



PIZZA AND PUFFS WORKSHOP



PUFF PASTRY



ELEMENTS- DOUGH, SHORTENING BLOCK.

TOOLS- BOWL, PLASTIC WRAP/CLING WRAP, ROLLING PIN, KNIFE, DOUGH SCRAPER, MEASURING SCALE.



FOR THE DOUGH			COSTING (in ₹)		NO. OF PORTIONS: 4-5
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	COST PER PORTION (in ₹) WHOLESALE
	(In gms)	(In cups)			
All purpose flour	175 g	1 + ¼ cup	4.72	7	9
Salted butter	40 g	2 + ½ tbsp	17.92	25.2	
Water	75 g	1/3 cup	1.5	1.5	
Vinegar	1.5 g	½ tsp	0.5	0.5	M.R.P 11
Salt	2 g	¼ tsp	2	2	
FOR BUTTER SLAB					
Puff shortening	87 g	7 + ½ tbsp	10	10	
TOTAL			36.64	46.2	INSTRUCTIONS
METHOD <ol style="list-style-type: none"> 1. Take flour, salt, butter and vinegar in the bowl. Rub in the butter with the flour using your fingers to make a crumble. 2. Now, add the water and combine to make a rough dough. Once a rough dough is formed, transfer it on the counter and start the kneading process. 3. Knead the dough until the dough is smooth and the gluten formation is complete. Once the dough is ready, make a rectangle shape and cover with plastic wrap. 4. Place it in the fridge to rest for 20-30 minutes. 5. To make a shortening block, place the puff shortening in cling wrap, cover it and smoothen it out using a rolling pin. Trim the edges and give a rectangular shape. Cover it again and keep it aside. 6. Now, roll out the dough and place the shortening block in the centre of the dough and cover from both sides with the remaining portions of the dough. Now gently press on the centre so that there is no dome. 7. Now, for the lamination process, with the seam side down, roll it out till the desired length and width. Use some flour so that it is easy to roll the dough. 8. Flip the dough, and trim the ends if required, dust off the excess flour and give a single turn. 9. Cover it and let the pastry rest for 15 minutes. Remove the pastry from the fridge and repeat the same process two more times, keeping dough in the fridge to rest in between each turn. 10. After the last fold, cover it and keep it for resting in the fridge for atleast 1-2 hrs. 					After each fold, put the dough in the fridge for 20 – 30 minutes, then give the next fold.
					OVEN TEMPERATURES <p>OTG 200°C (upper rod + lower rod + fan)</p> <p>DECK OVEN Upper temperature – 200°C Lower temperature – 200°C</p> <p>UNOX 180°C, Fan speed – 1, Humidity – 0</p>



ALOO PATTY



ELEMENTS- DOUGH, ALOO FILLING.

TOOLS- BOWL, KNIFE, PAN, SPATULA, SILICON BRUSH, OVEN, CHOPPING BOARD, INDUCTION MEASURING SCALE.



POTATO FILLING			COSTING (in ₹)		NO. OF PORTIONS:
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	(In gms)	(In cups)			
Boiled Potatoes	200 g	¾ cup	8	8	
Onion	1 pc	1 pc	5	5	
Peas	10 g	1 tbsp	2	2	
Garlic	1 clove	1 clove	2	2	
Cumin	2 g	1 tsp	1	1	
Salt	To taste	To taste	1	1	
Pepper	To taste	To taste	1	1	
Turmeric powder	1.5 g	¼ tsp	1	1	
Coriander powder	1.5 g	½ tsp	1	1	
Cumin powder	1.5 g	¼ tsp	1	1	
Garam Masala	1.5 g	¼ tsp	1	1	
Red chilli powder	2 g	½ tsp	1	1	
Aamchur	1.5 g	¼ tsp	1	1	
Oil	12 g	1 tbsp	2	3	
TOTAL			28	29	STORAGE
METHOD <ol style="list-style-type: none"> 1. First crush the boiled potatoes in chunks, slice the onion and finely chop the garlic. 2. In a pan, take oil and once its warm add cumin and let it brown a bit. Now add the chopped garlic, sauté a bit and then add sliced onions. Sauté till it turns light brown in color. 3. Now add all the spices, mix properly and then add the peas and crushed potatoes. Mix it properly so that all the spices are incorporated with the potatoes. Cook for 2 minutes and transfer the mixture to a bowl. 					2-3 days (in fridge)



