 g	3 tbsp	2.2	2.9		
Salt	2 g	1/4 tsp	0.5	0.5		
Yeast	2 g	½ tsp	1.25	1.25		Apple streusel
Water	30 g	2 tbsp	0.5	0.5		
Milk	50	3 tbsp	2.7	2.7		
Unsalted Butter	21 g	1+½ tbsp	6.1	8.9		
Oil	3 g	1 tsp	0.4	0.4		
TOTAL			₹17.65	₹23.15	INSTRUCTIONS	
METHOD					OVEN TEMPERATURES	
<ol style="list-style-type: none"> In a bowl, collect all the dry ingredients, i.e flour, sugar, salt, yeast. Now, add milk and water to it and combine to form soft dough. When the dough is formed, transfer it on the counter and start kneading it to form gluten in it. Once the gluten is formed, add in the butter and oil and knead it again till the fat is completely incorporated. Now keep the dough for fermentation for about 30 minutes. 						
					OTG 200°C (upper rod + lower rod + fan) DECK OVEN Upper temperature – 200°C Lower temperature – 200°C UNOX 160°C, Fan speed – 1, Humidity – 0	



FOR APPLE FILLING			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In grams	in cups			
Green Apple	100 g	1 cup	20	20	
Brown Sugar	10 g	2 tbsp	1.2	1.8	
Caster Sugar	10 g	2 tbsp	0.7	1.44	
Cinnamon Powder	2 g	¼ tsp	0.5	0.5	
Nutmeg Powder	1 g	1/8 tsp	0.5	0.5	
Orange Zest	3 g	1 tsp	5	5	
Lemon Juice	5 g	1 tsp	1	1	
Almonds	10 g	1 tbsp	7	9	
Raisins	10 g	1 tbsp	5	6	
Pistachio	10 g	1 tbsp	10	15	
Sponge	50 g	1 tbsp	4.6	5.8	
Cornflour	10 g	1 tbsp	1.2	1.5	
Water	15 g	1 tbsp	0.2	0.2	
Butter	10 g	2 tsp	2.9	4.4	
TOTAL			₹ 59.8	₹85.64	INSTRUCTIONS
METHOD					
<ol style="list-style-type: none">1. First, cut the apple into small dices. Now add both the sugars, spices, orange zest, lemon juice to it. Mix and keep it aside for 10 minutes.2. Meanwhile, chop all the dry fruits and make cornflour slurry by mixing cornflour and water. Also, crumble the sponge and keep aside.3. Now, in a saucepan, add butter, then add the apple mix and let it cook for a while. After that, add the cornflour slurry, let it cook till it thickens, at the end, add the chopped dry fruits and sponge crumble and mix well.4. Transfer it in a bowl and let it cool down a bit.					



FOR GARNISH			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In grams	in cups			
Green apple	1 no.	-	15	15	
Nappage	10 g	2 tbsp	4	4	
Almond flakes	20 g	2 tbsp	10	10	
TOTAL			₹ 29	₹29	INSTRUCTIONS

ASSEMBLY AND BAKING
<ol style="list-style-type: none">1. Pre-heat the oven at 200°C (OTG mode: upper rod + lower rod + fan).2. Take the dough and degas it properly. Then dust some flour over it and roll it to about 3mm in thickness and cut it using a round cutter.3. Now leaving a gap of around 2cm from the edges, place the filling in a circle. Cut the edges so that you have 1cm wide strips.4. Now take one strip and gently take it over the filling diagonally to the right till the centre, then leave the next two strips and take the third strip over the filling diagonally towards the first strip. Then take the next strip and take it diagonally to the right till the centre and leaving one strip, take the next strip towards the previous strip. Now leave one strip and repeat the order.5. Repeat the same process till all the strips are covered and trim the remaining strips.6. Now take the green apple and cut thin slices from it. Using these slices, assemble a rose in the centre of the bread.7. Let this proof for about 15 minutes and then bake it in a pre heated oven for about 15-20 minutes or till golden brown in color.8. Place it on a cooling rack and brush nappage on top of it and stick almonds flake over it.

