

## CHRISTMAS WORKSHOP

### CHOCOLATE AND STRAWBERRY SHORTCAKE



<u>CHOCOLATE SPONGE</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>
All Purpose Flour	184 g	1 + 1/3 cup	4.9	7.3	Cake
Castor Sugar	153 g	½ + ¼ cup	8.8	18.3	
Water	275 ml	1 + ¼ + 1/8 cup	5.5	5.5	
Natural Cocoa powder	21 g	¼ cup + ½ tbsp	8.4	9.4	Ganache
Refined Oil	92 g	1/3 + 1/8 cup	9.2	10.6	
Baking soda	3.5 g	½ + 1/8 tsp	1	1	
Vanilla essence	5 ml	1 tsp + ¼ tsp	1	1	Garnishes
Apple cider Vinegar	14 ml	1 + ½ tbsp	2	2	

Corn flour	24 g	3 tbsp + 1 tsp	1.4	7.2	
Salt	1.5 g	¼ tsp	0.5	0.5	
<b>TOTAL</b>			<b>₹ 42.7</b>	<b>₹ 62.8</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. Line the bottom of a rectangular ring (25x14x4.5 cm) with cling wrap.</li> <li>2. In a bowl sieve together flour, sugar, baking soda, cocoa powder, corn flour and salt.</li> <li>3. In another bowl, mix all the wet ingredients together.</li> <li>4. Now add wet ingredients to dry ones and mix well.</li> <li>5. Pour equal batter in prepared tin and bake it at 180°C for 20 - 25 minutes or until a toothpick inserted at centre comes out clean.</li> </ol>					Make sure no lumps are left in the batter.
					<b><u>OVEN TEMPERATURES</u></b>
					<p style="text-align: center;"><b>OTG</b></p> <p>180°C (lower rod only)</p> <p style="text-align: center;"><b>DECK OVEN</b></p> <p>Upper temperature – 140°C</p> <p>Lower temperature – 180°C</p> <p style="text-align: center;"><b>UNOX</b></p> <p>130°C, Fan speed – 1, Humidity – 0</p>

<b><u>FOR RED WINE SOAKING</u></b>			<b><u>COSTING (in ₹)</u></b>		<b><u>NO. OF PORTIONS: 4</u></b>
<b><u>INGREDIENTS</u></b>	<b><u>QUANTITY</u></b>		<b><u>WHOLESALE</u></b>	<b><u>M.R.P.</u></b>	
	In gms	In cups			
Red wine	30 ml	2 tbsp	32.8	32.8	
Water	70 ml	¼ cup + 1 tbsp	1.4	1.4	
<b>TOTAL</b>			<b>₹ 34.2</b>	<b>₹ 34.2</b>	
<b><u>METHOD</u></b>  In a bowl take red wine and water and mix well.					

<u>FOR FROSTING</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>	
Milk couverture	300 g	144	147	
Amul Cream	80 g	14.4	15.3	
Invert sugar	15 g	2	2	
Unsalted Butter	24 g	7.6	10.8	
Strawberry puree	50 g	42.3	74.3	
<b><u>TOTAL</u></b>		<b>₹ 210.3</b>	<b>₹ 249.4</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b> <ol style="list-style-type: none"> <li>1. In a bowl, melt milk couverture and bring it to 45C. Keep it aside. In another bowl, warm cream, strawberry puree and invert sugar together bringing it to 60 -70C.</li> <li>2. Now mix both of them until combines and form a ganache. When the temperature reaches 35C, add in butter and mix again.</li> <li>3. Transfer the ganache into a piping bag fitted with 1 m nozzle.</li> </ol>				Follow temperatures properly.

<u>FOR GARNISH</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>	
Fresh strawberry	3-4 pieces	5	6	
Baby breath Flower	As required	5	8	
<b><u>TOTAL</u></b>		<b>₹ 10</b>	<b>₹ 14</b>	

<u>FOR INVERT SUGAR</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTION: 4</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	
Caster sugar	70 g	4	8.4	
Water	30 ml	0.5	0.5	
Lemon juice	3 ml	1	1	
Baking soda	1/8 tsp	0.5	0.5	
<b><u>TOTAL</u></b>		<b>₹ 5.1</b>	<b>₹ 10.4</b>	
<b><u>METHOD</u></b>				<b><u>INSTRUCTIONS</u></b>
<ol style="list-style-type: none"> <li>1. In a saucepan, take sugar and water together and let it start heating.</li> <li>2. Heat this until the sugar dissolves completely.</li> <li>3. When the mixture comes to a boil add lemon juice to it. Mix for a few seconds and then remove from heat.</li> <li>4. Let the syrup cool down to 60C.</li> <li>5. Once the temperature is reached, add baking soda to it. Stir to combine and the mixture will become frothy.</li> <li>6. Let it cool completely and the bubbles will disappear.</li> </ol>				Lemon juice is used to prevent crystallization.