ASSEMBLY

1. Take the puff dough, sheet it width wise and length wise as well till it is about 3mm in thickness.
2. Now cut out a square of 15 cm x 15 cm. Fold it into a triangle shape to get the centre line. Open it and place about 2 tbsp of filling on the bottom part, apply some water on the edges and cover the filling with the rest of the part.
3. Gently press on the edges and keep it in the freezer for about 30 minutes.
4. Once frozen, apply some milk wash on the top and place it in a pre-heated oven at 200 degree Celsius on the middle shelf for about 15 to 20 minutes or till it has a nice golden color on the top.

<u>TYPE</u>	<u>COST</u>	<u>DOUGH</u>	<u>POTATO FILLING</u>	<u>TOTAL</u>
ALOO PATTY	<u>WHOLESALE</u>	36.64	28	64.64
	<u>M.R.P.</u>	46.2	29	75.2



PITHIVIER



ELEMENTS- DOUGH, VEG FILLING, SPINACH FILLING, HERB BUTTER.

TOOLS- BOWL, KNIFE, CHOPPING BOARD, RING (18 CM) SPATULA, PAN, MEASURING SCALE.



VEG FILLING			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	(In gms)	(In cups)			
Tomato	1 pc	1 pc	5	5	
Carrot	15 g	1 tbsp	2	2	
Onion	Half	Half	4	4	
Cabbage	20 g	2 tbsp	3	3	
Capsicum	20 g	2 tbsp	3	3	
Olives	15 g	2 tbsp	5	5	
Jalepeno	20 g	2 tbsp	5	5	
Mayonnaise	50 g	¼ cup	2.5	7.5	
Chipotle	30 g	1/8 cup	15	15	
Salt	To taste	To taste	1	1	
Pepper	To taste	To taste	1	1	
Garlic powder	2 g	½ tsp	2	2	
Black salt	1.5 g	¼ tsp	1	1	
Oregano	1.5 g	½ tsp	2	2	
Chilli flakes	1 g	¼ tsp	2	2	
TOTAL			53.5	58.5	STORAGE
METHOD: 1. Cut all the vegetables in small dice and transfer them in a bowl. 2. Add both sauces and all herbs and spices. 3. Now mix it properly till everything is mixed together.					3 days (in fridge)

SPINACH FILLING			COSTING (in ₹)		NO. OF PORTIONS:
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	(In gms)	(In cups)			
Spinach	50 g	¼ cup	5	5	
Mushroom	2 no.	2 no.	5	5	
Corn	10 g	1 tbsp	5	5	
Garlic	1 clove	1 clove	2	2	
Spring Onion	1 no.	1 no.	5	5	
Oil	12 g	1 tbsp	1	2	
Mustard sauce	5 g	1 tsp	2	2	
Salt	To taste	To taste	1	1	
Pepper	To taste	To taste	1	1	



TOTAL	27	28
<p><u>METHOD</u></p> <ol style="list-style-type: none"> 1. First cut spinach in long strips, slice the mushroom and chop the garlic and spring onion. 2. Now in a pan, take oil, let it warm and then put garlic and spring onion. Sauté a bit and then add the sliced mushrooms. Let it cook until it turns a bit brown. 3. Now add the spinach and sauté for about 1 minute till it turns soft. 4. Then add the salt, pepper and corns. Mix it properly and transfer the mixture to a bowl. 5. Add the mustard sauce and mix properly. 		

