



BULLETIN VOLUME 114, JUNE 2024

TREATS & EATS

Where Every
Bite Matters






Delicious & Tasty Puff & Khari



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A collection of baking tools and ingredients including a rolling pin, whisk, wooden spoons, a bowl of melted butter, and a bowl of flour, all arranged on a wooden surface with a checkered cloth.

Where Every Bite Matters - is your ultimate guide to the world of bakery delights, both savory and sweet. This magazine is dedicated to celebrating the art of snacking, offering a delectable journey through the finest baked goods.

GREEK STYLE PIZZA

(Peinirli)



INGREDIENTS

QUANTITY (In gm)

Maida	500 g
Lotus Margarine	50 g
Angel Yeast	10 g
Summit 250 Bread Improver	02 g
Powder Sugar	25 g
Water	300 ml
Peri peri	01 tsp
Mozzarella Shredded	250 g
Fresh Herbs	02 g
Cherry Tomato	100 g
White Till	100 g
Dark Soya	15 ml

METHOD:

- ☞ In a dough mixture add flour, **Angel Yeast**, **Summit 250 Bread Improver**, salt, sugar and water.
- ☞ Knead until well combined then add **Lotus Margarine** and peri-peri.
- ☞ Knead the dough until smooth and stretchable.
- ☞ Drizzle drops of oil and remove from bowl.
- ☞ Rest the dough for 15 minutes and cut into 100 grams each.
- ☞ Cover the dough with wet cloth and wait for another 10-15 Minutes.
- ☞ Stuff each ball with tablespoon of cheese and seal the bottom.
- ☞ Roll each one into long brioche shape and give rest for proving.
- ☞ Take 200 ml water and add dark soya in it.
- ☞ Dip each pizza in it and coat with sesame.
- ☞ Give rest for another 10 minutes then cut in middle.
- ☞ Shape the dough in boat shape and make cavity in middle.
- ☞ Prove the pizza completely and brush the top with remaining syrup.
- ☞ Bake it in 230° C for 15 Minutes.
- ☞ Remove the pizza from oven and add toppings as desired.
- ☞ Bake it for another 5 minutes and seasoned with herbs.
- ☞ Serve piping hot.



SAVORY PUFFS

(Roasted Mushrooms and Cream Cheese)



INGREDIENTS

QUANTITY (In gm)

Maida	500 g
Butter	50 g
Lily Lite	200 g
Ice Water	300 ml
Cream Cheese	200 g
Roasted Garlic	05 g
Soft Butter	10 g
Chopped Parsley (Optional)	05 g
Salt/Pepper as Per Taste	
Mushrooms	02 Packet

METHOD:

- ☞ Make a firm dough by using flour, salt and water.
- ☞ Add 50 grams of butter before finishing the dough.
- ☞ Keep the dough in refrigerator for 20 minutes before lamination.
- ☞ Laminate the dough by block method and rest for another 20 minutes.
- ☞ Fold again and give rest for half an hour.
- ☞ Meanwhile wash and cut the mushrooms in 4 and cook in a tablespoon of butter.
- ☞ Cook until golden and shiny, finish with salt and pepper.
- ☞ Take cream cheese in a bowl and fold it with salt roasted garlic.
- ☞ Keep the spread in piping.
- ☞ Roll the pastry and cut in square with cavity in middle.
- ☞ Bake in 220° C for 20 minutes and 180° C for another 10 minutes until golden brown.
- ☞ Remove the pastry shells from oven and let it cool down.
- ☞ Pipe the cream cheese spread in middle and garnish with roasted mushrooms and chopped coriander or parsley.



MAAMOUL

(Arabian Dates Cookies) Kahk



INGREDIENTS

QUANTITY (In gm)

Marvo Pride	150 g
Salted Butter	150 g
Sugar Powder	200 g
Flour	400 g
Elaichi Powder	02 g
Semolina (Sooji)	100 g
Enhance Neutral Glaze	50 g
Fresh Dates	500 g
Roasted Nuts	100 g

METHOD:

- ☞ Soak semolina in warm water just to slightly bloom.
- ☞ Remove the seeds from date and add chopped nuts.
- ☞ Mix gently and roll into half inch's long pipes.
- ☞ Mix flour and sugar powder and add chilled fat.
- ☞ Rub slowly until fine crumb.
- ☞ Add **Enhance Neutral Glaze** and soaked semolina and make a firm dough.
- ☞ Add elaichi powder and make it smooth, rest the dough for 20 min.
- ☞ Roll the dough in 5 mm thick sheets and divide into 2.5 inches wide rectangular shape.
- ☞ Spray or milk wash the sheet and place date mixture.
- ☞ Roll the dough with dates and seal nicely.
- ☞ Freeze the rolls for half an hour then cut into small shapes.
- ☞ Polish the cookies with milk wash and sprinkle some castor sugar
- ☞ Bake in 160° C until golden brown or 20 minutes.



