

Introducing

Gifting Ideas For Assorted Chocolates

"World's Perfect Food"



Recipes Featured :

- Rustic Chocolate Khari
- Popcorn Crispy Rock
- Dates & Dry Fruit Chocolate Energy Balls
- Almond Peanut Chocolate Delight
- Chocolate Mendant (Dried Fruit & Nuts)
- Spicy Chocolate Sev



Rustic Chocolate Khari



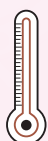
HOW TO MAKE

Twisted Khari

- Sheet the dough to thickness 3mm and cut to small rectangle of size 2 inches by 1.5 inches.
- Twist the puff by center by cutting half way to the center of the rectangle.
- Place the twisted puff over the tray and spray water and bake at 200° C – 220°C for 20 - 30 minutes followed by additional baking for 30 minutes at 100° C.

For Chocolate Khari

- Chop the **Desire Dark Chocolate Compound** in smaller pieces and melt it either in micro wave or double boiler (Please refer chocolate melting guide).
- Once the puff is cooled, dip it in melted chocolate to coat it evenly from all sides.
- Rest it over the wire rack for around 1 hour below 24° C so that the chocolate sets completely.
- Once set, pack it in airtight container.
- Use as and when required.
- To be served at room temperature.



220° C



20-30 Min.

WHAT YOU NEED

INGREDIENTS	QUANTITY
For Twisted Khari	
Lily NT Puff Pastry Dough	500 gms
For Chocolate Khari	
Melted Desire Dark Chocolate Compound	500 gms

Easy way to outperform any choco waffle product by innovative rustic looking delicious crunchy product USP - easy to make, economical, rustic with good shelf life.





Popcorn Crispy Rock

HOW TO MAKE

- Pop up your corn by preheating the butter followed by popcorn in heavy bottom aluminium pan over medium heat with the lid closed until the popping settles down.
- Carefully remove any corn which is not properly popped up and reserve the good ones.
- Melt **Desire White Chocolate Compound** by coarsely chopping the chocolate in dry and clean micro bowl.
- Heat it in microwave safe container at 50% power in 30 second increments (stirring between each blast) until completely melted, smooth and glossy.
- Take care not to over-microwave or allow any drips of water to get in the chocolate.
- Mix the reserved popcorn obtained in step 2 with melted white chocolate uniformly with rubber spatula.
- With help of two spoon dollop out chocolate in approximate 1.5 tablespoon portions on parchment-lined baking sheet. It should spread out into at least a 2" circle. Rest it to set at 15° C.
- Once cooled, pipe the lining with melted **Desire Dark Chocolate Compound** and store in air tight container.
- Use as and when required.
- To be served at room temperature.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Corn	100 gms
Butter	50 gms
Desire White Chocolate Compound	500 gms
For Garnishing	
Desire Dark Chocolate Compound	50 gms

Inspired by rice crispy but visually it's more rustic, more convenient and far superior in taste with ¼ of its costing.



Dates & Dryfruit Chocolate Energy Balls

HOW TO MAKE

- Roast all dry fruits in 1 tsp of ghee and keep apart.
- In the same container, heat the remaining ghee and add up the deseeded dates till soft & tender.
- Add all other ingredients and mix properly and keep aside to cool.
- Once the mix is cooled, take a small portion (around 10 gms) and make a roundel out of it (laddu) as shown in picture.

Chocolate Enrobing

- Melt the **Desire White Chocolate Compound** and dip the mixed fruit laddu in it and rest it to set (Please note you have to repeat this above step 2-3 times to get the desired result).
- Store in air tight container in refrigerator and serve at room temperature.

Dry fruits dates choco ball is an easy, nutritious recipe of energy balls that are both tasty and healthy

WHAT YOU NEED

INGREDIENTS	QUANTITY
Deseeded Dates	500 gms
Desi Ghee	3 tsp
Mixes Dry Fruit (Roughly Chopped, Almond, Cashew, Pista, Peanuts Raisins)	200 gms
Desire White Chocolate Compound	
Cardamom Powder	1 tsp





Almond Peanut Chocolate Delight

HOW TO MAKE

- Roast peanuts and almond at medium heat at 150° C in oven for 15 minutes.
- Pour chocolate chips in a microwave-safe bowl and microwave at 50% power in 30-second increments (stirring between each blast), until completely melted, smooth and glossy. Take care not to over-microwave or allow any drips of water to get in the chocolate.
- Melt **Desire White Chocolate Compound** by coarsely chopping the chocolate in dry and clean micro bowl.
- Heat it in microwave safe container at 50% power in 30 sec increments (stirring between each blast) until completely melted, smooth and glossy.
- Mix almond & broken peanuts in melted white chocolate and pour in silicon moulds.
- Rest in refrigerator for around 30 minutes to set.
- Once set, de-mould the chocolate and serve at room temperature.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Peanuts	500 gms
Almond (Coarsely Chopped)	100 gms
Desire White Chocolate Compound	500 gms



150° C



15 Min.



Chocolate Mendiant (Dried Fruit & Nuts)

HOW TO MAKE

- Melt **Desire White Chocolate Compound** and use a piping bag to pipe the chocolate in the round mould partially.
- Arrange all the berries and almond over this chocolate before it dries.
- Once it is arranged, rest it apart to get it set (Note- Do it in small batches to avoid drying of the chocolate).
- Once set, store in airtight container and serve at room temperature whenever required.

Mendiant is the French word for scraps of chocolate, melted and sprinkled with bits of dried fruit and nuts.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Cashew	50 gms
Almond	50 gms
Black & White Raisin	50 gms
Dehydrated Berries	50 gms
Desire White Chocolate Compound	500 gms





HOW TO MAKE

- Melt **Desire Dark Chocolate Compound** and using a piping bag pipe the chocolate in the round mould partially.
- Add sev & other ingredients over the melted chocolate and pipe the additional chocolate over the sev followed by little garnish of sev & raisin and let it set aside. (Note - the sev submerged in chocolate will remain crunchy for longer time).
- Once set, store in airtight container and serve at room temperature whenever required.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Potato Sev (Ready Made Preferable With Less Salt)	500 gms
Desire Dark Chocolate Compound	500 gms
Chilli Flakes	5 gms
Black Raisin	50 gms

Spicy Chocolate Sev

NEW

Jenna **GOLD** Whip Topping

The New Age Premium Whip Topping!



Premium Dairy Taste



Snowy White Appearance



Versatile Applications

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