

Volume 100, December 2020

# MASTERLINE

BULLETIN



*Christmas*  
**special**





# *fiona*<sup>TM</sup> Whip Topping

BUNGE

*With*

*Improved stability | Better volume*

*White colour | Excellent taste*



Dear Baker Friend,

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Great things happen with great partnerships. At Masterline, we feel privileged to be your preferred partner in your business endeavour all these decades. 25 years ago, we rolled out our first Masterline Bulletin with a view to periodically share unique, mouth-watering recipes and keep you up to date with the latest trends in Indian baking. It was part of our untiring efforts to always be there by your side in exploring, understanding and appreciating the science and art of baking.

Today, we bring to you the **100th edition** of the Masterline Bulletin. It's a proud moment for all of us at Masterline. It's a celebration of the enduring value and trust we have forged together over so many years. It's a celebration of the wonders we have created together - not just in the marketplace but for each other's continued growth and success.

Christmas is around the corner! So is the New Year! This very Special Bulletin celebrates that very special time of the year with some all-time favourite recipes. Do try each one of them out to give your customers an unforgettable treat!

If you require any assistance, do call us at **080-4644 5300** or write to us at **bas.masterline.services@bunge.com**. We will do all we can to help you usher in the new year in style!

Team Masterline takes this opportunity in thanking you for your valued partnership all these years.

Here's wishing you Merry Christmas and a New Year full of open joy and prosperity!

Merry Baking!

Digpal Singh



Director – Bunge India

## FOR PRIVATE CIRCULATION ONLY

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# X-Mas Plum Pudding



## HOW TO MAKE

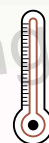
- To a mixing bowl, add GSM Classic and brown sugar and cream until light and fluffy.
- Add eggs one at a time and mix to form a smooth batter.
- In a large bowl, mix dry fruits, honey, chopped apple, lemon juice & rind, caramel and essence.
- Add the bread crumbs, baking powder and blend all the ingredients thoroughly.
- Pour the egg batter and fold in gently.
- Scale the batter into small greased moulds and bake in at 150 - 160°C in a slow oven until done. Check by piercing the pudding with a tooth pick, which should come out clean.
- Refrigerate and serve.

## HOW TO MAKE

- Spoon in the batter in well – greased and dredged fluted pudding moulds, leaving a gap of 1 cm from the tip. Seal with aluminum foil layered first with butter paper.
- Place the moulds into a bain-marie ensuring the water is at  $\frac{3}{4}$ th the height of the mould. The pudding will require about 3 hours to cook.
- Refrigerate and serve.

## WHAT YOU NEED

INGREDIENTS	QUANTITY
Mixed Fruit	1000 gms
Eggs	400 gms
Honey	100 gms
GSM Classic	250 gms
Brown Sugar	200 gms
White Bread Crumbs	450 gms
Apple	1 No
Mixed Spices	15 gms
Mixed Fruits Essence	10 gms
Lemon Juice	2 gms
Lemon Rind	2 nos
Caramel	20 gms
Baking Powder	10 gms



160° C



Until backed

# Dundee Cake

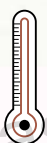


## HOW TO MAKE

- To a mixing bowl, add GSM Classic, milk powder, butter, liquid glucose and 70% of the maida and start creaming.
- In a separate bowl, whisk eggs, sugar, salt, both essence and Golden Seal Gel till light and aerated.
- In another bowl, blend in the remaining maida, almond, mixed spices and baking powder together.
- Now slowly blend the GSM classic mixture with the egg batter and finally fold in the flour and cocoa mixture.
- Dissolve Sodium Propionate in water. Fold this in along with soaked dried fruit mix, caramel, invert syrup and glycerin.
- Pour the batter into cup-cake moulds and decorate the top with skinned whole almonds as indicated in the image.
- Bake at 160°C for 45-50 minutes.
- Place in a Christmas Hamper for a unique offering.

## WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	200 gms
Sugar	200 gms
GSM Classic	160 gms
Eggs	180 gms
Almonds (Skinned)	80 gms
Soaked Mixed Fruits	400 gms
Liquid Glucose	14 ml
Mixed Spices	5 gms
Caramel	8 gms
Invert Syrup	20 ml
Milk Powder	8 gms
Mixed Fruits Essence	10 ml
Vanilla Essence	20 ml
Glycerin	5 gms
Golden Seal Gel	5 gms
Baking Powder	2 gms
Salt	2 gms
Sodium Propionate	2 gms



160°C



45-50 Min.



