



BULLETIN VOLUME 113, MARCH 2024

MORNING DELIGHTS

A Culinary Journey
Through Bakery Goods!





For Optimized Bread Baking and Tasty Breads with Great Aroma

A BREAD THAT KEEPS
YOU LIGHT AND
ENERGETIC
THROUGHOUT
THE DAY



CONTENT

Indulge your senses and awaken your taste buds with our latest issue of Morning Delights. From the comforting aroma of freshly baked donuts to the irresistible allure of buttery brioche, we invite you on a delectable adventure through the world of morning bakery treats.

In this edition, we present an array of tantalizing recipes guaranteed to elevate your morning routine. Whether you crave the sweet and tangy flavors of fruit and nut bread or the rich, nutty goodness of a hazelnut twist, our expertly curated selection has something to satisfy every palate.

Join us as we explore the art of baking with love and creativity, from classic cookies that evoke childhood memories to innovative creations like the venusery a delightful fusion of flavors that will leave you craving more.

Prepare to be inspired as we share tips, techniques, and mouth-watering recipes that will transform your mornings into a culinary masterpiece. So grab your apron and get ready to embark on a delicious journey with Morning Delights.

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CROISSANTS



Originating in France during the late 17th century, are flaky, buttery pastries shaped into crescents. Renowned for their rich flavor and delicate texture, they are enjoyed worldwide in various forms, from traditional plain croissants to filled varieties like chocolate or almond. Croissants have become a staple of breakfast and pastry culture, offering a delightful indulgence for food lovers everywhere.

INGREDIENTS	QUANTITY (In gm)
Bread Flour	1000 g
Sugar	40 g
Butter	100 g
Salt	25 g
Angel Yeast	20 g
Eggs	3 nos
Milk Powder	20 g
Summit 250 Bread Improver	1.5 g
Water With Ice Cubes	400 g
FOR FOLDING	
Unsalted Butter	250 g
Merrigold	250 g

NOTE - for folding, soften the butter & Merrigold mix it uniformly & roll the mix into a square slab & store in chiller.

METHOD:

- ☞ Make a firm dough with all the ingredients, roll out to 1 inch thick rest in deep freezer until stiff.
- ☞ The consistency for rolling the dough should be the same as the butter slab.
- ☞ Roll out the dough, as the butter slab should be covered with the dough evenly on all sides.
- ☞ Roll out dough for 1st single fold & store in freezer for 15-20 minutes repeating the next 2 single folds the same way resting the dough after each fold.
- ☞ After completing the 3 folds rest in the freezer for 12 hours. before rolling again thaw in chiller for rolling consistency, do not let the dough be soft.
- ☞ Roll out with minutes flour for dusting cut into triangle shape, 7 inch length, 4 inch width, roll into croissant shape arrange on baking trays keeping space around each for good baking, egg wash & prove in a slightly warm area until the size has increased by three times, when ready egg wash again & bake in oven at 220°C for around 15 minutes or until done.





DOUGHNUTS



Originating in early 19th century in America, It's a delicious fried dough confections often glazed or coated with various toppings enjoyed as a sweet treat or snack by people of all ages around the world.

INGREDIENTS	QUANTITY (In gm)
Flour	1000 g
Angel Yeast	10 g
Salt	25 g
Unsalted Butter	100 g
Castor Sugar	100 g
Milk Powder	50 g
Eggs	03 nos
Summit 250 Bread Improver	1 g
Chilled Water	550 ml

METHOD:

- ☞ Make a smooth dough with all the ingredients, rest for 10 minutes.
- ☞ On a lightly floured surface roll out the dough to 1 centimetre thick. Rest it further for 5 minutes.
- ☞ Using 3 inch doughnut cutter cut out the dough. Place the donut about 1 inch apart on the prepared baking sheets & Rest it for further 60 minutes at 30° C.
- ☞ Fry each side at 180° C till golden color is obtained.
- ☞ Once cooled fill the doughnut with the chocolate truffle.



HAZELNUT TWIST



The Hazelnut Twist is a delectable pastry originating in Europe, featuring a flaky dough twisted around a sweet hazelnut filling, creating a delightful blend of textures and flavors. With its origins rooted in European bakery traditions, the Hazelnut Twist has gained popularity for its irresistible combination of crunchy hazelnuts and buttery pastry, making it a favorite treat enjoyed by pastry enthusiasts worldwide.

