



x



Recipe

THANDAI CAKE RECIPE





THANDAI CAKE

ELEMENTS

- ROSE PETALS
- SILVER LEAF
- PISTACHIO POWDER

TOOLS

- BOWLS
- SPATULA
- PALETTE KNIFE
- SCRAPPER
- CHOPPING BOARD
- KNIFE
- OVEN
- SIEVE
- TOOTHPICK
- SILICON BRUSH
- TURN TABLE
- BUTTER PAPER
- HAND BEATER
- 6" ROUND TIN
- PIPING BAG
- CAKE BASE



THANDAI CAKE

<u>FOR SPONGE</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	In gms	In cups			
All purpose flour	164 g	1 cup + 3 tbsp	5	7	Sponge
Corn flour	14 g	2 tbsp	1	4.5	
Baking soda	1 g	¼ tsp + pinch	1	1	Dry fruits layer
Baking powder	4 g	1 tsp	2	2	
Icing sugar	120 g	1 cup	7.2	15	Frosting
Vanilla essence	3 g	1 tsp	2	2	
Salted butter (melted)	97 g	¼ cup + 2 tbsp	31	43	
Buttermilk (add 1 tsp of vinegar to milk)	262 g	1 cup	15	16	
<u>TOTAL</u>			₹ 64.2	₹ 90.5	<u>INSTRUCTIONS</u>
<u>METHOD</u> <ol style="list-style-type: none"> 1. Preheat the oven at 180°C (OTG Mode: upper rod + lower rod + fan). Grease and line two 6 inch round cake tins with oil and butter paper. 2. In a bowl sift together flour, corn flour, baking powder and baking soda. 3. In another bowl, cream together melted butter and icing sugar. Add vanilla essence and mix. 4. Add dry ingredients and mix well. 5. Now add buttermilk in parts. Combine everything well. 6. Pour batter in prepared tins such that one tin has 1/3rd of the batter and other has 2/3rd of the batter. Bake in preheated oven at 180°C (OTG Mode: lower rod only) for 30 – 40 minutes or until a toothpick inserted at the centre comes out clean. 					<u>OVEN TEMPERATURES</u>
					OTG
					180°C (lower rod only)
					DECK OVEN
					Upper temperature – 140°C
					Lower temperature – 180°C
					UNOX
					130°C, Fan speed – 1, Humidity – 0



FOR THANDAI POWDER			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In gms	In cups			
Caster sugar	195 g	½ cup + 1/3 cup + 1 tbsp	11.5	22	
Almonds	30 g	¼ cup	25.5	30	
Pistachio	15 g	2 tbsp + 1 tsp	30	33	
Musk melon seeds	15 g	2 tbsp + 1 tsp	18	18	
Water melon seeds	12 g	2tbsp	19	19	
Fennel seeds	12 g	2 tbsp + 1 tsp	6	6	
Cardamom	5 g	1 tsp	20	20	
Black pepper/ white pepper	1 g	½ tsp	3	3	
<u>TOTAL</u>			₹ 133	₹151	<u>INSTRUCTIONS</u>
<u>METHOD</u> <ol style="list-style-type: none"> 1. In a mixture jar, take fennel seeds and around 100 grams of sugar and grind into a fine powder. 2. Sieve the powder in a bowl. 3. Take the leftover fennel seeds from the sieve and put them in the mixture jar again along with the remaining sugar. 4. Grind them and then sieve. 5. Now take almonds, pistachios, muskmelon seeds, black pepper and cardamom powder in the mixture jar and grind well. 6. Sieve it and mix this powder to the sugar-fennel powder and combine well. 					



<u>FOR FROSTING</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Whipping cream	350 g	1 cup + ½ cup	50	73.5	
Thandai powder	15 g	2 tbsp	18	18	
Thandai essence	2 drops		1	1	
<u>TOTAL</u>			₹ 69	₹ 92.5	
<u>METHOD</u> 1. In a bowl, whip whipping cream till soft peaks. 2. Add thandai powder and essence to the whipping cream and whip it to stiff peaks.					

<u>FOR SOAKING SYRUP</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Milk	100 g	½ cup	8.5	9	
Thandai powder	10 g	1 tbsp	12	12	
<u>TOTAL</u>			₹ 20.5	₹ 21	
<u>METHOD</u> Mix thandai powder to hot milk, mix and let it come to room temperature.					



FOR LAYERING			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In gms	In cups			
Almonds (chopped)	20 g	2 tbsp	17	20	
Pistachio (chopped)	20 g	2 tbsp	40	44	
Cashews (chopped)	20 g	2tbsp	50	45	
TOTAL			₹ 107	₹ 109	

FOR GARNISH			COSTING (in ₹)		NO. OF PORTION: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In gms	In cups			
Rose petals	10 g	2 tbsp	4	25	
Silver leaf	1	1	20	20	
Pistachio powder	20 g	3 tbsp	40	44	
TOTAL			₹ 64	₹ 89	

ASSEMBLY
<ol style="list-style-type: none"> 1. Demould the sponges from tin and divide the bigger sponge in two equal halves & other one as it is. If there is a dome, cut it using serrated knife. 2. Place a cake base on turning table and apply some frosting on it. 3. Now place the first layer of sponge on it and soak it using a silicon brush with soaking syrup. 4. Take some part of the frosting and apply it on the sponge. Smooth it out using a palette knife and sprinkle almonds and pistachio on it. Then place the second layer on top. 5. Repeat the process with the second layer. When placing the last layer, soak it and apply a layer of frosting on the top as well as the sides of the cake. 6. Smooth out the frosting for clean edges using the palette knife or plastic scrapper. Now keep the crumb coated cake in the fridge for about 15 – 20 minutes. 7. Take the cake out from the fridge and apply another layer of frosting, thicker than the last one and smooth it out. 8. Fill the frosting in another piping bag fitted with 1M nozzle. Decorate the top edge with shell border.



9. Garnish the center with pistachio powder. Decorate the sides with rose petals and silver leaf.

	<u>COST PER PORTION (in ₹)</u>					
<u>COST</u>	Sponge	Frosting	Soaking syrup	Layering	Garnish	<u>TOTAL</u>
<u>WHOLESALE</u>	64.2	69	20.5	57	64	₹ 274.7
<u>M.R.P.</u>	90.5	92.5	21	64	89	₹ 357

<u>NOTE</u>		
<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
1. Thandai cake sponge	3 days (in an air tight box)	-
2. Frosted cake	2 – 3 days (in air tight box)	-