BUNGE

Masterline

Desire™ Versa-D

THE VERSATILE DESSERT MIX!

RECIPE BOOK

VERSA-D QUICK 'N' EASY
DESSERT RECIPE BOOK

A MIX OF JELL-O's
AND DELICIOUS PUDDINGS

CONTENTS

Strawberry Rose Jell-O

Ingredients

Strawberry Crush	**50 g**
Rose Water	**50 g**
Water	**200 g**
Strawberry Colour	**1-2 drops (optional)**
Versa D	**45 g**

Method:

- Take the strawberry crush, rose water and water
- Dissolve **Versa D** premix in the above solution and heat it over the range till first boil
- Pour the mix in the rectangular flat mold and set in refrigerator for 1/2 hrs
- Cut in the rectangular dices and serve cold

Note - If you find the jelly taste too strong then you can dilute it further with water.

Caramel Custard

Ingredients

Caramel sauce	**10 g**
Milk	**200 g**
Versa D	**20 g**

Method:

- Put 5 g of caramel sauce in the 100 g mold just to spread on the bottom surface of mold
- Take milk and add **Versa D** mix till it dissolves. Take the milk to first boil
- Pour the above milk mix over the caramel sauce and let it set for 30 mins
- Once set demold the caramel custard upside down

Rice Pudding

Ingredients

Ghee	**15 g**
Cardamon	**2 nos**
Raisin	**5 g**
Bay leaves	**1/2 g**
Cashew Nuts	**25 g**
Cooked Rice	**50 g**
Milk	**200 g**
Sugar	**50 g**
Versa D	**10 g**

Method:

- Take a pan and heat the ghee in it and roast the cardamon, bay leaves cashew nuts in it.
- Add the cooked rice and stir for some time followed by the milk
- Cook the above mix till the rice is too tender
- Add the sugar & stir further to get it dissolved

(Note: If you find above mix thick add some more milk)

- Add the **Versa D** mix and cook for additional 1 min with continuous stirring and pour the mix in the pudding cups
- Rest for ½ hrs
- Garnish the rice pudding and serve cold,

(Note: The rice pudding can be demolded and served cold)

Caramel Banana Mousse

Ingredients

Caramel Topping	**10 g**
Milk	**200 g**
Ripped Banana	**100 g**
Sugar	**50 g**
Versa D	**30 g**

Method:

- Put 5 g of caramel sauce in the 100 g mold just to spread on the bottom surface of mold
- Add milk, sugar, camel topping, ripe banana & make a puree out of it
- Add **Versa D** mix to above banana mix & heat it for a while to bring the milk to first boil
- Pour the above milk mix over the caramel sauce and let it set for 30 mins
- Once set, serve it cold

(Note: The banana caramel can be demolded also)

Mango Passion Fruit Jelly

Ingredients

Passion Fruit Crush	**50 g**
Mango Crush	**50 g**
Water	**200 g**
Yellow Colour (optional)	**1-2 drops**
Versa D	**45 g**

Method:

- Take the Passion fruit, mango crush and water
- Dissolve the **Versa D** mix in the above solution and heat it over the range till first boil
- Pour the mix in the mold and set in refrigerator for about 1/2 hrs
- Serve cold

Strawberry Faloda Jello

Ingredients

Strawberry Faloda crush	**50 g**
Water	**200 g**
Red Color (Optional)	**1-2 drops**
Versa D	**45 g**

Method:

- Take the Strawberry faloda crush and water
- Dissolve the **Versa D** mix in the above solution and heat it over the range till first boil
- Pour the mix in the mold and set in refrigerator for about 1/2 hrs in chiller
- Serve cold

Mango Pudding

Ingredients

Milk	**200 g**
Ripe Mango	**100 g**
Sugar	**50 g**
Versa D	**25 g**

Method:

- Take milk, sugar & ripe mango & make a puree out of it
- Add **Versa D** mix to above mango mix & heat it for a while to bring the milk to first boil
- Pour the above milk mix over the caramel sauce and let it set for 30 mins in chiller
- Once set demold the Mango pudding upside down and serve cold

