

BUNGE

Masterline

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SUMMER SPECIAL



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Biskin®

For **POPULAR** and **CRISPY** Biscuits



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SCAN TO EXPLORE

BAKERY SHORTENING



STRAWBERRY CHEESECAKE (EGG FREE)

INGREDIENTS	QUANTITY (In gm)
Strawberry Filling	100 g
Desire White Compound	150 g
Milkmaid	50 g
Fiona Whip Topping (Liquid)	100 g
Fiona Whipped Cream	250 g
Desire/Enhance Egg Free Vanilla Sponge	As required
Cheese Spread	50 g
Round Shape Tart Sell	As required

METHOD:

- ☞ Take a pan and boil the Fiona cream and Milkmaid. Mix well, then add the strawberry filling and cheese. Stir thoroughly.
- ☞ After boiling, add the Desire White Compound and continue stirring until fully dissolved.
- ☞ Remove from heat and set aside to cool.
- ☞ Add Fiona whipped cream and mix well.
- ☞ Before setting, pour the mixture into a silicone mould.
- ☞ Let it cool at room temperature for half an hour.
- ☞ Place it in the freezer for up to 4 hours.
- ☞ Once set, demold the strawberry cheesecake.
- ☞ Take a round vanilla sponge and place it inside a round tart shell. Pipe white truffle on top of the sponge, then place the strawberry cheesecake on top.
- ☞ Decorate as desired and serve chilled.



CHOCOLATE COFFEE MOUSSE

INGREDIENTS	QUANTITY (In gm)
Desire Dark Compound	100 g
Desire Cocoa Powder	10 g
Milkmaid	50 g
Fiona Whip Topping (Liquid)	100 g
Fiona Whipped Cream	200 g
Desire/Enhance Egg Free Vanilla Sponge	As required
Instant Coffee Powder	5 g
Oval Shape Tart Sell	As required

METHOD:

- ☞ Take a pan and boil the Fiona cream and Milkmaid. Mix well, then add cocoa powder and coffee powder. Stir everything together thoroughly.
- ☞ After boiling, add the Desire Dark Compound and continue stirring until fully dissolved.
- ☞ Remove from heat and set aside to cool.
- ☞ Add Fiona whipped cream and mix well.
- ☞ Before setting, pour the mixture into a silicone mould.
- ☞ Let it cool at room temperature for half an hour.
- ☞ Place it in the freezer for up to 4 hours.
- ☞ Once set, demold the chocolate mousse.
- ☞ Take an oval-shaped chocolate sponge and place it in a round-shaped tart shell. Pipe chocolate truffle on top of the sponge, then place the chocolate mousse on top.
- ☞ Decorate as desired and serve chilled.



BANANA MOUSSE

(EGG FREE)

INGREDIENTS	QUANTITY (In gm)
Banana Filling	150 g
Desire White Compound	150 g
Milkmaid	50 g
Fiona Whip Topping (Liquid)	100 g
Fiona Whipped Cream	200 g
Desire/Enhance Egg Free Chocolate Sponge	As required
Round Shape Tart Sell	As required

METHOD:

- ☞ Take a pan and boil the Fiona cream and Milkmaid. Mix well, then add the banana filling. Stir everything together thoroughly.
- ☞ After boiling, add the Desire White Compound and continue stirring until fully dissolved.
- ☞ Remove from heat and set aside to cool.
- ☞ Add Fiona whipped cream and mix well.
- ☞ Before setting, pour the mixture into a silicone mould.
- ☞ Let it cool at room temperature for half an hour.
- ☞ Place it in the freezer for up to 4 hours.
- ☞ Once set, demold the banana mousse.
- ☞ Take a round vanilla sponge and place it in a round-shaped tart shell. Pipe white truffle on top of the sponge, then place the banana mousse on top.
- ☞ Decorate as desired and serve chilled.