<u>HERB BUTTER</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u> <u>(In gms) (In cups)</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
Salted Butter	20 g	1 tbsp + 1 tsp	6.5	9	
Salt	A pinch	A pinch	1	1	
Pepper	A pinch	A pinch	1	1	
Dried thyme	0.5 g	1/8 tsp	2	2	
Dried basil	1 g	¼ tsp	3	3	
Dried parsley	1 g	¼ tsp	3	3	
Oregano	1 g	¼ tsp	2	2	
<u>TOTAL</u>			18.5	21	
<p><u>METHOD</u></p> <ol style="list-style-type: none"> 1. Melt the butter and all the herbs. 2. Mix properly until everything is incorporated. 					



ASSEMBLY

1. Roll the dough till its about 4mm in thickness and cut three discs using an 18cm ring.
2. Keep one disc in the freezer for about 15 minutes, once it is hard, do the scoring on top of it using a ring and a knife. Place the ring gently over it and leaving the centre, gently score the curve part of the ring using a knife.
3. Now take one layer, spread the veg filling over it leaving about 0.5cm gap from the edges. Apply some water on the edges and place the second layer.
4. Now spread the spinach filling over it keeping more filling in the centre. Apply some water on the edges and place the top layer which has the scoring.
5. Gently press on the edges and keep it in the freezer for about 30 to 40 minutes.
6. Once frozen, brush some milk on the top and place it in a pre-heated oven at 200 degree Celsius on middle shelf for about 30 minutes or until it has a nice brown color.
7. After it has baked, brush some herb butter on the top.

COST PER PORTION (in ₹)

<u>TYPE</u>	<u>COST</u>	<u>DOUGH</u>	<u>VEG FILLING</u>	<u>SPINACH FILLING</u>	<u>HERB BUTTER</u>	<u>TOTAL</u>
	WHOLESALE	36.64	53.5	27	18.5	135.64
	M.R.P.	46.2	58.5	28	21	153.7



MILLE FILLE



ELEMENTS- HAZELNUT PRALINE, NOUGAT CREAM, COFFEE WHIPPED GANACHE.

TOOLS- SAUCEPAN, SPATULA, SILICON MAT/BUTTER PAPER, GRINDING JAR, PIPING BAG, ROUND NOZZLE, HAND BEATER, ROLLING PIN, KNIFE, BAKING TRAY, OVEN.



HAZELNUT PRALINE			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	(In gms)	(In cups)			
Hazelnuts	50 g	1/3 cup	62.5	70	
Caster sugar	50 g	¼ cup	2.9	6	
Water	17 g	1 tbsp + 1 tsp	1	1	
Salt	A pinch	A pinch	1	1	
TOTAL			67.4	78	STORAGE
METHOD <ol style="list-style-type: none"> 1. In a saucepan, add water and sugar and place it on medium heat. Let it boil without stirring till you get an amber color. 2. Once you reach the desired color, add the hazelnuts and salt. Mix until all the hazelnuts are covered in a thin layer of caramel. 3. Pour the mixture on a silicon mat or a butter paper and let it cool at room temperature. 4. Once it gets hard, break it into smaller pieces and transfer it to a grinding jar. 5. Now blend the mixture until you get a smooth and creamy paste. 					It can be stored in the fridge for up to a week.

NOUGAT CREAM			COSTING (in ₹)		NO. OF PORTIONS: 1	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.		
	(In gms)	(In cups)				
Hazelnut Praline	100 g	1/3 cup	67.4	78		
Heavy Cream	40 g	1/8 cup	7.2	7.5		
TOTAL			74.6	85.5		STORAGE
METHOD <ol style="list-style-type: none"> 1. In a saucepan, bring the heavy cream to a boil. 2. Once it boils, pour the cream into the praline bowl. 3. Mix well until its uniform and keep it in fridge for atleast an hour or until its thick. 						Can be stored in the fridge for 3-4 days