JIM JAMS

(Jam Filled Cookies)



INGREDIENTS

QUANTITY (In gm)

Marvo Pride	150 g
Salted Butter	150 g
Sugar Powder	200 g
Flour	500 g
Vanilla Powder	02 g
Enhance Neutral Glaze	50 g
Semi Cooked Mixed Fruit Jam	250 g

METHOD:

- ☞ Mix all dry ingredients together.
- ☞ Add chilled butter, **Marvo Pride** and mix gently.
- ☞ Add **Enhance Neutral Glaze** for binding to make a firm dough.
- ☞ Keep the dough in refrigerator for half an hour.
- ☞ Roll into 1 inch wide rectangular sheet.
- ☞ Mark the impression with any of designer rolling pin on top sheet.
- ☞ Pipe the jam on bottom and cover with another sheet.
- ☞ Press and cut in small shapes.
- ☞ Bake in 180° C for 20 minutes.



SAMSA

(A Traditional Middle Eastern Stuffed Pastry)



INGREDIENTS

QUANTITY (In gm)

Maida	500 g
Lotus Margarine	50 g
Lily Lite	120 g
Milk	300 ml
Peri Peri	01 tsp
Salt	10 g
Savory Filling	500 g

METHOD:

- ☞ In a dough mixture add flour, peri peri, salt and milk.
- ☞ Mix until well combined and add lotus and kneed again.
- ☞ Make a smooth and stretchable dough, rest for 20 minutes.
- ☞ Divide the dough in 4 equal parts.
- ☞ Roll each dough and stretch as much as can.
- ☞ Spread the melted fat layer by layer.
- ☞ Dust the floor and roll the laminated sheet.
- ☞ Spread the fat on top and roll the sheet.
- ☞ Give rest for 20 minutes then cut in parts.
- ☞ Roll each part like paratha and stuff the filling inside.
- ☞ Seal the bottom and place in baking tray.
- ☞ Milk wash the samsas and bake in 220° C for 30 minutes.
- ☞ 10 minutes more in 160° C to make it crisper.
- ☞ Remove from oven and brush with melted butter.
- ☞ Serve piping hot.



TURKISH SEMOLINA COOKIES

(Sekerpare)



INGREDIENTS

QUANTITY (In gm)

Marvo Pride	150 g
Refined Oil	90 g
Sooji	180 g
Eggs	03 nos
Sugar Powder	115 g
Baking Powder	10 g
Vanilla Powder	10 g
Walnut Crushed	180 g
Maida	360 g

SUGAR SYRUP

Water	500 g
Sugar	300 g
Saffron	Few Drops

METHOD:

- ☞ Boil water and sugar until reduced 40%.
- ☞ Add flavor and let it cool down.
- ☞ In a mixing bowl add eggs, oil, **Marvo Pride** and beat until combined.
- ☞ Add sugar and sooji and mix again.
- ☞ Finally add all dry ingredients and make a firm dough.
- ☞ Divide the dough in 20 grams each and make oval shape.
- ☞ Bake in 180° C unto golden brown or 20 Minutes.
- ☞ Remove from the oven and dip in sugar syrup.
- ☞ Garnish with nuts and keep in refrigerator until set and cool down.



MAIZE COOKIES

(Makkai)



INGREDIENTS

QUANTITY (In gm)

Maize Cookies Flour	1000 g
Marvo Pride	400 g
Butter	100 g
Sugar Powder	250 g
Castor Sugar	150 g
Liquid Milk	175-200 ml
Vanilla Powder	05 g
Milk Maid	50 g
Elaichi Powder	05 g
Ammonia	05 g
Soda	05 g

CORN FLAKES FOR TOP

METHOD:

- ☞ Beat Sugar and **Marvo Pride** until soft and creamy.
- ☞ Scrap the batter from bottom for proper aeration.
- ☞ Add ammonia by adding with spoon of water.
- ☞ Beat the mixture until fluffy and add liquid milk.
- ☞ Stop the machine and add rest of the dry ingredients and flavors.
- ☞ Place the dough on table and compress slightly.
- ☞ Roll on table into 5 mm thick sheet.
- ☞ Cut in squares, place on a tray and bake in 160° C for 25-30 minutes.