DRAGON FRUITS CHEESECAKE

INGREDIENTS	QUANTITY (In gm)
Dragon Fruits Filling (Red & White)	100 g
Desire White Compound	150 g
Cheese Spread	50 g
Milkmaid	50 g
Fiona Whip Topping (Liquid)	100 g
Fiona Whipped Cream	200 g
Desire Egg Free Vanilla Sponge	As required
Desire Dark & White Compound (Melted)	50 g each
Round Shape Tart Sell	As required

METHOD:

- ☞ Take a pan and boil the Fiona cream and Milkmaid. Mix well, then add the dragon fruit filling and cheese. Stir everything together thoroughly.
- ☞ After boiling, add the Desire White Compound and continue stirring until fully dissolved.
- ☞ Remove from heat and set aside to cool.
- ☞ Add Fiona whipped cream and mix well.
- ☞ Before setting, pour the mixture into a silicone mould.
- ☞ Let it cool at room temperature for half an hour.
- ☞ Place it in the freezer for up to 4 hours.
- ☞ Once set, demold the dragon fruit cheesecake.
- ☞ Take a round vanilla sponge and place it in a round-shaped tart shell. Pipe white melted compound on top of the sponge, then place the dragon fruit cheesecake on top.
- ☞ Decorate as desired and serve chilled.



BLUEBERRY CHEESECAKE

INGREDIENTS	QUANTITY (In gm)
Blueberry Filling	100 g
Desire White Compound	150 g
Cheese Spread	50 g
Milkmaid	50 g
Fiona Whip Topping (Liquid)	100 g
Fiona Whipped Cream	200 g
Red Velvet Cookies Round	As required
Desire Dark & White Compound (Melted)	50 g each
Almond Flakes	As required

METHOD:

- ☞ Take a pan and boil the Fiona cream and Milkmaid. Mix well, then add the blueberry filling and cheese. Stir everything together thoroughly.
- ☞ After boiling, add the Desire White Compound and continue stirring until fully dissolved.
- ☞ Remove from heat and set aside to cool.
- ☞ Add Fiona whipped cream and mix well.
- ☞ Before setting, pour the mixture into a silicone mould.
- ☞ Let it cool at room temperature for half an hour.
- ☞ Place it in the freezer for up to 4 hours.
- ☞ Once set, demold the blueberry cheesecake.
- ☞ Place the demolded blueberry cheesecake on a round-shaped red velvet cookie. Pipe melted chocolate on top and around the sides, then cover the sides with almond flakes.
- ☞ Decorate as desired and serve chilled.

Lily[®] Star

For all varieties of
PUFFS & KHARIS



SCAN TO EXPLORE

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PREMIUM QUALITY PRODUCT



OREO CHEESECAKE

INGREDIENTS	QUANTITY (In gm)
Oreo Biscuits (Crushed)	25 g
Desire White Compound	100 g
Cheese Spread	50 g
Milkmaid	50 g
Fiona Whip Topping (Liquid)	100 g
Fiona Whipped Cream	200 g
Desire Egg Free Chocolate Sponge	As required
Desire Dark & White Compound (Melted)	50 g each
Rectangle Shape Chocolate Tart Sell	As required
Cashew Nuts Bits	50 g

METHOD:

- ☞ Take a pan and boil the Fiona cream and Milkmaid. Mix well, then add cocoa powder and cheese spread. Stir everything together thoroughly.
- ☞ After boiling, add the Desire Dark Compound and continue stirring until fully dissolved.
- ☞ Remove from heat and set aside to cool.
- ☞ Add Fiona whipped cream and mix well.
- ☞ Before setting, pour the mixture into a silicone mould.
- ☞ Let it cool at room temperature for half an hour.
- ☞ Place it in the freezer for up to 4 hours.
- ☞ Once set, demold the chocolate cheesecake.
- ☞ In a bowl, melt the Desire Dark Compound and mix it with cashew bits. Set aside.
- ☞ Demold the Oreo cheesecake and dip it into the dark chocolate cashew mixture.
- ☞ Take a chocolate sponge and place it in a rectangular-shaped tart shell. Pipe melted white chocolate along the sides.
- ☞ Decorate as desired and serve chilled.

Desire™ *fiona*
COMPOUNDS whip topping



MINI PARTY DESSERT CUPS

INGREDIENTS	QUANTITY (In gm)
Fresh Fruits Filling	100 g
Desire White Compound	100 g
Milkmaid	25 g
Fiona Whip Topping (Liquid)	100 g
Fiona Whipped Cream	200 g
Fresh Fruits For Garnish	As required

METHOD:

- ☞ Take a pan and boil the Fiona cream and Milkmaid, then mix well.
- ☞ After boiling, add the Desire White Compound and stir until fully dissolved.
- ☞ Remove from heat and set aside to cool.
- ☞ Add Fiona whipped cream and mix well.
- ☞ Mix in different fruit fillings.
- ☞ Before setting, pour the mixture into dessert cups.
- ☞ Let it cool at room temperature for half an hour.
- ☞ Decorate with fresh fruits as desired and serve chilled.



