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MASTERLINE

BULLETIN

Monsoon Special

Signature Recipes



GSM *Classic*

EXPLORE THE DELICIOUSNESS OF
CAKES & MUFFINS



Dear Baker Friend,

Masterline presents a delightful way to enjoy life indoors and safely with mouth-watering cookies. Yes that's right. In this issue of the Masterline Bulletin, we celebrate the season with a delicious range of wonderful cookies that are sure to enliven your customers' moods during these trying times and have them craving for more!

We urge you to unlock your customers taste buds and treat them to each one of these magical recipes. Feel free to get in touch with us for any clarification or assistance - in person or over phone. We will always be glad to help make things delightful for you and your dear customers during the Monsoons.

Wishing you Happy Cookie Baking this Rainy Season!

Team Masterline



Check out our  Web: www.masterlineonline.com

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Published by:

Director, Masterline Bakery Service

No.1, Victor Mansion, Kodihalli, Old Airport Road
Bangalore - 560 008. Tel: 080 - 4644 5300, 4644 5309

Head Office:

Bunge India Pvt Ltd, 601-C & 601-D, 6th Floor, The Capital,
C-70, G Block, Bandra Kurla Complex, Bandra (East), Mumbai,
Maharashtra - 400051. Tel: 022 - 6681 9500



SPICE & NUT COOKIES

HOW TO MAKE

- Cream Marvo Ultra, ghee, bura sugar till light and fluffy.
- Add milk powder, vanilla powder, salt and milk to the cream.
- Add sesame seed, garam masala and chilli flakes.
- Add flour, baking powder, cashewnut and make a smooth dough.
- Roll out the dough. Cut into required shapes.
- Bake at 160°C till baked.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Flour	1000 gms
Ghee	150 gms
Bura sugar	250 gms
Marvo Ultra(Trans free)	400 gms
Milk powder	50 gms
Sesame seed	100 gms
Milk	120 ml
Baking powder	10 gms
Cashewnut	150 gms
Garam masala	5 gms
Chilli flakes	15 gms
Salt	10 gms
Vanilla powder	10 gms

Marvo Ultra

till baked



160°C





DESIRE CHOCO COCONUT COOKIES

HOW TO MAKE

- Cream together the Marvo Ultra and bura sugar till light and smooth.
- Mix Desire Cocoa powder, melted Desire Dark Compound and vanilla powder.
- Add milk, beat until light and fluffy.
- Add baking powder, flour and mix well.
- Roll out the dough. Cut into round shapes.
- Bake at 160°C till baked.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Flour	500 gms
Coconut powder	500 gms
Marvo Ultra(Trans free)	500 gms
Bura sugar	500 gms
Milk	100 gms
Desire Cocoa powder	25 gms
Desire Dark Compound (melted)	200 gms
Baking powder	10 gms
Vanilla powder	10 gms
Garam masala	5 gms
Chilli flakes	15 gms
Salt	10 gms
Vanilla powder	10 gms

Marvo Ultra 

till baked



160°C





CHOCO CHUNKIES

HOW TO MAKE

- Cream Marvo Ultra & bura sugar till light and fluffy.
- Add instant coffee, milk, vanilla powder and baking soda to the cream and mix well.
- Add flour, Desire Dark Compound cubes and cashewnuts, make a smooth dough.
- Make small balls and decorate with chocolate chips.
- Bake at 160°C till baked.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Flour	900 gms
Bura sugar	600 gms
Marvo Ultra (Trans free)	450 gms
Salt	5 gms
Milk	200 ml
Baking soda	8 gms
Desire Dark Compound (cubes)	150 gms
Dark choco chips	100 gms
Walnut / Cashewnut	100 gms
Instant coffee podwer	20 gms
Vanilla powder	10 gms

Marvo Ultra 

till baked



160°C





CRUNCHY BADAM COOKIES

HOW TO MAKE

- Cream Marvo Ultra, powder sugar till light and fluffy.
- Add badam powder, glucose powder, custard powder, vanilla powder and baking soda to the cream.
- Add flour, baking powder and coconut powder, make a smooth dough.
- Put the mixture in a piping bag, prepare the shapes directly on the tray.
- Bake at 160°C till baked.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Flour	900 gms
Powder sugar	500 gms
Marvo Ultra(Trans free)	550 gms
Coconut powder	200 gms
Badam powder	200 gms
Salt	5 gms
Milk	200 ml
Baking soda	5 gms
Baking powder	5 gms
Milk powder	50 gms
Glucose powder	50 gms
Custard powder	50 gms
Almond essence	5 ml
Vanilla powder	10 gms

[®]
Marvo Ultra

till baked



160°C





CHOCO OATS COOKIES

HOW TO MAKE

- Cream Marvo Ultra, powder sugar till light and fluffy.
- Add melted Desire Dark Compound, milkmaid, Desire cocoa powder, baking soda and curd to the cream.
- Add flour, oats flour, and coconut powder and make a smooth dough.
- Make small balls, dip in to the milk then coat with oats.
- Bake at 160°C till baked.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Flour	500 gms
Oat flour	500 gms
Powder sugar	700 gms
Marvo Ultra(Trans free)	900 gms
Curd	100 gms
Desire Cocoa powder	50 gms
Coconut powder	100 gms
Baking soda	08 gms
Oats (For coating)	150 gms
Desire Dark Compound	50 gms
Milkmaid	50 gms
Salt	10 gms
Vanilla powder	10 gms