COFFEE WHIPPED GANACHE			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	(In gms)	(In cups)			
Heavy Cream	125 g	1/3 cup + 1 tbsp	22.5	24	
Coffee Beans	10 g	2 tbsp	8	8	
Instant Coffee Powder	2 g	1 tsp	6.5	6.5	
Agar Agar	2 g	1 tsp	3	3	
White Couverture	22 g	2 tbsp	21	97	
Milk Couverture	11 g	1 tbsp	5.2	5.5	
TOTAL			66.2	144	STORAGE
METHOD <ol style="list-style-type: none"> 1. In a saucepan, add the cream, crushed coffee beans, instant coffee powder, agar agar and place it on medium heat. 2. Once it comes to a boil, remove it from heat and let it cool down a bit. 3. Now pour it over the chopped chocolates and mix to get a uniform mixture. 4. Keep it in the fridge for atleast 1 to 2 hours or until it cools down and becomes thick. 5. Now beat it using a hand beater till its fluffy, make sure not to overbeat it. 6. Put it in a piping bag fitted with a round nozzle and keep it in the fridge till further use. 					You can store it in the fridge for 4-5 days

ASSEMBLY
<ol style="list-style-type: none"> 5. Take the puff dough, sheet it width wise and length wise as well, till its about 3mm in thickness. 6. Now trim all the edges and put it in the freezer for atleast 30 minutes. 7. Once its hard, dock it using a fork. Place a silicon mat or a butter paper on the back of a baking tray, place the dough on it, cover it with a butter paper or a silicon mat and place another baking tray on top of it. 8. Now place it in a pre-heated oven on lower shelf at 200 degree Celsius for about 20 to 25 minutes. 9. Once baked, let it cool down, then cut three strips of 15 cm x 5 cm. 10. Now take one strip, pipe hazelnut nougat cream in the centre and pipe blobs of coffee whipped ganache on the sides. 11. Repeat the same with the second layer and place second layer over the first layer. On the top put the third layer gently.



12. Now apply some nappage on the top and garnish with some crushed hazelnut nougat and caramel dipped whole hazelnuts.

COST PER PORTION (in ₹)						
<u>TYPE</u>	<u>COST</u>	<u>DOUGH</u>	<u>HAZELNUT PRALINE</u>	<u>NOUGAT CREAM</u>	<u>COFFEE WHIPPED CREAM</u>	<u>TOTAL</u>
	<u>WHOLESALE</u>	36.64	67.4	74.6	66.2	244.84
	<u>M.R.P.</u>	46.2	78	85.5	144	353.7



VOL-AU-VENTS



ELEMENTS- PUFF PASTRY, CHOCOLATE CHANTILLY, PEANUT NOUGAT, CHOCOLATE SAUCE, VANILLA CUSTARD, FRESH FRUIT FILLING.

TOOLS- BOWLS, MICROWAVE, OVEN, SPATULA, HAND BEATER, PIPING BAG, 1M NOZZLE, SAUCEPAN, SILCON MAT/BUTTER PAPER, MEASURING CUPS, MEASURING SCALE, CHOPPING BOARD, KNIFE, ROLLING PIN, 8 INCH ROUND CUTTER, 4.5 INCH ROUND CUTTER



CHOCOLATE CHANTILLY			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	(In gms)	(In cups)			
Heavy Cream(A)	27 g	2 tbsp	15.5	16.8	
Caster sugar	7 g	½ tbsp	1	2	
Dark couverture	47 g	½ cup	21	22	
Heavy Cream(B)	55 g	1/3 cup	31.6	34	
TOTAL			69.1	74.8	STORAGE
METHOD <ol style="list-style-type: none"> Take heavy cream (A) and sugar in a bowl and microwave it for 30 to 40 seconds until very hot. Now pour this over the chopped chocolate and let it sit for 30 seconds. Now stir it till its uniform and smooth. Add the heavy cream(B) to the ganache and mix till its incorporated. Keep it in the fridge for atleast 30 to 40 mins or until its thick. Then beat it using a hand beater till its fluffy. Transfer it to a piping bag fitted with 1M nozzle and keep in the fridge until further use. 					It can be stored in the fridge for up to a week.