<b>ASSEMBLY</b>
<ol style="list-style-type: none"> <li>1. Once the cake has cooled, cut out circular discs using round cutter (7 cm). Cut the disc in half to give layers.</li> <li>2. Take one layer, soak it with wine soaking syrup and pipe the ganache like a roseatte.</li> <li>3. Now place another piece and soak that as well.</li> <li>4. Finally pipe a roseatte on top. Garnish with fresh strawberry and flower.</li> </ol>

<b>COST PER PORTION (in ₹)</b>					
<b><u>COST</u></b>	Cake	Soaking syrup	Ganache	Garnish	<b><u>TOTAL</u></b>
<b><u>WHOLESALE</u></b>	10.6	8.5	53.5	3	<b>₹ 75.6</b>
<b><u>M.R.P.</u></b>	15.7	8.5	62.3	3.5	<b>₹ 90</b>

<b>NOTE</b>		
<b>Shelf life of</b>	<b>Refrigerator</b>	<b>Freezer</b>
1. Cake	7 days	1 month (in air tight box)
2. Assembled cake	3-4 days	-

## CHRISTMAS WREATH COOKIES



FOR THE COOKIE			COSTING (in ₹)		NO. OF PORTIONS: 3
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	ELEMENTS
	In grams	in cups			
All Purpose Flour	135 g	1 cup	3.6	5.4	Cookie
Almond flour	21 g	¼ cup	17.6	25.2	
Icing sugar (sifted)	67 g	½ cup	4	8	
Salted Butter	71 g	¼ cup + ½ tbsp	22.7	31.9	Ganache
Milk	30 g	2 tbsp	1.7	1.8	
Corn flour	39 g	1/3 cup	2.3	11.7	
Salt	-	¼ tsp	0.5	0.5	Garnishes
Ginger powder	-	½ + ¼ tsp	1	1	
Nutmeg powder	A pinch	-	0.5	0.5	
Cinnamon powder	-	1/8 tsp	0.5	0.5	
<b>TOTAL</b>			<b>₹ 54.4</b>	<b>₹ 86.5</b>	<b>INSTRUCTIONS</b>

<p><b><u>METHOD</u></b></p> <ol style="list-style-type: none"> <li>1. Preheat the oven at 160°C. <b>(OTG mode: upper rod + lower rod + fan)</b></li> <li>2. In a bowl, take butter sugar and almond flour. Mix this until combined.</li> <li>3. Sift and add all dry ingredients i.e. flour, cornflour, salt, ginger powder, nutmeg and cinnamon powder. Mix the ingredients to form a loose dough.</li> <li>4. Add in the milk to combine and form a dough.</li> <li>5. Cover the dough in cling wrap and refrigerate for 10 minutes.</li> <li>6. Now, roll the dough placing it in between two sheets of butter paper till thickness 0.5cm.</li> <li>7. Using two cookie cutters of diameter 7.5 cm and 3.5 cm respectively, cut out circles – a big circle and a smaller circle inside the big circle.</li> <li>8. Cut out three such cookies from the rolled out dough.</li> <li>9. Place the cookies on a lined baking tray and bake at 160°C for 10 minutes or until the edges turn golden brown. <b>(OTG mode: upper rod + lower rod + fan)</b></li> <li>10. Cool the cookies before decorating.</li> </ol>	
	<b><u>OVEN TEMPERATURES</u></b>
	<p style="text-align: center;"><b>OTG</b></p> <p>160°C (upper + lower rod + fan)</p> <p style="text-align: center;"><b>DECK OVEN</b></p> <p>Upper temperature – 160°C Lower temperature – 160°C</p> <p style="text-align: center;"><b>UNOX</b></p> <p>160°C, Fan speed – 1, Humidity – 0</p>

<b><u>FOR THE GANACHE</u></b>		<b><u>COSTING(in ₹)</u></b>		<b><u>NO. OF PORTIONS: 3</u></b>
<b><u>INGREDIENTS</u></b>	<b><u>QUANTITY</u></b>	<b><u>WHOLESALE</u></b>	<b><u>M.R.P.</u></b>	
Dark couverture chocolate	76 g	34.5	35.3	
Amul Cream	38 g	6.8	7.2	
Ginger powder	A pinch	0.5	0.5	
Cinnamon powder	A pinch	0.5	0.5	
Cardamom powder	A pinch	0.5	0.5	
<b><u>TOTAL</u></b>		<b>₹ 42.8</b>	<b>₹ 44</b>	<b><u>INSTRUCTIONS</u></b>

<p><b><u>METHOD</u></b></p> <ol style="list-style-type: none"> <li>1. Add all the spices to the cream and heat until warm.</li> <li>2. Pour over finely chopped chocolate. Let this mixture sit for a minute before stirring to combine.</li> <li>3. Transfer the ganache into a piping bag fitted with a round nozzle. and wait for it to cool down completely.</li> </ol>	Do not boil the cream.
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<b><u>FOR GARNISH</u></b>		<b><u>COSTING(in ₹)</u></b>		<b><u>NO. OF PORTIONS: 3</u></b>
<b><u>INGREDIENTS</u></b>	<b><u>QUANTITY</u></b>	<b><u>WHOLESALE</u></b>	<b><u>M.R.P.</u></b>	
Rosemary	As required	10	10	
Tutty fruity	10 g	2	5	
<b><u>TOTAL</u></b>		<b>₹ 12</b>	<b>₹ 15</b>	

<b><u>ASSEMBLY</u></b>
<ol style="list-style-type: none"> <li>5. Once the cookies have cooled, take one and start piping out the ganache over it right at the center in a circular motion.</li> <li>6. Place another piece of tart over this and repeat the process of piping ganache. Place the final 3rd piece of tart.</li> <li>7. Brush the top layer with nappage and garnish with roesemary and tutty fruity.</li> </ol>

<b><u>NOTE</u></b>		
<b><u>Shelf life of</u></b>	<b><u>Refrigerator</u></b>	<b><u>Freezer</u></b>
3. Cookie	10-14 days	1 month (in air tight box)
4. Assembled cookie	4-5 days	-





<b><u>COST PER PORTION (in ₹)</u></b>				
<b><u>COST</u></b>	Cookie	Ganache	Garnish	<b><u>TOTAL</u></b>
<b><u>WHOLESALE</u></b>	18.1	14.2	4	<b>₹ 36.3</b>
<b><u>M.R.P.</u></b>	28.8	14.6	5	<b>₹ 48.4</b>

**Cost given is an approximate figure. It can vary for different cities and vendors.**