# Christmas Plum Cake

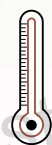


## HOW TO MAKE

- Chop the cherry, nuts and all candied fruits.
- Soak the raisins along with the fruits & nut mix in rum or rum flavored sugar syrup for at least one week.
- In a mixing bowl, add sugar, liquid glucose and GSM Classic and cream until light and fluffy.
- Add eggs one at a time to the batter while beating continuously.
- Add essence, mixed fruit jam, caramel and spice powder and mix well.
- Sieve the maida and add the cut candied peels, fruits and nuts to it. Mix well so that all the nuts are coated well with maida.
- Gently fold in the flour mixture with the GSM Classic batter.
- Pour this mixture into a greased baking tray and bake in a preheated oven at 180°C for 45 minutes to 1 hour or till a skewer, when inserted, comes out clean.

## HOW TO MAKE

- Dry roast the spices in an oven. Crush them together and sieve the mixture.



180°C



45 Min.

## WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	1000 gms
Powdered Sugar	1000 gms
GSM Classic	1000 gms
Eggs	1300 gms (26 nos)
Soaked Mixed Fruits	1500 gms
Mixed Fruit Jam	60 gms
Mixed Spices	25 gms
Caramel	60 gms
Liquid Glucose	50 ml
Mixed Fruits Essence	10 ml
Vanilla Essence	20 ml

## For the spice powder

INGREDIENTS	QUANTITY
Cinnamon	6 gms
Nutmeg	3 gms
Cardamom	5 gms
Clove	3 gms
Star Anise	3 gms
Mace	3 gms

# Pista-Kiwi Cake

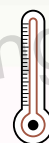


## HOW TO MAKE

- Sieve maida, baking powder and vanilla powder.
- To a mixing bowl, add GSM Classic, crushed pistas and maida and cream well.
- In a separate bowl, whip eggs and sugar until light and fluffy.
- Slowly add the eggs and sugar mixture to the GSM Classic maida mixture and mix well until no lumps remain.
- Add pista powder and kiwi and continue to mix well.
- Pour the batter into lined and greased bar cake baking moulds.
- Bake at 180° C for 45 minutes.
- Cool and cut into slices.

## WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	600 gms
Sugar	500 gms
Pistachio (Crushed)	100 gms
GSM Classic	500 gms
Eggs	600 gms
Dried Kiwi Fruit(Chopped)	300 gms
Pista Powder	200 gms
Vanilla Powder	10 gms
Baking Powder	5 gms



180° C



45 Min.



# Honey Ginger Cake

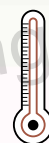


## HOW TO MAKE

- Sieve maida, ginger powder, baking powder and vanilla powder.
- To a mixing bowl, add GSM Classic, maida and caramel and cream well.
- In a separate bowl, whip eggs, sugar and honey until light and fluffy.
- Slowly add the egg and sugar mixture to the GSM Classic maida mixture and mix well until no lumps remain.
- Pour the batter into lined and greased bar cake baking moulds.
- Bake at 180° C for 45 minutes.
- Cool and cut into slices.

## WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	500 gms
Sugar	500 gms
GSM Classic	500 gms
Eggs	500 gms
Honey	125 gms
Ginger Powder	50 gms
Caramel	50 gms
Vanilla Powder	10 gms
Baking Powder	5 gms



180° C



45 Min.



# Apricot Cake

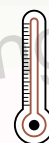


## HOW TO MAKE

- Sieve maida, baking powder and vanilla powder.
- In a mixing bowl, cream GSM Classic, crushed apricot and maida together.
- In a separate bowl, whip eggs and sugar until light and fluffy.
- Slowly add the egg and sugar mixture to the GSM Classic maida mixture and keep mixing until no lumps remain.
- Add chopped apricots and continue to mix well.
- Pour the batter into lined and greased bar cake baking moulds.
- Bake at 180° C for 45 minutes.
- Cool and cut into slices.

## WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	600 gms
Sugar	500 gms
GSM Classic	500 gms
Eggs	600 gms
Dried Apricot (chopped)	300 gms
Crushed Apricot	100 gms
Vanilla Powder	10 gms
Baking Powder	5 gms



180° C



45 Min.



HARA BHARA  
KEBAB ROLLS



MASALA  
RUSK



BAKED  
CHEESE PIE



Dear Baker,

Ladies, India, the mother of  
Dussehra, is a member of  
the Indian group of companies.  
The Indian group of companies  
has been operating in over  
30 countries, marketing a wide  
range of products, several of which  
have established a strong market  
leading due to their excellent  
quality.

