

Chocolate

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Compound - Dark
Compound - White
Compound - Milk

Melting on Double boiler

Microwave Safe Bowls

Glass Bowls

Spatula

Whisk

Scraper } Tempering

Palate Knife }

Piping Bags

Cup Measurement

Spoon Measurement

Moulds - Plastic

Moulds - Silicone

Weighing Scale

Clean wrap

Plastic Sheets } Wrap

Foil Paper }

Butter Paper

Amul fresh Cream

Powdered Colour

Essence

Silk Gas

Keep stirring - for cooling - it gives shine } Tempering
→ removes lump; Silk and smooth. → lukewarm then add in moulds

Oiling in moulds

then pour cold chocolate

check on back side of hand.

Cotton with sunflower oil for oiling

Make layers in mould.

Keep in refrigerator for 2 minutes.

then fill caramel

keep it aside in refrigerator for cooling

Add chocolate

keep for 5 minutes in fridge.

Potato Cheese Balls :-

1 : 1 : 1 : 1 : Maida + Bread Crumbs
cheese paneer Boiled Potato

- 100 Gram Mozzarella cheese
- 100 gm Processed cheese
- 100 gm Paneer (Indian cheese)
- 3 Boiled Potato

Mix Well (you can grate)

Mix and mash

Add 4 finely chopped green chilli

1 inch Ginger

2 Tbsp coriander leaves

2 Tbsp Refined flour (heaped)

1/2 Tsp Desi Red chilli powder

1/2 Tsp GG Paste

Salt (less) it's already in cheese)

1/2 Tsp Baking Soda

Mix all

→ Mixture one

Stuffed Cheese balls.

Hard cheese in centre (~~no~~ processed cheese) (bread crumb coating)

Prepare balls. → dip in slurry)

Crumb stuffed cheese balls. and dip in slurry.

Slurry → Maida + salt + water.

Do not press after applying bread crumb.

Medium Hot Oil for frying
Do not touch initially. white frying.

Serve with tomato ketchup

Kadi

- 1) Take a Pan
- 2) Add mustard oil
- 3) Add Methi Dana (1/2 Tbsp) → Add chopped Garlic
- 4) Add whole Red Chilli (3 no.)
- 5) Add chopped curry leaves (20 no.)
- 6) Add Fine chop Onion (5 no.)
- 7) Add Fine chop Tomato (5 no.) → Add chana Masala (2 Tbsp)
- 8) Add Turmeric Powder (2 Tbsp) → Add Kashmiri Red chilli Powder (2 Tbsp)
- 9) Add Salt
- 10) Add Ghee (2 Tbsp) ^{Cover and} → Cook well → Oil Separates → Add ^{Kasuri Methi}
- 11) Add Potato ^{+ Onion slices} (5 no.) → Add water → Cook well
- 12) While Potatoes are getting cooked
- 13) Prepare Lassi and Besan mixture
- 14) Add mixture in Tadka → Add Lassi and water
- 15) Keep stirring → Let it Boil → Do not stop stirring.
- 16) Oil Separates → Add ghee (2 Tbsp)
- 17) Serve hot with Rice

Dal Makhni

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Urad Dal - 160 gm
Rojma - 45 gm
Water - 4-5 cups
Butter - 100 gm
G.G. Paste - 24 gm
Garlic chopped - 1/2 Tbsp
Kashmiri Red Chilli Powder - 12 gm
Salt - To Taste
Fresh Tomato Purée - 350

Tempering -
Oil - 1 Tbsp
Garlic chopped - 1/2 Tbsp
Butter - 2 Tbsp
Dried methi leaves - a generous pinch
Cream - 175 ml

