



PESTO PULL APART BREAD



ELEMENTS- DOUGH, PESTO SAUCE.

TOOLS/ EQUIPMENT REQUIRED- SPATULA, MIXING BOWLS, METAL SCRAPER
WEIGHING SCALE, BAKING TRAY, BUTTER PAPER, OVEN , GRINDER, 8 INCH RING.



MILK DOUGH			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	COST PER PORTION
	(in grams)	(in cups)			
All Purpose flour	375 g	2 cup+1/2 cup+1/4 cup	10	15	WHOLESALE ₹ 166.4
Caster Sugar	12 g	1 tbsp	1	2	
Salt	5 g	1 tsp	1	1	M.R.P. ₹ 193
Instant Yeast	8 g	1 tsp+1/2 tsp	2.8	2.8	
Milk Powder	15 g	1 tbsp+1/2 tbsp+1 tsp	5.8	6.5	
Water	220-225 g	1 cup	5	5	
Salted Butter	15 g	1 tbsp	4.8	6.5	
TOTAL			₹30.4	₹38.8	INSTRUCTIONS
METHOD					OVEN TEMPERATURES
<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 sieve flour, salt, sugar, yeast, milk powder and give it a gentle mix. 3. Now gradually add water and start kneading the dough to form gluten in it. Once the gluten has formed, add the butter and knead again for 5-7 minutes till the dough is smooth. 4. Now shape the dough into a smooth ball, apply some oil on it and transfer it in a lightly oiled bowl. Cover the bowl with a cling wrap and keep it for primary fermentation for about 20 to 30 minutes or until it doubles in size. 5. Now transfer the dough on lightly oiled counter, degas it properly using your hands. 6. Now divide the dough into 4 equal portions, form them in a rough ball and keep them on the counter for 10-15 minutes for resting. 					
					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



PESTO SAUCE			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	(in grams)	(in cups)			
Basil Leaves	30 g	1 cup	50	50	
Garlic	5 g	½ tbsp.	2	2	
Salt	2 g	¼ tsp	1	1	
Black Pepper	1 g	1/8 tsp	1	1	
Parmesan cheese	15 g	1 tbsp	35	35	
Walnuts	10 g	1 tbsp	8.5	10	
Olive Oil	35 g	3 tbsp	12	21	
Lemon Juice	5-6 drops	5-6 drops	2	2	
TOTAL			₹111.5	₹122	INSTRUCTIONS
METHOD					
<ol style="list-style-type: none"> In a jar of a blender, take fresh basil leaves and garlic and give it a coarse blend. Now add Salt, pepper and olive oil and blend it till a smooth paste is formed. Lastly add parmesan cheese, walnuts, lemon juice and blend it again for 5-6 seconds till smooth. 					
					STORAGE
					Can be stored in fridge for 5-7 days

ASSEMBLY

- Now take one portion and place it on the counter lightly dusted with flour and dust some flour on it as well.
- Now using a rolling pin, roll it thin and wide and cut it using a 8 inch round cutter or a plate.
- Repeat the same process with other portions as well.
- Now take a flattened portion put it on a butter paper and spread pesto sauce on it leaving about half a cm gap from the edges. Spread about 10-15 g of cheese on it and a bit more in the center. Now spray some water and cover it with another flattened portion.
- Repeat the same process by spreading pesto sauce and cheese after every layer but not on the top.
- Now gently press the dough a bit and mark the center using a small round ring.
- Leaving the center, divide the dough into 4 equal parts, then further divide those 4 portions till you have 16 equal portions.
- Now take two portions, twist them in opposite direction and join them by the edge. Repeat the same process with the other portions as well
- When you have the star shape, transfer the bread on a baking tray and keep it for proofing for about 15 minutes.
- Now brush some milk on top and put it for baking in a pre-heated oven for about 20 to 25 minutes.



NOTE		
Shelf life of	Fridge	Freezer
Bread Dough	1 day	1 month
Pesto Sauce	7 days	-

COST PER PORTION (in ₹)					
TYPE	COST	Dough	Pesto sauce	Cheese	TOTAL
Eggless	WHOLESALE	30.4	111.5	24.5	₹166.4
	M.R.P.	38.8	122	32.2	₹193



CARMELIZED ONION AND CHEESE TART



ELEMENTS- TART BASE, CREAM CHEESE FILLING, MOZZARELLA CHEESE, CURRY LEAVES

TOOLS/ EQUIPMENT REQUIRED- SPATULA, MIXING BOWLS, WEIGHING SCALE, BAKING TRAY, BUTTER PAPER, OVEN, RECTANGULAR RING (length- 7.5 inch, breadth- 3.5 inch, height- 1.5 inch), FRYING PAN, INDUCTION.