Masterline, a group of specialized  
bakery firms, is one such business  
where quality has established  
an impressive international  
Masterline has recognized  
baking worldwide and is now  
available in South India. Because  
of the wide range of quality bakery  
products, a lot of services is being  
extended to bakers - making  
revenue, development and free  
consultation.

CREATIVE  
PUFFS

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**MASTERLINE**  
BULLETIN

**COOKIES**  
Special



NUTS & SPICE  
COOKIES

BULLETIN  
VOLUME 90



CHOCOLATE  
EASTER EGG

BULLETIN  
VOLUME 01

SUMMER  
AL



Fresh Fruit  
Delights

KIWI EXOTIC  
CAKE

BULLETIN  
VOLUME 10



Merry Christmas  
& Happy New Year



BUNGE





# Mud Cake

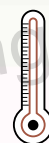


## HOW TO MAKE

- To a mixing bowl, add water, eggs, Enhance Coco Lava mix and coffee powder and blend at slow speed for 1 minute.
- Add melted Desire Dark Compound, Lily Sunflower Oil and GSM Classic and continue mixing at slow speed.
- Scrape down the sides of the bowl.
- Increase to medium speed and continue blending for two more minutes.
- Pour the cake batter into a greased round mould.
- Bake at 175°C for 35 minutes.

## WHAT YOU NEED

INGREDIENTS	QUANTITY
Enhance Choco Lava Mix	1000 gms
Water	150 ml
Eggs	3 nos
Lily Sunflower Oil	200 gms
GSM Classic (Melted)	200 gms
Desire Dark Chocolate (Melted)	200 gms
Instant Coffee Powder	25 gms
Hot Water For Coffee Powder Mixing	25 ml



175°C



35 Min.



# Desire Raisin & Carrot Cake

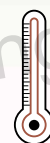


## HOW TO MAKE

- To a mixing bowl, add grated carrots, raisins, eggs and Lily Sunflower Oil and blend using a paddle for about 30 seconds.
- Add Desire Muffin Mix, vanilla flavour and cinnamon powder and blend for about one minute at slow speed.
- Scrape down the sides of the bowl.
- Increase to high speed and continue blending for another 4 minutes.
- Pour the cake batter into a lined greased baking tray.
- Bake at 180°C for 45 minutes.

## WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Egg Based Muffin Mix	1000 gms
Raw Carrots (Finely Grated)	500 gms
Walnuts (Chopped)	200 gms
Raisins	200 gms
Ground Cinnamon	10 gms
Eggs	400 gms
Lily Sunflower Oil	440 gms
Vanilla Flavour	5 gms



180°C



45 Min.

# Red Velvet Christmas Yule log



## HOW TO MAKE

- To a mixing bowl, add water and then the Red Velvet Cake Mix and blend with a paddle for about 1 minute at slow speed.
- Scrape down the sides of the bowl.
- Increase to medium speed and continue blending for another two minutes.
- Lower the speed to slow and slowly pour in Lily Sunflower Oil over a period of 30 - 60 seconds.
- Pour the batter into a flat tray of not more than 2 cm height.
- Bake at 200°C for 15 - 20 minutes.

## HOW TO MAKE

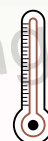
- In a mixing bowl, add SSM Magic/Marvo Pride and cream cheese and start creaming.
- Add powdered sugar and continue creaming until light and fluffy.
- Add vanilla powder and zest of lemon and blend well.
- Set the flat Red velvet cake on a large sheet of butter paper.
- Trim the edges of the red velvet cake. Spread a thin layer of icing on the sponge, going right out to the edges.
- Start rolling from the long side facing you, taking care to get a tight roll from the beginning, and roll up to the other end. Pressing against the butter paper rather than the tender cake makes this easier.
- Cut one or both ends slightly at an angle, reserving the remnants and place the Swiss Roll on a board or long dish. The remnants, along with the trimmed-off bits earlier, are to make a branch or two. You get the effect by placing a piece of cake at an angle to look like a branch coming off the big log.
- Spread the yule log with the remaining icing, covering the cut-off ends as well as any branches. Create a wood-like texture by marking along the length of the log with a skewer or fork, remembering to do wiggly circles, as in tree rings, at each end.
- As an option you can dust with icing sugar to give the effect of freshly fallen snow.

## WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Egg Free Red Velvet Cake Mix	1000 gms
Water	600 ml
Lily Sunflower Oil	150 gms

## Cream Cheese Frosting

INGREDIENTS	QUANTITY
SSM Magic Or Marvo Pride	250 gms
Cream Cheese	250 gms
Powdered Sugar	500 gms
Vanilla Powder	10 gms
Zest of Lemon	1 no



200° C



15-20 Min.



