

Food Craft Institute Jabalpur periodically organizes various activities on campus to develop the Skills and Professional Competitiveness of the students. In this context, a "**Chef Basket Competition**" was organized by Food Craft Institute, Jabalpur.

In this Chef Basket Competition students was provided ingredients and they created and innovated wonderful recipes. Here are few recipes prepared by the students.



CHOCOLATE BROWNIE

Chocolate brownie is a famous desert prepared with cocoa, eggs and chocolate and baked till preparation.



POTATO AND CHEESE CROQUETTE

It is a perfect snake prepared with potato and cheese crumbed and then deep fried till golden brown and crisp.



MIX FRUIT TART

Mix fruit is a combination of fresh fruits and fruit mousse assembled on a cooked tart mould and garnish with fresh mint.



MINT AND CHOCO CHIP COOKIES
Choco chip cookies with the hint of mint.



UPSIDE DOWN TEA CAKE

Fruit cake preparation served upside down
perfect for tea time.



ROSE COOKIES

Classic butter cookies with rich rose infused flavour perfect fusion.



MULTI GRAIN SLIDERS

Multi grain buns stuffed with perfect creamy chicken and bell-pepper filling a perfect snake.



SPINACH BUNS

Spinach flavoured buns with sautéed mushroom, cheese and spinach filling with the hint of garlic.



GINGER BUTTER COOKIES

A take on classic butter cookies recipe
with hint of ginger flavour.



TIRAMISU

Tiramisu is a classic Italian dessert made with coffee liqueur infused in mascarpone cheese moulded and served chilled.



MIX FRUIT PASTRY WITH STRAWBERRY REDUCTION

Perfectly assembled fresh fruit cake with
strawberry infused icing and garnish
with strawberry reduction.