- 1) Soak for 7 hours
- 2) Take dal kadhai - Add dal - Add water
- 3) Add water - Cook well
- 4) Remove black water from above - Add salt
- 5) Take Butter → melt → Add G.G. Paste - Cook - Add Kashmiri red chilli powder
- 6) Add Tomato Purée - Add salt → Cook for 10 mins.
- 7) Add Dal in Purée → Mix Well → Cook for 5 mins.
- 8) Add water (2 cups) - Slow flame Cook for 20 mins - Keep stirring.
- 9) Add salt
- 10) Take a Pan → Add oil → Add chopped Garlic
- 11) Cook well
- 12) Add in Dal → Add Butter (2 Tbsp)
- 13) Add Kasuri Methi → (A pinch)
- 14) Dal is ready → stop flame
- 15) Add Cream (175 ml)
- 16) Garnish with Cream and Coriander
- 17) Serve hot with Roti or Rice

Ingredients	Quantity
Tomatoes (roughly chopped)	1 Kg
Onion (")	1 no.
Garlic (")	4 pods
Ginger (")	1 inch
Beetroot (")	1 no.
Amla (")	3 no.
Carrot (")	2 no.
Potato (")	1 no.
Lemon Juice	2 Tbsp
Sugar	1 Tbsp
Salt	To Taste
Black Pepper	1 Tsp
Butter	2 Tbsp
Bay leaf	1 no.
Water	500 ml

Method :-

- 1) Take a Pan (Soup Pan)
- 2) Add butter
- 3) Let it melt
- 4) Add bay leaf, onion, ginger, garlic, carrot. Let it cook for 4 minutes
- 5) Add Potatoes, amla, beetroot. Let it cook for 2 minutes
- 6) Add Tomatoes, Salt, Cook for 5 minutes on medium-heat.
- 7) Add water (Cook for 5 whistles)
- 8) Let it cool.
- 9) Grind the mixture. Strain the mixture
- 10) Take a Pan, add mixture, ~~Boil~~ add black pepper, Sugar and
Lemon Juice.
- 11) Let it boil
- 12) Serve hot

Gulab Jamun

→ 3 cups 4 cups
 → 2 cups 3 cups = Water

- Sugar - 600 gm (3 cups)
- Water - 450 gm (2 cup)
- Gulab Jd - 1 Tbsp
- Cardamom Green - 3 pods
- Mariyali Mawa - 200 gm
- Malai Paneer - 55 gm
- Maida - 3 Tbsp
- Baking Powder - 1 tsp
- Oil
- ~~Kesar~~ = ~~Flav~~ in water

Dissolve sugar in water
 Add ilaichi, small quantities of 15 minutes

Add maida in slowly

Add baking powder

The dough will not be sticky,

stop adding maida

wrap in clear wrap 10 minutes

Take 10 gm balls (it will increase during cooking)

Cover with damp cloth (All balls)

moderate hot oil

Add hot ghee in deep fryer

let them be in fryer for 4 hours.

Am Panna

Part :- 6

- 1) Raw mangoes - 500 gm
- 2) Water - 2 ltr.
- 3) Salt - To Taste
- 4) Black salt - 1 Tsp
- 5) Black Pepper Powder - 1/2 Tsp
- 6) Red Chilly Powder - 3/4 Tsp
- 7) Roasted Cumin Powder - 1 Tbsp
- 8) Sugar - 1 Cup / 200 gm

Method :-

- 1) Cut mangoes (roughly)
- 2) Take a pan, Add mangoes
- 3) Add water
- 4) Add salt, black salt, black pepper powder, Red Chilli powder, ~~read~~ roasted cumin powder, sugar
- 5) Stir lightly, let it Boil.

- 6) Let it boil for 25 mins.
- 7) Pulp will become soft, switch off gas
- 8) Let it cool
- 9) Remove leftover pulp from skin.
- 10) Add all pulp in mixer
- 11) Do not mix seed. (guthli)
- 12) Prepare smooth puree.
- 13) Concentrated Am Panna is ready.
- 14) Take a glass
- 15) Add 3-4 Tbsp
- 16) Add mint leaf 3
- 17) Add ice add water.
- 18) Serve cold.