PEANUT NOUGAT			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	(In gms)	(In cups)			
Caster sugar	32 g	2 + ½ tbsp.	1.8	3.5	
Glucose	24 g	1 tbsp	7.8	8	
Salted butter	2 g	½ tsp	1	1	
Peanuts	25 g	2 tbsp + 2 tsp	3	3	
TOTAL			13.6	15.5	STORAGE
METHOD <ol style="list-style-type: none"> In a saucepan collect glucose and sugar, heat it till it reaches amber color. Now add in the butter and peanuts to it. Give it a stir and remove it on a silicon mat or a butter paper. Now let it cool down at room temperature and once its hard, crush it into a coarse crumble. 					Can be stored at room temperature for 3-4 days.



CHOCOLATE SAUCE			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	(In gms)	(In cups)			
Dark Couverture	60 g	½ cup	27.3	30	
Salted Butter	21 g	1 tbsp + 1tsp	6.7	9.45	
Honey	7 g	½ tbsp	2	2.5	
Water	8 g	½ tbsp	1	1	
TOTAL			37	42.95	STORAGE
METHOD <ol style="list-style-type: none"> In a bowl add the chopped chocolate with the other ingredients and microwave it at intervals of 30 seconds till you have a smooth and uniform mixture. Put it in the fridge till further use. 					You can store it in the fridge covered with a cling wrap.

VANILLA CUSTARD			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	(In gms)	(In cups)			
Milk	65.5 g	¼ cup	4	4	
Fresh cream	38 g	2 tbsp	6.8	7.2	
Sugar	10 g	1 tbsp	2	2	
Salt	A pinch	A pinch	1	1	
Vanilla Essence	0.5 g	1/8 tsp	1	1	
Corn Flour	8.5 g	½ tbsp + 2 tsp	3	3	
Unsalted Butter	15 g	1 tbsp	4.8	6.75	
TOTAL			22.6	24.95	STORAGE
METHOD <ol style="list-style-type: none"> In a saucepan, take milk, cream, sugar and salt. Heat it over medium heat until it comes to a boil. Now pour some milk over corn flour and make a slurry, add the remaining milk as well and mix so that there are no lumps. Heat this mixture one again over medium heat till it thickens. Then add in the butter and vanilla essence and mix well. Transfer it to a bowl and keep it covered in the fridge. 					You can store it in the fridge covered with a cling wrap.



FRESH FRUIT FILLING			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In gms)	(In cups)			
Apple	10 g	1 + ½ tbsp.	4	4	
Mango	20 g	2 tbsp	3	3	
Pomegranate	10 g	1 + ½ tbsp	4	4	
Kiwi	10 g	1 + ½ tbsp	4	4	
Vanilla Custard	5 g	½ tbsp	8	16	
TOTAL			23	31	STORAGE
METHOD 1. Cut all the fruits in small dices and toss with vanilla custard. 2. Keep it in the fridge till further use.					You can store it in the fridge for 1 day.

ASSEMBLY
<ol style="list-style-type: none"> 1. Take the puff dough, sheet it width wise and length wise as well, till its about 5mm in thickness. 2. Put it in the freezer of about 20 to 30 minutes. 3. Once it is a bit hard, using the 8 inch round cutter cut as many discs as you can. 4. Make sets of 3 discs each. Take 2 discs, apply some water on one and put the another on top of it. Using the smaller cutter, cut through the centre of both the discs and place them on the third disc by applying some water. 5. Repeat the same process with the other sets as well and freeze them for 15 minutes. 6. Now put them for baking in a pre-heated oven on the middle shelf at 200 degree Celsius for about 20 minutes. 7. Once baked, let it cool down, and then garnish it with the desired filling. 8. For the chocolate vol-au-vent, coat one side of the vol-au-vent by dipping it in the chocolate sauce, then put some crushed peanut nougat on the base, and pipe chocolate Chantilly on it. On the side, put some nougat over the chocolate sauce. 9. Now bruilee some banana slices using a blow torch and place it on the centre. 10. For the fresh fruit vol-au-vent, pipe some vanilla custard on the base, and put chopped fruits coated with vanilla custard over it and garnish it with a mint leaf.