Sevaiya Pudding

Ingredients

Ghee	**25g**
Cardamon	**2nos**
Raisin	**5 g**
Bay leaves	**½ g**
Cashew nuts	**25 g**
Roasted Sevai	**50 g**
Milk	**200 g**
Sugar	**50 g**
Versa D	**10 g**

Method:

- Take a pan & heat the ghee in it and roast the cardamon, bay leaves cashew nuts in it
- Add the sevai and stir for some time followed by the milk
- Add the sugar & stir further to get it reduce it little
- Add the **Versa D** mix and cook for additional 1 min with continuous stirring and pour the mix in the pudding cups
- Rest for ½ hrs. in chiller
- Demold the pudding decorate and serve cold

Dates & Walnut Pudding

Ingredients

Ghee	**5 g**
Dates	**50 g**
Raisin	**5 g**
Walnuts	**25 g**
Milk	**200 g**
Sugar	**50 g**
Versa D	**20 g**

Method:

- Make a puree out of Dates & milk
- Take a pan & heat the ghee in it and roast the walnuts in it followed by dates puree into it
- Add the **Versa D** mix in it and cook at medium flame with continuous stirring till first boil is obtained
- Pour the mix in the pudding cups & rest for ½ hrs. in chiller
- Demold the pudding decorate and serve cold

Orange Jello

Ingredients

Orange Crush	**50 g**
Water	**100 g**
Red Color (Optional)	**1-2 drops**
Versa D	**15 g**

Method:

- Take the orange crush and water
- Dissolve the **Versa D** mix in the above solution and heat it over the range till first boil
- Pour the mix in the mold and set in refrigerator for about 1/2 hrs
- Serve cold

Mocha Pudding

Ingredients

Milk	**200 g**
Sugar	**30 g**
Instant Coffee	**10 g**
Whip Topping	**50 g**
Versa D	**20 g**

Method:

- Take milk , sugar & coffee and add **Versa D** mix to dissolve it completely
- Take the solution to first boil
- Add the whipped topping & stir it to dissolve completely
- Pour the above coffee mix in mold and let it set for 30 mins in chiller
- Once set demold the mocha pudding upside down
- Garnish the same and serve cold

Carrot Halwa Pudding

Ingredients

Milk	**300 g**
Sugar	**50 g**
Carrot Halwa	**100 g**
Whip Topping	**50 g**
Versa D	**20 g**

Method:

- Take a pan and heat the milk, carrot halwa, sugar & **Versa D** mix till the first boil comes
- Add the Whip Topping to above mix off the range
- Pour the given batter in the mold and let it set for 30 mins in refrigerator
- Garnish & serve cold

Hazelnut Choco Pudding

Ingredients

Milk	**200 g**
Hazelnut Paste	**50 g**
Chocolate Sauce	**50 g**
Whip Topping	**50 g**
Versa D	**25 g**

Method:

- Take milk, hazelnut paste, chocolate sauce , add **Versa D** mix to dissolve it completely
- Take the solution to first boil
- Add the whipped topping & stir it to dissolve completely
- Pour the above coffee mix in mold and let it set for 30 mins in chiller
- Once set demold the Hazelnut choco pudding upside down
- Garnish the same and serve cold

New York Style Blueberry Cheesecake

Ingredients

Cream Cheese	**400 g**
Castor Sugar	**100 g**
Dairy Cream	**150 g**
Milk (Full Fat)	**150 g**
Lemon Juice	**20 Ml**
Orange Zest	**02 g**
Vanilla Essence	**02 g**
Berry Filling	**100 g**
Digestive Biscuit	**250 g**
Butter	**100 g**
Versa D	**75 g**

Method:

- Crush digestive biscuits with a rolling pin, add melted butter and mix
- Line a 6" ring and cover the sides with biscuit crumb and freeze for 10 mins
- Mix cream cheese and castor sugar with a hand beater until well combined
- Mix milk and cream together and blend with **Versa D** until slightly fluffy
- Fold the **Versa D** batter into cream cheese mix until well combined
- Add vanilla essence, orange zest, lemon juice and mix
- Pour the batter into set ring and bake in 140°C preheat oven in water bath for 45 min
- Let it cool down and refrigerate overnight
- Serve chilled with any berry compote or filling