INGREDIENTS	QUANTITY (In gm)
Doughnut Dough	1200 g
Chocolate Sponge Crumbs	100 g
Hazelnut Paste	50 g
Rum Raisin Chopped	50 g
Ground Cinnamon	05 g
Rum (Optional)	60 g
Milk	25 g

METHOD:

- ☞ Roll out dough in to a square mix the rest of the ingredients together to a soft paste spread on the dough, roll the dough to a swirl.
- ☞ Cut in the centre lengthwise & twist both together, prove well, brush with egg wash & bake at 220°C.
- ☞ To serve brush top with glaze & pipe fondant with piping bag.



ENGLISH MUFFIN



English muffins are a type of small, round bread that is typically eaten for breakfast or as a snack. They have a soft, spongy texture with a slightly crispy exterior. English muffins are usually split in half horizontally, toasted, and then topped with butter, jam, or other spreads. They are a popular choice for making breakfast sandwiches, often filled with eggs, bacon, or cheese. Despite their name, English muffins actually originated in the United States and gained popularity in the late 19th and early 20th centuries. They are now enjoyed worldwide as a versatile and tasty bread option.

INGREDIENTS	QUANTITY (In gm)
Flour	1000 g
Castor Sugar	35 g
Angel Yeast	10 g
Salt	25 g
Lotus Margarine	55 g
Eggs	03 nos
Milk Powder	100 g
Water Approx	400 ml
FOR TOPPING	
Semolina	200 g

METHOD:

- ☞ Sieve Maida and weigh all the ingredients accurately.
- ☞ Prepare a dough by adding Maida, sugar, salt, **Angel Yeast**, egg and water once the dough is 80% done add **Lotus Margarine** in dough and finish the dough by further mixing to get medium soft dough.
- ☞ Roll out dough in thickness 1 Centimetre by dusting semolina on both sides, cut out the rounds, & place well apart on greased baking trays. Prove well.
- ☞ Preheat the oven moderately to 220° C and bake at 220° C on both sides.
- ☞ Remove from tray immediately and place on a wire rack.



APPLE JALOUSIE



Apple Jalousie is a delicious pastry made with flaky puff pastry filled with thinly sliced apples, sugar, and spices, baked until golden brown and crispy. It's a delightful dessert or sweet treat perfect for enjoying with a cup of coffee or tea.

INGREDIENTS	QUANTITY (In gm)
Flour	1000 g
Salt	10-15 g
Sugar	50 g
Lily Star NT (For Dough Mixing)	50 g
Chilled Water (20° C Temp)	500 ml
Lily Lite NT (For Lamination)	450 g

FOR FILLING

Apples	5 nos
Cinnamon Ground	5 g
Castor Sugar	50 g
Sponge Crumbs	50 g
Rum Raisins	50 g
Unsalted Butter	50 g

METHOD:

- ☞ Sieve Maida and weigh all the ingredients accurately.
- ☞ Prepare a dough by adding Maida, sugar, salt, and water once the dough is 80% done add **Lily Star NT** in dough and finish the dough by further mixing to get medium soft dough.
- ☞ Roll out the dough to make a rectangle.
- ☞ Apply half the **Lily Lite NT** on the dough.
- ☞ Fold the dough once from the sides towards the centre.
- ☞ Again fold the dough so that it looks like a book fold and rest under a wet cloth for 10 minutes.
- ☞ Roll out the dough to make a rectangle.
- ☞ Apply the remaining half the **Lily Lite NT** on the dough.
- ☞ Fold the dough once from the sides towards the centre.
- ☞ Again fold the dough so that it looks like a book fold.
- ☞ Rest the dough for 10 minutes under a wet cloth.
- ☞ Roll the dough to a rectangle. Fold the dough once from the sides towards the centre.
- ☞ Again fold the dough so that it looks like a book fold. Fold it again to be like a double book fold.
- ☞ Allow it to rest under a wet cloth for approximately 30 minutes.
- ☞ Sheet the dough to required thickness & rollout the filling inside it.
- ☞ Spray water and bake at 220° C for 20 - 30 minutes.

FILLING

Mix all the ingredients (apple cubes, castor sugar, rum raisin, sponge crumbs) together to get the mixture out.