COST PER PORTION (in ₹)								
<u>TYPE</u>	<u>COST</u>	<u>DOUGH</u>	<u>CHOCOLATE CHANTILLY</u>	<u>PEANUT NOUGAT</u>	<u>CHOCOLATE SUACE</u>	<u>VANILLA CUSTARD</u>	<u>FRUIT FILLING</u>	<u>TOTAL</u>
Chocolate vol-au- vent	<u>WHOLESALE</u>	36.64	69.1	13.6	37	-	-	156.34
	<u>M.R.P.</u>	46.2	74.8	15.5	42.95	-	-	179.45
Fresh fruit vol- au-vent	<u>WHOLESALE</u>	36.64	-	-	-	22.6	23	82.24
	<u>M.R.P.</u>	46.2	-	-	-	24.95	31	102.15



CHEESE BURST PIZZA



ELEMENTS- PIZZA DOUGH, TOPPING, PIZZA SAUCE.

TOOLS- BOWLS, OVEN, MEASURING SCALE, CLING WRAP, ROLLING PIN, FORK/TOOTHPICK, TAWA, PIZZA PLATE/TRAY, KNIFE, CHOPPING BOARD, BLENDER, PAN, SPATULA, SIEVE, MEASURING SCALE, 6-INCH RING, BUTTER PAPER



FOR PIZZA DOUGH			COSTING		NO. OF PORTIONS:1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	(In gms)	(In cups)			
All purpose flour	200 g	1 cup + ½ cup	5.4	8	
Caster sugar	5 g	½ tsp	0.30	0.6	
Instant yeast	3 g	¼ tsp	0.5	0.5	
Salt	3 g	¼ tsp	0.5	0.5	
Water (warm)	110 ml	½ cup	2.2	2.2	
Olive oil	5 g	1 tsp	1.75	3.05	
TOTAL			10.65	14.85	INSTRUCTIONS
METHOD					Knead the dough well to get soft dough.
<ol style="list-style-type: none"> In a bowl mix flour, sugar, yeast and salt. Gradually add the water to form a rough dough. Transfer it on the counter and knead well to form a smooth and firm dough. Do the window pane test to check the gluten formation. Now add olive oil and knead again till smooth. Now divide the dough into 2 portions, one of 50 gms and the other of remaining dough. Make them into a ball and keep them in different greased bowls. Let it proof for 20 to 30 minutes. 					
					OVEN TEMPERATURES
					OTG 210°C (upper rod + lower rod + fan) DECK OVEN Upper temperature – 220°C Lower temperature – 210°C UNOX 180°C, Fan speed – 1, Humidity – 0



FOR THE TOPPING			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	INSTRUCTIONS Cut the veggies in medium dices or triangle.
	(In gms)	(In cups)			
Pizza sauce	28 g	2 tbsp	4.83	4.83	
Mozzarella cheese	56 g	¼ cup	8.75	11.5	
Cheese spread	28 g	2 tbsp	15	15	
Mixed herbs	0.5 g	¼ tsp	2	6	
Chilli flakes	0.5 g	¼ tsp	1	5	
Tomato	2-3 slices	2-3 slices	2	2	
Capsicum	10 g	1 tbsp	2	2	
Onion	Half piece	1 tbsp	2	2	
Corn	10 g	1 tbsp	3	3	
Olives	10 g	1 tbsp	5	5	
Jalepeno	10 g	1 tbsp	5	5	
Mushroom	1 pc	1 pc	2	2	
TOTAL			52.58	63.33	

PIZZA SAUCE			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	STORAGE
	(In gms)	(In cups)			
Tomato	2 pc	2 pc	8	8	
Spring onion	1 pc	1 pc	5	5	
Onion	1 pc	1 pc	2	2	
Garlic	1 clove	1 clove	1	1	
Basil	5-7 leaves	5-7 leaves	10	10	
Tomato puree	50 g	3 tbsp	6	6	
Olive Oil	12 g	1 tbsp	4	8	
Salt	To taste	To taste	1	1	
Pepper	To taste	To taste	1	1	
Red chilli powder	2.5 g	1 tsp	1	1	
Oregano	2 g	½ tsp	2	2	
Sugar	3 g	¾ tsp	1	1	
Tomato ketchup	4 g	1 tsp	2	2	
TOTAL			44	48	