Marvo Ultra 

till baked



160°C





JOWAR BISCUIT

HOW TO MAKE

- Cream Marvo Ultra, bura sugar till light and fluffy.
- Add almond powder, glucose powder, custard powder, vanilla powder and milkmaid to the cream.
- Add jowar/sorghum flour and coconut powder and make a smooth dough.
- Roll out the dough and cut into round shapes.
- Bake at 160°C till baked.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Jowar/Sorghum flour	800 gms
Bura sugar	500 gms
Marvo Ultra(Trans free)	550 gms
Coconut powder	200 gms
Almond powder	100 gms
Salt	5 gms
Milkmaid	50 gm
Milk powder	40 gms
Glucose powder	50 gms
Custard powder	20 gms
Vanilla powder	10 gms
Custard powder	50 gms
Almond essence	5 ml
Vanilla powder	10 gms

Marvo Ultra

till baked



160°C





FLAX SEED BISCOTTI

HOW TO MAKE

- Cream Marvo Ultra and caster sugar till light and fluffy.
- Add milk slowly, then vanilla powder and salt.
- Add crushed flax seed and mix well.
- Add flour, baking powder and make a soft dough.
- Cut the ready dough in flat loaf shape approximate 14 pcs. of 200 gms size.
- Bake for 20 mins until rise and firm.
- Cool, cut each loaf into slices and toast for another 30 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Flour	1200 gms
Caster sugar	550 gms
Marvo Ultra(Trans Free)	400 gms
Flax seed	100 gms
Milk	200 ml
Baking soda	5 gms
Baking powder	5 gms
Salt	5 gms
Pista essence	5 ml
Vanilla essence	20 ml

Marvo Ultra

30 Min.



160°C





LINZER COOKIES

HOW TO MAKE

- Cream GSM Extra with powder sugar.
- Add cold milk & vanilla powder.
- Gently fold in the flour, place the dough in a plastic wrap and chill the dough for an hour.
- Take out the mix and cut it into ¼ inch, divide the sheet into equal halves then cut one sheet into round shape and other in different design.
- Pour the different color jam on the top of the round design then sandwich and make different designs.
- Place on a baking tray and bake at 170°C for about 15 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Flour	750 gms
GSM Extra(Trans free)	500 gms
Powder sugar	250 gms
Milk	50 gms
Vanilla powder	10 gms
Jam mix fruit , Orange and Pineapple each	50 gms

GSM *Extra*

15 Min.



170°C





COLD COOKIES

HOW TO MAKE

- Melt Jaggery in 120 ml water, boil, drain and cool.
- Cream Marvo Pride along with date syrup, milk powder and vanilla powder.
- Slowly add the Jaggery mix and cream it well.
- Mix ammonium bicarbonate with milk and cream well.
- Finally blend in the flour with baking powder.
- Add milk for piping consistency or roll into balls. Press half cashews on top.
- Bake at 170°C for about 20 minutes or until done.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Flour	500 gms
Jaggery	250 gms
Water	120 ml
Marvo Pride	250 gms
Semolina	50 gms
Date Syrup	50 gms
Milk to mix	40 ml
Milk powder	25 gms
Vanilla powder	5 gms
Ammonium Bicarbonate	5 gms
Baking Powder	4 gms

Marvo® Pride

20 Min.



170°C





COCONUT & SESAME COOKIES

HOW TO MAKE

- Cream Marvo and sugar until light and fluffy.
- Add in eggs one by one and cream.
- Slow add the till seeds and cream in.
- Blend coconut powder and flour into the cream mixture.
- Roll to 5 mm thickness and cut into desired shapes.
- Bake at 170°C until well done.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Flour	1000 gms
Marvo Pride	1000 gms
Powder Sugar	1000 gms
Coconut Powder	1000 gms
Til / Sesame Seeds	1000 gms
Eggs	3 nos
Vanilla Powder	10 gms

Marvo® Pride

till baked



170°C





FIVE GRAIN BISCUITS

HOW TO MAKE

- Grind corn flakes, oats, rice and ragi to a fine powder.
- Mix in with wheat flour, banking powder and baking soda.
- Cream Marvo Pride along with sugar, milk powder, glucose powder, salt, honey and butter scotch essence.
- Blend in the flour mixture.
- Make into pliable dough, roll to 5 mm thickness. Cut into desired shape.
- Bake at 170°C for 20 – 25 mins.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Wheat Flour	300 gms
Ragi	50 gms
Corn Flakes	50 gms
Oats	50 gms
Rice	50 gms
Marvo Pride	250 gms
Sugar	250 gms
Milk Powder	25 gms
Glucose Powder	25 gms
Vanilla Powder	10 gms
Baking Soda	5 gms
Baking Powder	5 gms
Ammonium Bicarbonate	2 gms
Salt	1 gms
Honey	20 gms
Butter Scotch Essence	5 gms

Marvo® Pride



Introducing

*Desire*TM **GLUTEN FREE BREAD MIX**

For soft and *tasty* breads
For optimized bread baking and quality

- Lowers Cholesterol Levels
- Improves Digestion
- Reduces Lactose Intolerance
- Regulates Body Fat
- Increases Energy Levels
- Avoids Celiac Disease



Marvo[®] Lite

For crunchy cookies and biscuits

*Healthy Products For Our Consumers!
Excellent Texture,
Yummy Taste And Healthy Options!*

**TRANS FAT
FREE**



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BUNGE INDIA PRIVATE LIMITED

Phone: (080) 4644 5300, 4644 5309. www.masterlineonline.com

Pune: No. 23, 3rd Floor, Kedar Empire, Paud Phata, Nr. Dasabuja Ganapati Mandir, Kothrud, Pune - 411 038.
Tel: 020 4120 4069; **Delhi:** First Floor, NH-2, C-Block, Community Center, Nariana Vihar, New Delhi - 110 028. **Tel:** 011 2577 5161.
Kolkata: 2A, 2nd Floor, C-46, Everest House, J. L. Nehru Road, Kolkata - 700 071. **Tel:** 033 2288 1100, 033 4051 0900.