TENDER COCONUT MOUSSE CAKE

INGREDIENTS	QUANTITY (In gm)
Coconut Milk	100 g
Fresh Coconut (Grated for Topping)	50 g
Desire White Compound	150 g
Fiona Whipped Cream	200 g
Desire Egg Free Chocolate Sponge	Round 8 inch
Desire White Truffle for Topping	100 g
Fresh Coconut & Pista Flakes for Topping	As required

METHOD:

- ☞ In a pan, heat the coconut milk until it comes to a gentle boil. Add the chopped White Compound chocolate and stir continuously until fully melted and combined.
- ☞ Remove from heat and let the mixture cool slightly.
- ☞ Once the coconut mixture has cooled, fold in the Fiona Whipped Cream until smooth and well combined.
- ☞ Place the chocolate sponge at the base of an 8-inch round ring mould.
- ☞ Pour the prepared coconut mousse over the sponge, ensuring an even layer.
- ☞ Let it cool at room temperature for 30 minutes.
- ☞ Transfer to the refrigerator and chill for at least 4 hours until set.
- ☞ Carefully demold the mousse.
- ☞ Pipe white truffle on top and garnish with fresh coconut flakes and pistachio flakes.
- ☞ Decorate as desired and serve chilled.



CLASSIC OPERA CAKE

INGREDIENTS	QUANTITY (In gm)
Butter Scotch	100 g
Dairy Cream	100 g
Milkmaid	50 g
Desire White Compound	150 g
Fiona Whipped Cream	200 g
Desire Egg Free Chocolate Sponge	Square 10 inch
Desire Dark Chocolate Ganache	100 g

FOR DARK CHOCOLATE GANACHE

Desire Dark Chocolate	500 g
Fiona Whip Topping	500 g
Unsalted Butter	250 g

METHOD:

- ☞ Take a pan and boil the dairy cream and milkmaid.
- ☞ Add the Desire White Compound chocolate, mix well, and stir continuously.
- ☞ Divide the mixture into three parts to make three different fillings.
- ☞ Remove from heat, and after cooling, add Fiona whipped cream and mix well.
- ☞ Take a 2-inch high egg-free chocolate sponge and cut it into four layers.
- ☞ Before setting, pour the mixture into a square mould.
- ☞ **Layer the cake as follows:**
 - ☞ **First layer:** Chocolate ganache
 - ☞ **Second layer:** White chocolate
 - ☞ **Third layer:** Butterscotch
- ☞ Before setting, pour into a square ring.
- ☞ Let it cool at room temperature for half an hour.
- ☞ Place in the refrigerator for up to 2 hours.
- ☞ Demold the opera cake.
- ☞ Pipe chocolate ganache on top.
- ☞ Decorate as required and serve chilled.

Method for Dark Chocolate Ganache:

- ☞ Heat the Fiona Whip Topping in a thick, heavy-bottomed pan until it reaches the first boil.
- ☞ Add the desired broken dark chocolate and let it rest off the heat for 5 minutes. Stir the mixture with a wooden spatula until all the chocolate and butter are fully dissolved.
- ☞ Strain the ganache immediately.
- ☞ Let it rest for 8–9 hours to set.

Desire™ *fiona*
COMPOUNDS whip topping



PINEAPPLE FUDGE PASTRIES

INGREDIENTS	QUANTITY (In gm)
Fresh Pineapple Fudge	100 g
Desire White Compound	100 g
Dairy Cream	100 g
Fiona Whipped Cream	200 g
Pineapple Crush	25 g
Milkmaid	25 g
Desire Egg Free Vanilla Square Sponge	2 inch height

PINEAPPLE FUDGE FILLING

Fresh Pineapple	1 no. (peeled, chopped)
Sugar	100 g
Butter	100 g

METHOD:

- ☞ Take a pan and boil the dairy cream, milkmaid, and pineapple crush.
- ☞ Add the Desire White Compound and fresh pineapple fudge, then mix well and stir continuously.
- ☞ Remove from heat, and after cooling, add Fiona whipped cream and mix well.
- ☞ Take a 2-inch high egg-free vanilla sponge square and cut it into four layers.
- ☞ Before setting, pour the mixture onto each layer.
- ☞ Let it cool at room temperature for half an hour.
- ☞ Place it in the refrigerator for up to 2 hours.
- ☞ Demold the pineapple fudge cake, pipe Fiona Whip Topping on top, and spread pineapple fudge over it.
- ☞ Decorate as required and serve chilled.