COST PER PORTION (in ₹)		
ELEMENTS	WHOLESALE	M.R.P.
Bread dough	17.15	22.05
Apple filling	59.8	85.64
Garnish	29	29
TOTAL	₹ 105.95	₹136.69

NOTE		
Shelf life of	Room temperature	Freezer
Bread dough	-	1 month
Baked bread	3 days	-



CHOCOLATE BABKA



FOR THE DOUGH			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	ELEMENTS
	In grams	in cups			
Flour	375 g	2 + ½ cup + 3 tbsp	10	15	Bread
Caster Sugar	50 g	¼ cup	2.7	3.4	
Salt	5 g	1 tsp	1	1	
Yeast	7 g	1/2 tbsp	3.8	3.8	
Milk Powder	19	2 + ½ tbsp	5.9	6.8	Chocolate filling
Baking Powder	1 g	¼ tsp	0.16	0.3	
Cinnamon Powder	3 g	1 tsp	0.8	0.8	
Water	200 g	1 cup	4	4	
Vanilla Essence	5 g	1 tsp	1.5	1.5	
Unsalted Butter	70 g	¼ cup + ½ tbsp	20.5	35.6	
TOTAL			₹50.36	₹72.2	
METHOD					OVEN TEMPERATURES
<ol style="list-style-type: none"> In a bowl, collect all the dry ingredients, i.e flour, sugar, salt, yeast, baking powder, cinnamon powder and milk powder. Now, add water and vanilla essence to it and combine to form a soft dough. When the dough is formed, transfer it on the counter and start kneading it to form gluten in it. Once the gluten is formed, add in the butter and knead it again till the fat is completely incorporated. Now keep the dough for fermentation for about 30 minutes. 					OTG 200°C (upper rod + lower rod + fan) DECK OVEN Upper temperature – 200°C Lower temperature – 200°C UNOX 160°C, Fan speed – 1, Humidity – 0



FOR THE FILLING			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In grams	in cups			
Dark couverture	200 g	1 cup	91	93	
Caster Sugar	120 g	½ cup	6.9	14.4	
Cinnamon Powder	3 g	½ tsp	1	1	
Dutch Cocoa Powder	32 g	1/3 cup	9.2	25	
Coffee Powder	3 g	1 tsp	2	2	
Walnuts	45 g	¼ cup + 1 tbsp	38	45	
Butter	75 g	¼ cup ½ tbsp	23.5	38.4	
TOTAL			₹ 171.6	₹ 218.8	
METHOD					
<ol style="list-style-type: none"> 1. First, chop the chocolate and walnuts. 2. Then add sugar, cinnamon powder, coffee powder and dutch cocoa powder to it. 3. Now melt the butter and add it to the above mixture and mix properly. 					

FOR GARNISH			COSTING (in ₹)		NO. OF PORTIONS: 1	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.		
	In grams	in cups				
Chopped Pistachios	15 g	1 tbsp	9.5	9.5		
Almond Flakes	10 g	2 tbsp	5	5		
Nappage	10 g	2 tbsp	4	4		
TOTAL			₹ 18.5	₹ 18.5		INSTRUCTIONS
METHOD						
<ol style="list-style-type: none"> 1. Brush nappage on the baked bread and garnish with pistachios and almond flakes. 						



ASSEMBLY AND BAKING

1. Pre-heat the oven at 200°C (OTG mode: upper rod + lower rod + fan).
2. Take the dough and degas it properly. Then flatten it lengthwise into a rectangle to about 3mm in thickness.
3. Spread the chocolate filling evenly on top of it and start to roll from the bottom part till the top.
4. Now cut the log from the centre to have two separate ropes.
5. Keeping the filling side up, keep the ropes parallel to each other and start to form a braid from the top till the bottom.
6. Now trim the top and bottom part and keep the loaf in the bread tin.
7. Put some crumble on the top and let it proof for about 30-40 minutes.
8. Bake it in a pre heated oven for about 30 minutes or till it is fully baked from inside.
9. Demould it and let it cool on a wire rack.

COST PER PORTION (in ₹)

<u>ELEMENTS</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>
Bread dough	48.86	67.7
Chocolate filling	171.6	218.8
Topping	18.5	18.5
TOTAL	₹ 238.9	₹ 305

NOTE

<u>Shelf life of</u>	<u>Room temperature</u>	<u>Freezer</u>
Bread dough	-	1 month
Baked bread	3 days	-