THE DOUGH			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	COST PER PORTION
	(in grams)	(in cups)			
All purpose flour	110 g	½ cup+1/3 cup	1.48	2.2	<u>WHOLESALE</u> ₹ 147.6
Unsalted butter	66 g	¼ cup	10.56	14.85	
Cream cheese	48 g	¼ cup+2 tbsp	15.12	23.28	<u>M.R.P</u> ₹ 218
Baking powder	0.5 g	1/8 tsp	1	1	
Salt	0.75 g	1/8 tsp	1	1	
Cream	16 g	½ tbsp.+1 tsp	1.44	1.53	
Apple cider vinegar	0.8 g	1/4 tsp	1	1	
TOTAL			₹31.6	₹44.86	INSTRUCTIONS
METHOD <ol style="list-style-type: none"> Preheat the oven at 200°C (OTG mode: upper rod + lower rod + fan). In a bowl sieve flour, salt, baking powder and then add cream cheese to it. Rub in the cream cheese using only fingertips. Then add butter to it and again rub in using fingertips. Once there are no butter lumps add cream, vinegar and just combine to form a dough. Place the dough on butter paper, flatten it a little bit and keep it in the fridge for around 20 minutes. 					The dough will be sticky because of cream cheese, refrigerate until easy to handle.
					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



CREAM CHEESE FILLING			COSTING (in ₹)		NO. OF PORTIONS: 1	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.		
	(in grams)	(in cups)				
Cream cheese	110 g	1 cup	69	123		
Sour cream (add ½ tsp vinegar to normal cream)	60 g	3 tbsp	11	12		
Cornflour slurry	Cornflour 8 g + water 8 g	Cornflour 1 tbsp+ water ½ tbsp	1	1		
Oregano	3 g	1 tbsp	1	1		
Rosemary	3 g	1 tbsp	2	2		
Salt	1.5 g	¼ tsp	1	1		
TOTAL			₹85	₹140		INSTRUCTIONS
METHOD						
<ol style="list-style-type: none"> 1. In a bowl beat the cream cheese with hand beater or spatula until it gets soft. Now add in sour cream and cornflour slurry to it. 2. Now give it a mix until it combines then add in salt, oregano and rosemary to it. Keep it aside. 						
					STORAGE	
					Can be stored in fridge for 1- 2 days.	



SAVOURY FILLING			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	(in grams)	(in cups)			
Mushroom (diced)	4 piece	4 piece	5	5	
Onion (diced)	1 piece	1 piece	4	4	
Garlic cloves (chopped)	4-5	4-5	3	3	
Corns	50 g	¼ cup	6	6	
Curry leaves	7 -8 piece	7-8 piece	2	2	
Oil	For sauté	1 tbsp	2	2	
Salt	3 g	½ tsp	1	1	
Black pepper	2 g	½ tsp	1	1	
Mozzarella	20 g	3 tbsp	7	9.2	
TOTAL			₹31	₹33.2	INSTRUCTIONS
METHOD					STORAGE
<ol style="list-style-type: none"> 1. In a saucepan heat oil and when the oil is warm add garlic to it. Stir it with spatula until it reaches light brown colour then add in onions. 2. When the onion starts caramelizing add in mushrooms to it and mix it for 2 to 3 minutes then add corn to it. Then add in black pepper and salt to it, heat it for 2 minutes. Then remove it in a bowl. 					

ASSEMBLY

1. Place the dough of about 1- 1.5 mm thickness in a rectangle ring (length- 7.5 inch, breadth- 3.5 inch, height- 1.5 inch) and place a layer of savoury filling at the base. Now cover it with cream cheese filling and garnish it with some chopped mushrooms and corns, bake it at 200 C on lower rack at preheating mode for 20 to 25 minutes.
2. Now sprinkle some mozzarella cheese and curry leaf on the top and bake it again for 4 to 5 minutes until mozzarella gets a little brown.