# Coffee Brownie Cake



## HOW TO MAKE

- To a mixing bowl, add water then Enhance Brownie Premix and coffee powder and blend at slow speed for 1 minute.
- Add melted Desire Dark Compound And Lily Sunflower Oil and continue mixing at slow speed.
- Scrape down the sides of the bowl.
- Increase to medium speed and continue blending for two more minutes.
- Add chopped almonds and pour the cake batter into a greased round mould.
- Bake at 175°C for 35 minutes.

## HOW TO MAKE

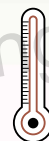
- Melt Desire Dark Compound in a double boiler and set it aside.
- Heat Fiona cream but ensure not to overheat it.
- Add the Compound to the Cream and stir till smooth and silky.
- Cover the brownie with chocolate ganache and garnish with walnuts.
- Allow it to set. Cut into square shapes and serve.

## WHAT YOU NEED

INGREDIENTS	QUANTITY
Enhance Egg Free Brownie Premix	1000 gms
Water	300 ml
Lily Sunflower Oil	400 gms
Desire Dark Chocolate (Melted)	200 gms
Chopped Almonds	100 gms
Instant Coffee Powder	25 gms
Hot Water For Coffee Powder Mixing	25 ml

## Chocolate Ganache frosting

INGREDIENTS	QUANTITY
Desire Dark Compound	500 gms
Fiona Cream	250 gms



175°C



35 Min.

# Enhance Plum Cake (Egg-Free)



## HOW TO MAKE

- To a mixing bowl, add water and Enhance Vanilla Cake Premix and blend for about 2 minute at slow speed.
- Scrape down the sides of the bowl.
- Increase to medium speed and continue blending for a another 3 minutes.
- Reduce to slow speed and add Lily Sunflower Oil and caramel colour. Fold in the plum fruit in the batter along with mixed spices, essence and mashed banana.
- Continue blending at slow speed for another 1 minute.
- Pour the cake batter into a greased cake mould.
- Bake at 160°C for 45 minutes.

## WHAT YOU NEED

INGREDIENTS	QUANTITY
Enhance Egg-Free Vanilla Cake Premix	1000 gms
Water	400 ml
Lily Sunflower Oil	200 gms
Caramel Colour	40 gms
Mixed Fruits	1000 gms
Banana (Mashed)	200 gms
Mixed Fruit Essence	5 ml
Orange Oil Essence	5 gms
Lemon Oil Essence	2.5 gms
Mixed Spice Powder	10 gms



160°C



45 Min.



# Desire Plum Cake



## HOW TO MAKE

- To a mixing bowl, add GSM Classic, Lily Sunflower Oil and Desire Vanilla Muffin Mix and blend at slow speed for 2 minutes.
- Scrape down the sides of the bowl.
- Add water slowly and then add eggs one by one.
- Increase the speed to medium and continue blending for another 2 minutes.
- Add caramel, mixed fruits, chopped nuts, mixed spices and essence and then blend for about 2 minutes at slow speed.
- Pour the mixture into a greased cake mould.
- Bake at 170°C for 45 minutes.

## WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Egg-Based Vanilla Muffin Mix	1000 gms
Water	100 ml
Eggs	400 gms
GSM Classic	300 gms
Lily Sunflower Oil	100 gms
Mixed Fruits	500 gms
Nuts (Chopped)	100 ml
Mixed Fruit Essence	10 ml
Caramel	20 gms
Mixed Spices Powder	10 gms



170°C



45 Min.

# Coconut Almond Cake



## HOW TO MAKE

- To a mixing bowl, add water, coconut milk and Desire Egg Free Vanilla Cake Mix and blend for 2 minutes at slow speed.
- Scrape down the sides of the bowl.
- Increase to medium speed and continue blending for another 3 minutes.
- Lower to slow speed and add Lily Sunflower Oil, coconut powder and chopped almond and continue blending for 1 more minute.
- Pour the cake batter into a greased cake mould.
- Bake at 160°C for 45 minutes.

## WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Egg Free Vanilla Cake Mix	1000 gms
Water	650 ml
Lily Sunflower Oil	100 gms
Coconut Powder	300 gms
Coconut Milk	100 ml
Chopped Almonds	100 gms



160°C



45 Min.



# Quality Certificates



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*Celebrate Christmas  
with  
Delicious Goodies*



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