PREMIUM BAKING SCHOOL



CUSTARD BUNS



FOR THE DOUGH			COSTING (in ₹)		NO. OF PORTIONS: 4
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	ELEMENTS
Flour	200 g	1 cup + ½ cup	5.4	8	Bread
Caster Sugar	25 g	2 tbsp	1.4	3	
Salt	4 g	1/2 tsp	0.5	0.5	
Yeast	4 g	1 tsp	2.5	2.5	
Milk Powder	15 g	2 tbsp	5.7	6.7	Custard
Custard Powder	10 g	1 tbsp	3.6	5.2	
Tutty Fruity	20 g	2 tbsp	4	4	
Milk	130	½ cup	2.7	2.7	
Unsalted Butter	15 g	1 tbsp	4.8	6.7	
TOTAL			₹ 30.6	₹ 39.3	INSTRUCTIONS
METHOD					
<ol style="list-style-type: none"> 1. In a bowl, collect all the dry ingredients, i.e flour, sugar, salt, yeast, Custard powder, tutty fruity and milk powder. Now, add milk to it and combine to form soft dough. 2. When the dough is formed, transfer it on the counter and start kneading it to form gluten in it. Once the gluten is formed, add in the butter and knead it again till the fat is completely incorporated and the gluten is fully developed. 3. Now keep the dough for fermentation for about 30 minutes. 					
OVEN TEMPERATURES					
<p style="text-align: center;">OTG</p> <p style="text-align: center;">200°C (upper rod + lower rod + fan)</p> <p style="text-align: center;">DECK OVEN</p> <p style="text-align: center;">Upper temperature – 200°C</p> <p style="text-align: center;">Lower temperature – 200°C</p> <p style="text-align: center;">UNOX</p> <p style="text-align: center;">160°C, Fan speed – 1, Humidity – 0</p>					



FOR VANILLA CUSTARD			COSTING (in ₹)		NO. OF PORTIONS: 4
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In grams	in cups			
Milk	240 g	1 cup + 2 tbsp	13	13	
Cream	150 g	½ cup	40	40	
Sugar	39 g	3 tbsp	1.2	2.6	
Salt	A pinch	-	0.2	0.2	
Custard powder	30 g	3 tbsp	3.5	4.6	
Unsalted butter	57 g	¼ cup	12.6	13.4	
Vanilla essence	5 g	1 tsp	1.6	2.1	
TOTAL			₹ 72.1	₹ 75.9	INSTRUCTIONS
METHOD <ol style="list-style-type: none"> 1. Take a saucepan and add milk, cream, sugar and vanilla essence to it. 2. Let it come to a boil, then temper the custard powder with the milk mix and add it again to the saucepan. Add salt and butter and let it thicken. 3. Once thickened, remove it from the heat and transfer it to a bowl and cover it with cling film. 					

FOR CRUMBLE			COSTING (in ₹)		NO. OF PORTIONS: 4	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.		
	In grams	in cups				
Flour	40 g	1/3 cup	0.75	1.1		
Sugar	30 g	2+1/2 tbsp	2	2.5		
Unsalted Butter	20 g	1 tbsp + 1tsp	6.3	8.9		
TOTAL			₹ 9.05	₹ 12.5		INSTRUCTIONS
METHOD: <ol style="list-style-type: none"> 1. In a bowl, take the flour and sugar and add cold butter to it. 2. Now rub the butter using your fingers to form a crumble. 						



FOR GARNISH			COSTING (in ₹)		NO. OF PORTIONS: 4
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In grams	in cups			
Orange	1 no.	-	20	20	
Pomegranate	50 g	-	15	15	
Pistachio Powder	20 g	2 tbsp	15	18	
Strawberry	2 nos.	-	5	5	
Rosemary	10 g		20	20	
TOTAL			₹ 75	₹ 78	INSTRUCTIONS

ASSEMBLY AND BAKING
<ol style="list-style-type: none"> Pre-heat the oven at 200°C (OTG mode: upper rod + lower rod + fan). Take the dough and degas it properly. Divide it into 4 equal parts and make a rough ball. Keep them covered on the counter for 10 minutes. Now take one portion and shape it into a smooth ball. Repeat the same with the other portions. Keep them on the baking tray and let them proof for about 20-30 minutes. After proofing, press the centre of each bun and place some weight in the centre using a foil paper. Now bake them in a pre heated oven for about 15-20 minutes with the weight and 5 minutes without it. After it has been baked, pipe custard in the centre, apply some nappage on the sides and sprinkle the crumble over it and garnish each bun with an orange wedge, pomegranate, some pistachio powder and some rosemary.