CHOCOLATE MUFFIN

(FROM CAKE CONCENTRATE)



Chocolate muffins are indulgent breakfast treats made with rich cocoa powder, chocolate chips, and a moist batter, providing a decadent start to your day. Perfectly paired with a cup of coffee or glass of milk, they offer a satisfying and delicious morning pick-me-up.

INGREDIENTS	QUANTITY (In gm)
Enhance Egg Free Chocolate Cake Concentrate	100 g
Flour	275 g
Sugar	320 g
Enhance Cake Mix Improver	5 g
Water (15° C)	300 ml
Oil	100 ml

METHOD:

- ☞ Add sugar and water in a bowl.
- ☞ Mix it until it dissolves completely.
- ☞ Cool the sugar solution at 15° C.
- ☞ Add **Enhance Egg Free Chocolate Cake Concentrate** Flavoured, Flour and **Enhance Cake Mix Improver** in a bowl.
- ☞ Mix at slow speed for 1 minute with whisker.
- ☞ Scrape down & whip the mixture at high speed for 3 minutes.
- ☞ Add oil slowly while mixing at slow speed for 30 seconds.
- ☞ Pour the batter into a greased & lined baking trays and bake at 170° C - 180° C for 30-35 minutes.





CENTRE FILLED VANILLA MUFFIN

(FROM CAKE CONCENTRATE)



Vanilla Muffin Centerfield offers a delightful breakfast option with its moist and fluffy vanilla-infused batter, providing a comforting start to the day. Enjoyed alongside a hot cup of tea or coffee, these muffins provide a simple yet satisfying morning treat.

INGREDIENTS QUANTITY (In gm)

Enhance Egg Free Vanilla Cake Concentrate	100 g
Flour	400 g
Sugar	350 g
Water	450 ml
Oil	200 ml
Potassium Sorbet	4 g
Baking Soda	2 g
Custard Powder	4 g
FOR FILLINGS	
Bake Stable Fillings	100 g

METHOD:

- ☞ Add sugar and water in a bowl.
- ☞ Mix it until it dissolves completely.
- ☞ Cool the sugar solution at 15°C.
- ☞ Add **Enhance Egg Free Vanilla Cake Concentrate** Flavoured, Flour and **Enhance Cake Mix Improver** in a bowl.
- ☞ Mix at slow speed for 1 minute with whisker.
- ☞ Scrape down & whip the mixture at high speed for 3 minutes.
- ☞ Add oil slowly while mixing at slow speed for 30 seconds.
- ☞ Pour the batter into a greased & lined baking Mould.
- ☞ Pipe the bake stable filling in centre.
- ☞ Bake at 170°C- 180°C for 30-35 minutes.



BANANA BREAD



Banana bread is a classic breakfast choice, boasting a moist and tender crumb infused with the sweet flavor of ripe bananas, perfect for a comforting start to your day. Whether enjoyed plain, toasted, or with a smear of butter, it's a timeless and delicious morning indulgence.

INGREDIENTS

QUANTITY (In gm)

Desire Egg Free Vanilla Premix	1000 g
Water	500 ml
Marvo Pride	150 g
Ripe Bananas (Mashed)	200 g
Banana Essence	2 ml
Cinnamon Powder	2 g

METHOD:

- ☞ Add water in a mixing bowl and then add **Desire Egg Free Vanilla Premix**.
- ☞ Blend for about one minute on speed 1. Scrape down the sides of the bowl.
- ☞ Increase to speed 2 and continue blending for about two minutes.
- ☞ Reduce speed to 1 and slowly pour in the melted **Marvo Pride** over a period of 30 - 60 seconds.
- ☞ Fold in the mashed banana in the batter along with the banana essence.
- ☞ Bake in well-oiled loaf shaped cake tins at 170° C till golden brown.
- ☞ Serve fresh.





PINEAPPLE UPSIDE DOWN



Pineapple upside down cake offers a delightful breakfast treat with its caramelized pineapple rings and cherries atop a moist, buttery cake, providing a sweet start to the day. Originating in the early 20th century, this classic American dessert became a popular breakfast option, combining tropical flavors with rich, comforting cake batter.