NOTE

Shelf life of	Fridge	Freezer
Baked tart	2 days	-



CHOCOCHIP COOKIES



ELEMENTS- COOKIES, MILK COUVERTURE, DARK COUVERTURE, HAZELNUTS, NUTELLA BALLS.

TOOLS/ EQUIPMENT REQUIRED- SPATULA, MIXING BOWLS, WEIGHING SCALE, BAKING TRAY, BUTTER PAPER, OVEN , PIPING BAG, 4 INCH RING, SERRATED KNIFE, 2 ACETATE SHEETS.



CHOCOCHIP COOKIES			COSTING (in ₹)		NO. OF PORTIONS: 4
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	COST PER PORTION
	(in grams)	(in cups)			
All purpose flour	120 g	½ cup+1/4 cup+1/8 cup	3.5	4.8	<u>WHOLESALE</u> ₹ 50.7
Caster sugar	50 g	¼ cup	3	6	
Brown sugar	30 g	2 tbsp+1/2 tbsp	2	3.9	<u>M.R.P</u> ₹ 55.5
Salted butter	60 g	4 tbsp	19	27	
Milk	20 g	1 tbsp+1 tsp	1.5	2	
Baking powder	2 g	1/2tsp	1	1	
Baking soda	0.5 g	1/8 tsp	1	1	
Salt	0.75 g	1/8 tsp	1	1	
Milk couverture (finely chopped)	50 g	½ cup	24	25	
Dark couverture (finely chopped)	50 g	½ cup	23	24	
Nutella	100 g	¼ cup+2 tbsp	79	79	
TOTAL			₹158	₹174.7	INSTRUCTIONS
METHOD <ol style="list-style-type: none"> 1. Pre-heat the oven at 180°C (OTG mode: upper rod + lower rod + fan). Line a baking tray with silicon mat or butter paper. 2. Pour nutella in a piping bag and pipe it on butter paper around 2 cm thick. Place it in the freezer until it sets. 3. In a bowl, using a spatula cream together butter and both the sugars until fluffy. Then add in milk and mix. 4. In a new bowl sieve together flour, baking soda, baking powder, salt and then add it to the above mixture and mix. 5. Lastly add in chopped milk couverture, dark couverture and form a dough. 					
					OVEN TEMPERATURES

**OTG**

180°C (upper rod+
lower rod + fan)

DECK OVEN

Upper temperature –
140°C

Lower temperature –
180°C

UNOX

170°C, Fan speed – 1,
Humidity – 0

GARNISH			COSTING (in ₹)		NO. OF PORTIONS: 4
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	(in grams)	(in cups)			
Milk couverture callets	15 g	3 tbsp	13.8	13.8	
Dark couverture callets	15 g	3 tbsp	12.6	12.6	
Hazelnuts	15 g	3 tbsp	18.75	21	
TOTAL			₹45.15	₹47.4	

ASSEMBLY

1. Take the cookie dough and spread it a little then place frozen Nutella in center and cover it from all the sides. Place divided cookie dough in 4 inch ring on a lined baking tray and press a little.
2. Garnish randomly with chopped hazelnuts and whole chocolate callets.
3. Bake at 180°C (**OTG mode: upper rod + lower rod + fan**) for 12 – 15 minutes or until edges turn a little brown.

**NOTE**

Shelf life of	Fridge	Freezer
Cookie dough	1 week	1 month
Baked chocochip cookies	2 weeks (in air tight box)	-

COST PER PORTION (in ₹)

TYPE	COST	Cookie dough	Milk couverture callets	Dark couverture callets	Hazelnuts	TOTAL
Eggless	WHOLESALE	158	13.8	12.6	18.75	203.15
	M.R.P.	174.7	13.8	12.6	21	222.1



ESPRESSO AMBASSADOR BROWNIES



ELEMENTS- BROWNIE, CHOCOLATE GANACHE, HAZELNUT, GOLD LEAF.

TOOLS/ EQUIPMENT REQUIRED- SPATULA, MIXING BOWLS, WEIGHING SCALE, BAKING TRAY, BUTTER PAPER, OVEN, RECTANGULAR RING (length- 6 inch, height- 3 inch), PIPING BAG, PLAIN ROUND NOZZLE.