COST PER PORTION (in ₹)		
ELEMENTS	WHOLESALE	M.R.P.
Bread dough	7.62	13.1
Vanilla Custard	18.02	18.97
Garnish	18.75	19.5
TOTAL	₹ 44.39	₹ 51.57

NOTE		
Shelf life of	Room temperature	Freezer
Bread dough	-	1 month
Baked bread	3 days	-



MONKEY BREAD



FOR THE DOUGH			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	ELEMENTS
Flour	400 g	2 + ½ + ¼ cup + 2tbsp	10.8	16	Bread
Caster Sugar	15 g	1 tbsp	1.1	1.6	
Salt	6 g	1 tsp	1	1	
Yeast	5 g	1/2 tbsp	3.5	3.5	Filling
Milk Powder	20 g	1 tbsp + ½ tbsp	5.9	6.8	
Oregano	5 g	1 tbsp	2	2	Peri peri butter
Chilli flakes	5 g	1 tbsp	2	2	
Black olives	30 g	3 tbsp	5.5	5.5	
Water	220-240 g	1 cup + 2 tbsp	5	5	
Butter	15 g	1 tbsp	2.4	3.8	
TOTAL			₹ 37.35	₹42.3	INSTRUCTIONS
METHOD <ol style="list-style-type: none"> 1. In a bowl, collect all the dry ingredients, i.e flour, sugar, salt, yeast, oregano, chilli flakes and milk powder. Now, add olives and water to it and combine to form a soft dough. 2. When the dough is formed, transfer it on the counter and start kneading it to form gluten in it. Once the gluten is formed, add in the butter and knead it again till the fat is completely incorporated and the gluten is fully developed. 3. Now keep the dough for fermentation for about 30 minutes. 					OVEN TEMPERATURES
					OTG 200°C (upper rod + lower rod+ fan)
					DECK OVEN Upper temperature – 200°C Lower temperature – 200°C UNOX



	160°C, Fan speed – 1, Humidity – 0
--	---------------------------------------

FOR THE FILLING			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In grams	in cups			
Onion	2 no.	-	5	5	
Capsicum	1 no.	-	7	7	
Jalapeno	25 g	2 tbsp	25	25	
Black Olives	20 g	2 tbsp	20	20	
Corns	15 g	1 tbsp	5	5	
Peri Peri spice	10 g	2 tsp	2	2	
Black pepper	2 g	¼ tsp	0.5	0.5	
Pizza pasta sauce	60 g	1/4 th cup	12	12	
Salt	To taste	-	0.2	0.2	
Butter	15 g	1 tbsp	5.8	8.2	
TOTAL			₹ 82.5	₹ 84.9	INSTRUCTIONS
METHOD <ol style="list-style-type: none"> 1. Chop all the vegetables in small dices. 2. Take a saucepan, add butter to it, then add the onion and saute for a while. Then add all the other veggies and saute. 3. After 1 min, add the pizza sauce and the spices. Mix well to combine 					

FOR PERI PERI BUTTER			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In grams	in cups			
Melted Butter	60 g	¼ cup	23.2	32.8	
Peri Peri spice	5 g	1 tsp	1	1	
Garlic powder	3 g	¼ tsp	1	1	
Salt	1 g	1/8 tsp	0.2	0.2	
Black pepper	2 g	¼ tsp	0.5	0.5	
TOTAL			₹ 25.9	₹ 33.5	INSTRUCTIONS
METHOD <ol style="list-style-type: none"> 1. Add all the spices in the melted butter and mix properly. 					



ASSEMBLY AND BAKING

2. Pre-heat the oven at 200°C (OTG mode: upper rod + lower rod + fan).
3. Take the dough and degas it properly. Then cut portions of 20g each from the whole dough and keep them covered on the counter.
4. Now take one portion, flatten it with your fingers, add small amount of filling in the centre and then carefully make a rough ball. Repeat this with all the other portions as well.
5. Now randomly keep each ball in a greased pan of any shape. Make sure that all the portions are touching each other.
6. Keep this for proofing for about 30 minutes. When proofed, bake it in a pre heated oven for about 20-30 minutes or until baked completely.
7. After baking, demould it, brush peri peri butter on top and keep it on a wire rack to cool.