Prepare The Filling Pineapple Fudge:

- ☞ In a saucepan, add chopped pineapple and sugar, then cook over medium heat.
- ☞ When it begins to boil, reduce the flame and cook for 5 to 10 minutes more.
- ☞ When it is warm, add butter and let it cool.

Desire™ *fiona*
COMPOUNDS WHIP TOPPING



CONTAINER PASTRIES (TAKE AWAY)

INGREDIENTS	QUANTITY (In gm)
Desire White Compound	200 g
Fiona Whip Topping (Liquid)	100 g
Milkmaid	100 g
Fiona Whipped Cream	300 g
Different Fruits Crush/Fruits Filling	As required
Enhance Chocoholic Square Sponge	1 inch height
Enhance Prestige Vanilla Square Sponge	1 inch height

METHOD:

- ☞ Take a pan and boil the Fiona cream and milkmaid.
- ☞ Add the Desire White compound, mix well, and stir continuously.
- ☞ Remove from heat, and after cooling, add Fiona whipped cream and mix well.
- ☞ Take a 1-inch high egg-free vanilla sponge square and cut it into two layers.
- ☞ Place each cake layer in a container, and before setting, pour the mixture onto each layer.
- ☞ Let it cool at room temperature for half an hour.
- ☞ Place it in the refrigerator for up to 2 hours.
- ☞ Pipe Fiona Whip Topping on top and spread fruit filling over it.
- ☞ Decorate as required and serve chilled.



RED VELVET PASTRIES

INGREDIENTS	QUANTITY (In gm)
Cheese Spread	100 g
Fiona Whip Topping (Liquid)	100 g
Milkmaid	50 g
Desire White Compound	150 g
Fiona Whipped Cream	200 g
Desire Red Velvet Egg Free Sponge	Square 10 inch
Desire White Truffle For Topping	As required

METHOD:

- ☞ Take a pan and boil the Fiona cream and milkmaid.
- ☞ Add the Desire White Compound chocolate and cheese spread, then mix well and stir continuously.
- ☞ Remove from heat, and after cooling, add Fiona whipped cream and mix well.
- ☞ Take a 1-inch high egg-free red velvet sponge square and cut it into two layers.
- ☞ Place each cake layer in a square ring, and before setting, pour the mixture onto each layer.
- ☞ Let it cool at room temperature for half an hour.
- ☞ Place it in the refrigerator for up to 2 hours.
- ☞ Spread cheese cream on top and add fruits as a topping.
- ☞ Decorate as required and serve chilled.



MANGO MOUSSE PASTRIES

INGREDIENTS	QUANTITY (In gm)
Mango Filling	100 g
Fresh Mango (Chopped for Topping)	50 g
Fiona Whip Topping (Liquid)	100 g
Milkmaid	50 g
Desire White Compound	150 g
Fiona Whipped Cream	200 g
Enhance All-purpose Egg Free Vanilla Sponge	Square 10"
Desire White Truffle for Topping	As required
Enhance Mango Glaze	As required

FOR MANGO PULP

Fresh Mango	2 no. (Peeled & Chopped)
Sugar	50 g

METHOD:

- ☞ Take a pan and boil the Fiona cream and milkmaid.
- ☞ Add the Desire White Compound chocolate and mango filling, then mix well and stir continuously.
- ☞ Remove from heat, and after cooling, add Fiona whipped cream and mix well.
- ☞ Take a 1-inch high egg-free vanilla sponge and place it in a 10-inch square ring.
- ☞ Before setting, pour the mixture into the mold and cover the top with a ½-inch high vanilla sponge.
- ☞ Let it cool at room temperature for half an hour.
- ☞ Place it in the refrigerator for up to 4 hours.
- ☞ Demold the mango mousse pastries, pipe Fiona Whip Topping on top, and sprinkle fresh chopped mango.
- ☞ Decorate as required and serve chilled.

How to make Mango Pulp:

- ☞ In a saucepan, put peeled mango and sugar, then cook over medium heat.
- ☞ When it begins to boil, reduce the flame and cook for 5 to 10 minutes more.
- ☞ Set aside to cool.



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