BROWNIES			COSTING (in ₹)		NO. OF PORTIONS: 3
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	(in grams)	(in cups)			
All purpose flour	69 g	½ cup	2	3	
Caster sugar	30 g	2 tbsp+1 tsp	2	4	
Salted butter	87 g	1/3 cup	28	39	
Dark couverture	120 g	½ cup+1/4 cup	54	56	
Condensed milk	114 g	¼ cup+2 tbsp	34	34	
Baking powder	1 g	¼ tsp + a pinch	1	1	
Natural cocoa powder	12 g	2 tbsp+ ½ tbsp.	5	5.5	
Vanilla essence	2.5 g	½ + ¼ tsp	2	2	
Warm water	60 g	¼ cup	1	1	
Cashews	50 g	1/3 cup	55	65	
TOTAL			₹184	₹210.5	INSTRUCTIONS
<p>METHOD</p> <ol style="list-style-type: none"> 1. Preheat the oven at 180 C. (OTG Mode: upper rod + lower rod + fan). Grease and line a rectangle tin (length- 6 inch, height-3 inch) mold. 2. Melt butter and chocolate together in a microwave. 3. Add sugar, condensed milk and vanilla essence to this. Mix well. 4. Fold in the dry ingredients in the mixture along with warm water. Lastly, add cashews and combine. 5. Transfer the batter into lined ring and bake for 20-25 minutes at 180 degrees (OTG mode: lower rod only) 6. Allow it to cool, and once cooled demould it and keep it aside. 					<p>OVEN TEMPERATURES</p> <p>OTG 180°C (lower rod only)</p> <p>DECK OVEN Upper temperature – 140°C Lower temperature – 180°C</p> <p>UNOX 130°C, Fan speed – 1, Humidity – 0</p>



CHOCOLATE GANACHE			COSTING (in ₹)		NO. OF PORTIONS: 3
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	(in grams)	(in cups)			
Milk chocolate	250 g	2 cups	120	122.5	
Cream	108 g	1/3 cup	19.5	21	
Invert sugar	14 g	½ tbsp+1 tsp	2	3	
Coffee beans	10-15 pieces	10-15 pieces	10	10	
Espresso powder	4 g	2 tsp	8	8	
Coffee powder	3 g	½ tsp	2	2	
Salted butter	18 g	1 tbsp	5.5	8	
TOTAL			₹167	₹174.5	INSTRUCTIONS
METHOD					STORAGE
<ol style="list-style-type: none"> In a bowl melt chocolate and bring it to 45 C. In another bowl collect cream coffee beans, espresso powder and invert sugar. Now heat it and bring it to 60 to 70 C. Then sieve the cream to remove coffee beans. Now combine both chocolate and cream together then mix. Once it is combined, add in soft butter and mix again until it combines. Now blend it with hand blender and keep it aside at room temperature to rest for about 15-20 minutes. 					

INVERT SUGAR			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	(in grams)	(in cups)			
Caster sugar	50 g	¼ cup	2.9	6	
Water	13 g	1 tbsp	0.26	0.26	
Cream of tartar	A pinch	A pinch	1	1	
TOTAL			₹4.16	₹7.26	INSTRUCTIONS
METHOD					Cream of tartar is added to prevent crystallization while boiling. Lemon juice can also be added to prevent crystallization.
In a saucepan take all the three ingredients together and wait till boil comes. Then boil it for 3-4 minutes and remove it.					



ASSEMBLY

1. Prepare a piping bag with round nozzle. Now fill the ganache in it and pipe it in a straight line on the brownie.
2. Freeze it for 3 to 4 hours and then cut it into desired size. Garnish it with hazelnut and gold leaf.

<u>GARNISH</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 3</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	(in grams)	(in cups)			
Hazelnuts	20 g	2 tbsp	25	28	
Gold leaves	½ sheet	½ sheet	25	25	
<u>TOTAL</u>			₹50	₹53	

NOTE

<u>Shelf life of</u>	<u>Fridge</u>	<u>Freezer</u>
Brownie	4-5 days	3 months

COST PER PORTION (in ₹)

<u>TYPE</u>	<u>COST</u>	Brownie	Ganache	Garnish	<u>TOTAL</u>
Eggless	<u>WHOLESALE</u>	61.3	55.6	16.6	133.5
	<u>M.R.P.</u>	70.1	58.1	17.6	145.8