INGREDIENTS	QUANTITY (In gm)
Desire Egg Free Vanilla Premix	1000 g
Water	500 ml
Marvo Pride	150 g
Pineapple Slice (For Base)	200 g
Chopped Pineapple	100 g
Sugar For Caramel	100 g

METHOD:

- ☞ Add water in a mixing bowl and then add **Desire Egg Free Vanilla Premix**.
- ☞ Blend for about one minute on speed 1. Scrape down the sides of the bowl.
- ☞ Increase to speed 2 and continue blending for about two minutes.
- ☞ Reduce speed to 1 and slowly pour in the molten **Marvo Pride** over a period of 30 - 60 seconds.
- ☞ Fold in the chopped pineapple in the batter.
- ☞ Caramelize the sugar and pour this into round 8 inch cake moulds such that the bases are completely lined with caramel.
- ☞ Before the caramel sets, place the thinly sliced pineapple.
- ☞ Pour the prepared batter and bake at 160°C and bake at 180° C for 50 minutes.





BOMBAY PAV



Bombay Pow is a savory Indian breakfast dish featuring fluffy, deep-fried bread balls served with spicy chutneys and aromatic masala, providing a flavorful and satisfying start to the day. Originating from Mumbai's bustling street food scene, it's a beloved morning staple known for its bold flavors and hearty texture.

INGREDIENTS	QUANTITY (In gm)
Maida	1000 g
Sugar	10 g
Salt	20 g
Angel Yeast	5 g
Water	650/700 ml
Summit 250 Bread Improver	2 g

METHOD:

- ☞ Sieve the Maida & Improver together.
- ☞ Dissolve the sugar and the salt in the water.
- ☞ Sprinkle the **Angel Yeast** on the flour.
- ☞ Add the flour into the water solution and start kneading.
- ☞ Continue kneading till a well-developed dough is obtained.
- ☞ Place the dough for 1 hour bulk fermentation.
- ☞ Divide the dough and place it in a greased Baking Try for proofing.
- ☞ When the dough in the moulds has risen up fully bake at 220° C for 30.





SEEKH KEBAB ROLLS



Seekh kebab roll offers a flavorful breakfast option with succulent, spiced minced meat wrapped in a soft roll, creating a satisfying morning meal. With its savory taste and hearty filling, it provides a delicious twist on the classic hot dog roll, perfect for starting the day with a burst of flavor.

INGREDIENTS	QUANTITY (In gm)
Flour	1000 g
Sugar	70 g
Salt	20 g
Gluten	10 g
Summit 250 Bread Improve	5 g
Angel Yeast	20 g
Lotus Margarine	100 g
Fiona Cream / Fresh Cream	100 g
Desire Choco Chips	200 g
Milk Powder	70 g
Vanilla Essence	10 ml
Egg	3 nos
Water	250 ml

METHOD:

- ☞ Prepare a dough by adding flour, sugar, salt, gluten, **Fiona Cream**, **Angel Yeast**, **Summit 250 Bread Improve** water. Once the dough is 80% done add **Lotus Margarine** in dough and finish the dough by further mixing to get medium soft dough.
- ☞ Place the dough for 30 minutes for bulk fermentation.
- ☞ Divide the dough and roll it into the boat shape & place it in a greased baking tray & place the seekh kebab as shown in pic & leave it for proofing.
- ☞ When the dough in the moulds has risen up, bake at 220° C for 30.





CASHEWNUT CRUNCH COOKIES



Cashew nut crunch cookies make for a delightful breakfast treat with their buttery, crunchy texture and rich cashew nut flavor, providing a satisfying start to the day. Pair them with a glass of milk or a cup of coffee for a delicious and indulgent morning pick-me-up.

INGREDIENTS	QUANTITY (In gm)
Marvo Pride	275 g
Whole Wheat Flour	100 g
Flour	400 g
Liquid Milk	150 ml
Baking Soda	8 g
Milk Powder	25 g
Liquid Glucose	20 g
Salt	2 g
Semolina	30 g
Honey	20 g
Brown Sugar	150 g
Castor Sugar	150 g
Broken Cashew	180 g
Butter Essence	5 ml
Vanilla Essence	5 ml
Cashew Essence	7 ml

METHOD:

- ☞ Add **Marvo Pride** and sugar in a mixing bowl, beat the mixture till light and floppy. Do not over beat.
- ☞ Add milk, honey, liquid glucose and essence mix properly.
- ☞ Add all dry ingredients, and mix to a dough. Do not over mix the dough.
- ☞ Roll the dough and cut with a round cookie cutter to 4 millimetres thickness.
- ☞ Bake at 180°C around 15 to 17 minutes.



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