BESAN KHATAI



INGREDIENTS

QUANTITY (In gm)

Marvo Pride	400 g
Besan (Slightly Roasted)	400 g
Maida	100 g
Sugar	350 g
Cardamom Powder	10 g
Amonia	3 g
Baking Powder	5 g
Hang Curd	35 g

CRUSHED NUTS FOR GARNISH

METHOD:

- ☞ Cream **Marvo Pride** and sugar until light and fluffy.
- ☞ Mix curd and amonia powder and fold in batter.
- ☞ Mix rest all dry ingredients together and add in batter.
- ☞ Place the dough on table and mix.
- ☞ Make 1 inch diameter round logs and cut into desired shapes.
- ☞ Bake in 150° C upto 25-30 minutes or slightly golden





FRENCH PALMIERS

(100% Wheat Flour)



INGREDIENTS

QUANTITY (In gm)

Whole Wheat	1000 g
Butter	50 g
Lily Lite	450 g
Water	600-625 ml
Salt	10 g
Sugar Powder (For Dusting)	100 g
Grain Sugar	50 g For Topping

METHOD:

- ☞ In a dough mixture add flour, salt and water and start mixing until combined.
- ☞ Add soft butter and make a firm dough.
- ☞ Give rest for 10 minutes.
- ☞ Laminate the dough with **Lily Lite** by Block method.
- ☞ Give rest for 20 minutes before second fold.
- ☞ Give rest in refrigerator for 40 minutes.
- ☞ Sheet the dough in 15 inches wide.
- ☞ Fold the sheet as per attached picture by sprinkle some water or milk.
- ☞ Give rest in refrigerator for one hour.
- ☞ Slice the logs in 15 mm thick and arrange in a tray.
- ☞ Dust powder sugar and castor sugar on top.
- ☞ Bake in 220° C for 20 minutes and in 180 for another 10.
- ☞ Let it cool down and dust some cinnamon and sugar.



CHOUX AU CRAQUELIN

(CRISPY CREAM PUFFS)



INGREDIENTS

QUANTITY (In gm)

Lily Lite	30 g
Butter	30 g
Whole Milk	120 g
Salt	1/4 tsp
Sugar	01 tsp
Flour	70 g
Eggs	70 g
CRAQUELIN	
Lily Lite	60 g
Sugar Powder	60 g
Flour	60 g

METHOD:

- ☞ In a dough mixture or on table mix soft **Lily Lite**, sugar and flour together until soft, put the batter in paper and roll into a thin 2 mm sheet and freeze.
- ☞ Meanwhile in a sauce pan heat milk, sugar and salt until boil.
- ☞ Add flour and beat well to make a dough.
- ☞ Let it cool down until 60° C and place in a dough mixture.
- ☞ With the help of paddle beat by adding eggs until well combined.
- ☞ Collect the batter in a piping bag and pipe with a zero nozzle on a tray.
- ☞ Make one inches drops on a baking tray.
- ☞ Cut the frozen craquelin on same size and place on top.
- ☞ Bake the choux in 220° C for 15 minutes until completely puffed.
- ☞ Bake another 15-20 minutes on 160° C to make it crisp and stable.

WHIPPED GANACHE FOR CENTERFILL

INGREDIENTS

QUANTITY (In gm)

Fiona	250 g
Desire Compound	400 g
Soft Unsalted Butter	20 g
Orange Zest	01 g

METHOD:

- ☞ In a sauce pan cook cream by adding orange zest.
- ☞ Cook until start boiling and remove from heat.
- ☞ Add chopped **Desire Compound** and mix until dissolve.
- ☞ Keep in rest overnight.
- ☞ Add set ganache in a whipping machine and add soft butter.
- ☞ Beat on high speed until peak form.
- ☞ Use whipped ganache in filling of assorted pastries.



FOR CRUNCHY COOKIES & BISCUITS



Easy to clean and blends well with sugar and flour, gives uniform finish in drop and wire-cut cookies, aeration gives crispy cookies and long lasting freshness and colour.



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