COST PER PORTION (in ₹)

<u>ELEMENTS</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>
Bread dough	37.35	42.3
Veg filling	82.5	84.9
Peri peri butter	25.9	33.5
<u>TOTAL</u>	₹ 145.75	₹ 160.7

NOTE

<u>Shelf life of</u>	<u>Room temperature</u>	<u>Freezer</u>
Bread dough	-	1 month
Baked bread	3 days	-

PREMIUM BAKING SCHOOL



KOREAN CREAM CHEESE BUNS



<u>FOR THE DOUGH</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 4</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
Flour	250 g	1 + ½ + ¼ cup	6.1	8.6	Bread
Caster Sugar	30 g	2 + ½ tbsp	1.9	2.5	
Salt	5 g	1 tsp	1	1	
Yeast	4 g	1 tsp	2.5	2.5	Cream cheese filling
Milk Powder	10 g	1 + ½ tbsp	5.5	6.1	
Baking Powder	1 g	¼ tsp	0.16	0.3	Garlic butter sauce
Milk	160-170 g	½ + ¼ cup	7.9	7.9	
Butter	20 g	1 + ½ tbsp	6	8.8	
TOTAL			₹31.06	₹37.7	<u>INSTRUCTIONS</u>
<p><u>METHOD</u></p> <ol style="list-style-type: none"> 1. Pre-heat the oven at 200°C (OTG mode: upper rod + lower rod + fan). 2. In a bowl, collect all the dry ingredients, i.e flour, sugar, salt, yeast, baking powder and milk powder. Now, add milk to it and combine to form soft dough. 3. When the dough is formed, transfer it on the counter and start kneading it to form gluten in it. Once the gluten is formed, add in the butter and knead it again till the fat is completely incorporated. 4. Then divide it into 4 equal portions, shape them into rough balls and keep them covered on the counter for about 15 minutes. 5. After proofing, degas them a bit and shape them into a smooth ball and keep them on a baking tray. 6. Let them proof for about 25-30 minutes. 7. After it has been proofed, bake in a pre heated oven for about 15-20 minutes at 200 Celsius or till golden brown in color. 					<p><u>OVEN TEMPERATURES</u></p> <p>OTG 200°C (upper rod + lower rod + fan)</p> <p>DECK OVEN Upper temperature – 200°C Lower temperature – 200°C</p> <p>UNOX 160°C, Fan speed – 1, Humidity – 0</p>



8. Do the temperature check and keep them on a cooling rack.

FOR CREAM CHEESE FILLING			COSTING (in ₹)		NO. OF PORTIONS: 4
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In grams	in cups			
Cream Cheese	200 g	1 cup	155	250	
Caster Sugar	30 g	2 + ½ tbsp	1.9	2.5	
Fresh Cream	50 g	¼ cup	7.8	8.4	
TOTAL			₹ 164.7	₹ 260.9	INSTRUCTIONS
METHOD					
<ol style="list-style-type: none"> In a bowl, take cream cheese, soften it using a spatula. Then add sugar and cream and mix properly till a homogeneous mixture is formed. 					

FOR GARLIC BUTTER SAUCE			COSTING (in ₹)		NO. OF PORTIONS: 4
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In grams	in cups			
Butter	220 g	1 cup	78.6	108	
Garlic	40 g	¼ cup	20	20	
Garlic Powder	3 g	½ + ¼ tsp	2.18	2.18	
Condensed milk	20 g	1 tbsp	15	18.6	
Honey	10 g	2 tsp	2.8	3.6	
Milk	20 g	1 tbsp + 1tsp	1	1	
Parsley	20g	¼ cup	10	10	
TOTAL			₹ 129.58	₹ 363.38	INSTRUCTIONS



METHOD

1. In a bowl, melt the butter, then add condensed milk, garlic powder, honey, milk, chopped garlic and chopped parsley to it,
2. Mix properly till everything is combined.

ASSEMBLY AND BAKING

1. Pre-heat the oven at 180°C (**OTG mode: upper rod + lower rod + fan**).
2. Take the baked buns and make 6 deep slits into it. Be careful not to cut all the way through.
3. Now using a piping bag, fill the cream cheese filling into the slits.
4. After filling all the buns, dip each bun one by one into the garlic butter sauce and keep on a baking tray.
5. Bake the buns again at 180 degree Celsius for about 10-12 minutes.

COST PER PORTION (in ₹)

<u>ELEMENTS</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>
Bread dough	7.76	9.42
Cream cheese filling	41.17	65.22
Garlic butter sauce	34.89	93.34
<u>TOTAL</u>	₹ 83.82	₹ 167.98

NOTE

<u>Shelf life of</u>	<u>Room temperature</u>	<u>Freezer</u>
Bread dough	-	1 month
Baked bread	3 days	-

**cost given is an approximate figure.it can vary for different cities and vendors.