METHOD

1. To make tomato concasse, remove the eye of the tomato and cut slits on the back of it in a plus shape, now boil some water in a pan and once the water starts to boil, add the tomatoes and let them boil for 1 minute. Now take them out, remove the skin, cut it into four parts, remove the seeds and finely chop them.
2. Also, fine chop the onions, spring onion, garlic and basil.
3. Now take oil in a pan and let it warm, then add the garlic and spring onions and sauté a bit.
4. Then add the onions and let them become translucent. Now add the tomato concasse and mix.
5. Add the tomato puree and all the spices and mix well. Let it cook for about 1 to 2 minutes.
6. Now add the tomato ketchup and mix well. Transfer it in a bowl.
7. Once it cools down, blend the mixture in a blender to a coarse paste.

1 week (in fridge)

ASSEMBLY

1. Take the smaller dough and dust with flour. Roll it slightly thin and cut it using a 6-inch round ring. Dock the dough with the help of toothpick or fork to prevent fluffing up.
2. Take the rolled dough and roast on hot tawa or in the oven. Half cook both the sides making sure not to cook completely.
3. Place the larger dough ball on a dusted pizza plate or tray. Alternatively use cornmeal for more crunchy texture.
4. Flatten the dough by stretching with both hands, keeping the sides a bit thicker than the middle part. Place the cheese sauce in the middle part, leaving the sides and keep aside.
5. Place the half cooked rolled dough over cheese placed pizza base.
6. Spread pizza sauce and mozzarella cheese over the base and place the toppings.
7. Bake in a preheated oven for about 15-20 minutes.



<u>TYPE</u>	<u>COST</u>	PIZZA DOUGH	TOPPING	PIZZA SAUCE	<u>TOTAL</u>
	<u>WHOLESALE</u>	10.65	52.58	44	107.23
	<u>M.R.P.</u>	14.85	63.33	48	126.18



PAN PIZZA



ELEMENTS- PIZZA DOUGH,, TOPPING, MAKHNI SAUCE, PANEER TIKKA.

TOOLS- BOWLS, OVEN, MEASURING SCALE, CLING WRAP, ROLLING PIN, FORK/TOOTHPICK, PIZZA PLATE/TRAY, KNIFE, CHOPPING BOARD, BLENDER, PAN, SPATULA, SIEVE.



FOR PIZZA DOUGH			COSTING		NO. OF PORTIONS:1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	(In gms)	(In cups)			
All purpose flour	300 g	2 + ¼ cup	8	12	
Instant yeast	5 g	½ tsp	2	2	
Salt	4 g	¼ tsp	1	1	
Milk Powder	13 g	1 + ½ tbsp.	5	5.5	
Water (warm)	204 ml	½ + 1/3 cup + 1 tbsp	4	4	
Olive oil	10 g	2 tsp	3.5	6	
TOTAL			23.5	30.5	INSTRUCTIONS
METHOD					Knead the dough well to get soft dough.
<ol style="list-style-type: none"> In a bowl mix flour, sugar, yeast, salt and milk powder. Gradually add the water to form a rough dough. Now start kneading it in the bowl itself by stretching and slapping it against the bowl. Keep doing this process till you have a smooth dough. Do the window pane test to check the gluten formation. Now add olive oil and knead again till smooth. Now lightly oil another bowl and transfer the dough to it. Let it proof for 20 to 30 minutes. 					
					OVEN TEMPERATURES
					OTG 210°C (upper rod + lower rod + fan) DECK OVEN Upper temperature – 220°C Lower temperature – 210°C UNOX 180°C, Fan speed – 1, Humidity – 0



