



SAFFRON AND MANGO CUPCAKE



<u>FOR CUPCAKE BASE</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:5</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	<u>In grams</u>	<u>In cups</u>			
All-purpose flour	72 g	½ cup	1.7	2.5	Saffron Cupcake base
Castor Sugar	49 g	¼ cup	2.9	6	
Oil	19 g	1 + ½ tbsp	1.9	2.2	
Milk	100 ml	1/3 cup + 1 tbsp	5.8	6.2	
Apple cider vinegar	1.6 g	½ tsp	0.5	0.5	Cream cheese frosting
Baking soda	0.6 g	1/8 tsp	0.5	0.5	Mango curd
Baking powder	2 g	½ tsp	0.5	0.5	
Saffron essence	-	1 tsp	1	1	Garnishes
Saffron strands	-	¼ tsp	5	5	
<u>TOTAL</u>			₹ 19.8	₹ 24.4	<u>INSTRUCTIONS</u>



<p>METHOD</p> <ol style="list-style-type: none"> 1. Preheat the oven at 180°C (OTG MODE: UPPER ROD+LOWER ROD+FAN). Take 6 cavity cupcake tray and line them with cupcake liners. 2. Soak saffron strands in some milk overnight. 3. In a bowl, take milk and add vinegar. Set it aside for 5-10 minutes. 4. Sieve and add the dry ingredients, ie. Flour, baking powder and baking soda. 5. In a different bowl, take all wet ingredients, ie. Buttermilk, saffron infused milk, oil and saffron essence. Mix well. 6. Add wet ingredients into dry ones in batches. Make a smooth batter and Transfer it into piping bag. 7. Pour the batter into the liners till half level (40g each). 8. Place the tray into the oven and bake at 180C (OTG MODE: LOWER ROD ONLY) for 15-18 minutes or until toothpick comes out clean when inserted at the centre. 	<p>Make sure no lumps are left.</p>
	<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>

MANGO CURD			COSTING (in ₹)		NO. OF PORTIONS:5
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
Milk	50 ml	3 tbsp	2.9	3.1	
Mango	200 g	-	10	10	
Cornflour	4.8 g	2 tsp	0.3	1	
Sugar	30 g	2 tbsp	1.74	3.6	
Lemon juice	4 ml	1 tsp	2	2	
Butter	30 g	2 tbsp	9.6	13.5	
TOTAL			₹ 26.5	₹ 43.2	
Method					
<ol style="list-style-type: none"> 1. In a saucepan, take chopped ripe mangoes, sugar and lemon juice together. Let it cook for about 10-12 minutes until mushy. 2. Make the milk and cornflour slurry and add it to the cooked mango. Continue to cook for about 2-3 minutes. 3. Remove from heat and start beating the mixture using stick blender to make get smooth consistency. Lastly add in the butter to the mixture when it reaches 35-40C. 4. You can sieve the mixture if you feel the curd is lumpy. 					



<u>CREAM CHEESE FROSTING</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:5</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
Cream cheese	120 g	1 cup	75.6	134.4	
Unsalted butter	180 g	½ cup + 3 tbsp	57.6	81	
Sugar	100 g	½ cup	5.8	12	
Vanilla essence	2 ml	½ tsp	0.5	0.6	
Water	40 ml	3 tbsp	0.5	0.5	
TOTAL			₹ 140	₹ 228.5	
Method					
<ol style="list-style-type: none"> 1. In a saucepan, collect water and sugar. Cook it over medium heat for 3-5 minutes, until the sugar dissolves completely. Let the syrup cool down. 2. In a bowl, take butter and beat it using hand beater. Once softened, add sugar syrup (100g) gradually and continue beating. 3. Once syrup is incorporated, add cream cheese and mix. Lastly, add the vanilla essence and combine. 					

<u>GARNISH</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:5</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	
Chopped mangoes	50 g	5	5	
Mint leaf	5-6 leaves	3	3	
TOTAL		₹ 8	₹ 8	

<u>ASSEMBLY</u>
<ol style="list-style-type: none"> 1. Transfer the frosting in a piping bag fitted with open star nozzle. 2. Take the cupcake, make cavity with apple corer in the centre. 3. Fill the mango curd in the cavity. 4. Now pipe the frosting in a small swirl at the centre and then blobs all around it. 5. Garnish with fresh chopped mango and mint leaf.



COST PER PORTION (in ₹)		
<u>ELEMENTS</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>
Cupcake base	3.9	4.8
Frosting	28	45.7
Mango curd	5.3	8.6
Garnish	1	1
<u>TOTAL</u>	₹ 38.2	₹ 60.1