FOR THE TOPPING		COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY	WHOLESALE	M.R.P.	
Makhni Sauce	2 tbsp	4.83	4.83	
Pizza cheese	½ cup	8.75	11.5	
Mixed herbs	¼ tsp	2	6	
Chilli flakes	¼ tsp	1	5	
Paneer Tikka	25 g	10	11	
Red bell pepper	10 g	5	5	
Yellow bell pepper	10 g	5	5	
Capsicum	10 g	3	3	
Onion	10 g	2	2	
Olives	5 g	5	5	
Jalepeno	10 g	5	5	
TOTAL		51.58	63.33	

MAKHNI SAUCE			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY (In gms)(In cups)		WHOLESALE	M.R.P.	
Tomato	1 big pc	1 big pc	5	5	
Onion	1 pc	1 pc	3	3	
Green chilli	1 pc	1 pc	1	1	
Ginger garlic paste	15 g	1 tbsp	2.5	2.5	
Melon seed	10 g	1 tbsp	4	4	
Cashew	10 g	1 tbsp	11	13	
Cloves	3 pc	3 pc	1	1	
Cinnamon	Small piece	Small piece	1	1	
Cardamom	3 pc	3 pc	2	2	
Red chilli powder	3 g	1 tsp	1	1	
Salt	To taste	To taste	1	1	
Salted butter	15 g	1 tbsp	4.8	6	
Oil	12 g	1 tbsp	1	1.5	
Water	200-300 g	1 cup - 1 + ½ cup	5	5	
Cream	5 g	1 tsp	1	2	
TOTAL			44.3	49	STORAGE



<p>METHOD</p> <ol style="list-style-type: none"> 1. Remove the eye of the tomato and make a slit in the shape of a plus at its bottom. Cut the onion in big dices and chop the green chilli. 2. Now except for the cream, add all the ingredients a saucepan and put it on the flame with the lid closed. 3. Once it starts to boil, mash the tomato using a spatula or a whisk and cover the lid once again. 4. When only some liquid is remaining, take it off the heat and strain the mix. 5. Keep the strained liquid in a bowl and blend the remaining part into a fine paste. Mix it with the liquid and give it mix. 6. Now put this mixture on a pan, add the cream and cook the mixture until it thickens into a sauce consistency. 7. Transfer it in a bowl and let it cool. 	<p>You can keep it in fridge for 2-3 days</p>
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PANEER TIKKA			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	(In gms)	(In cups)			
Paneer	100 g	-	26	26	
Coriander powder	1 g	½ tsp	1	1	
Cumin powder	1 g	½ tsp	1	1	
Red chilli powder	1 g	½ tsp	1	1	
Salt	To taste	To taste	1	1	
Garam masala	0.5 g	¼ tsp	1	1	
Turmeric powder	0.5 g	¼ tsp	1	1	
Black salt	0.5 g	¼ tsp	1	1	
Black pepper	0.5 g	¼ tsp	1	1	
Roasted Besan	5 g	1 tsp	2	2	
Oil	6 g	½ tbsp	2	2	
Curd	35 g	2 tbsp	2.5	2.5	
Ginger garlic paste	2.5 g	1 tsp	1	2	
TOTAL			41.5	42.5	STORAGE
METHOD					2 days (in fridge)
1. Cut the paneer into big dices and put in a bowl.					



2. In another bowl, mix all the other ingredients and make a paste.
3. Now add this paste to the paneer and mix gently to coat the paneer with the spice mix.
4. Keep it in the fridge until it has to be used.

ASSEMBLY

1. Grease a pizza pan with olive oil and transfer the dough on it.
2. Gently degas and spread it using your fingers, till it reaches the wall of the pan, keeping the sides a bit thick than the centre.
3. Now spread the makhni sauce and then pizza cheese on it and place the toppings over it
4. Bake in a preheated oven for about 15-20 minutes.

COST PER PORTION (in ₹)

<u>TYPE</u>	<u>COST</u>	<u>PIZZA DOUGH</u>	<u>TOPPING</u>	<u>MAKHNI SAUCE</u>	<u>PANEER TIKKA</u>	<u>TOTAL</u>
	<u>WHOLESALE</u>	23.5	51.58	44.3	41.5	160.88
	<u>M.R.P.</u>	30.5	63.33	49	42.5	185.33