Oreo Cheese Cake Pudding

Ingredients

For Base:	
Cookie crumble	**100 g**
Butter	**40 g**
Oreo Cheese mix:	
Milk	**300 g**
Sugar	**50 g**
Crushed Oreo Biscuit	**100 g**
Cream Cheese	**50 g**
Whip Topping	**50 g**
Versa D	**20 g**

Method:

For Biscuit base:

- Add melted butter to the crushed cookie to get cookie dough, make a base out of it at the bottom of the mold

Oreo Cheese mix:

- Take milk, sugar & crushed Oreo biscuit and add **Versa D** mix to dissolve it completely
- Take the solution to first boil
- Add the Whip Topping and cream cheese off the range and stir it to dissolve it completely to obtain the uniform batter
- Pour the above mix in mold and let it set for 30 mins in chiller
- Once set demold pudding upside down
- Garnish the same and serve cold

Muesli Nuts & Banana Pudding

Ingredients

Muesli	**200 g**
Milk	**300 g**
Chopped Ripped Banana	**150 g**
Jaggery	**50 g**
Versa D	**30 g**

Method:

- Boil the milk
- Add muesli, jaggery, chopped ripped banana & **Versa D** and stir gently
- Over the range to simmer it for 10-15 sec
- Pour it in the mould and refrigerate it for 30 mins in refrigerator to set
- Once set, demold the pudding and finish it with whipped topping & chocolate garnish

Bread & Butter Pudding

Ingredients

White Bread Slice	**600 g**
Milk	**1000 g**
Mixed Fruits: (Raisin, Dates, Cashew Nuts, Karonda, Orange rind, Almonds flakes)	**200 g**
Unsalted Butter	**200 g**
Versa D	**200 g**

Method:

- Trim the brown side of the bread, cut in diagonally from the centre and bake in oven at 160°C to get the golden colour toast
- Arrange the bread slice in the tray (10" by 8")
- Pipe the melted butter over the bread and sprinkle half fruit over it
- Boil the milk, add **Versa D** and stir it nicely to get it completely dissolved in the milk
- Bring this milk to simmering condition for 15-20 sec and pour it over the bread mould obtained in step 4
- Refrigerate the mould for 30 mins in refrigerator to set
- Once its set, cut it into the slices ad serve warm

Carrot & Chocolate Delight Pudding Slice

Ingredients

For base:	
Desire Egg Free Chocolate Sponge	**250 g**
Water	**125 g**
Oil	**20 g**
Carrot pudding:	
Grated English Carrot	**200 g**
Butter	**20 g**
Sugar	**20 g**
Mixed Chopped Nuts	**50 g**
Milk	**300 g**
Versa D	**30 g**
For Finishing:	
Enhance Neutral Glaze	**30 g**
Jenna Whip Topping	**60 g**
Desire Chocolate Garnishes	**30 g**

Method:

- Mix all the ingredients together for 5 mins at medium speed to get the uniform smooth batter
- Pour it over the lined tray and bake at 170°C for 15 mins to get the sponge
- Once sponge is cooled, line the bottom of the mould without leaving any gaps

Assembly:

- Saute the carrot with butter till tender
- Add sugar & nuts to the carrot and cook little, add the milk & **Versa D** to it and bring the mix to simmering condition for 15-20 sec
- Pour the Carrot mix over the sponge lined mold and rest it to set in refrigerator for 30 mins

Finishing:

- Once the pudding is set, apply the thin coating of glaze over it and finish it with whip topping and chocolate garnish
- Serve cold

Devil's Slice

Ingredients

Cake ring	**8" inches**
Baked Fudge Brownie	**8" inches round 400 g**
Milk	**300 g**
Cream Dairy	**200 g**
Dark Chocolate	**300 g**
Versa D	**50 g**

Method:

- Take a ring and seal its bottom with foil or clean film & place freshly baked brownie at the bottom with some roasted walnuts
- Take a heavy bottom saucepan and cook cream and milk together on slow heat
- Add **Versa D** mix and cook for 30 sec until start boiling
- Remove from heat add chocolate by cut into very small pieces and stir until dissolve
- Pour the chocolate mixture on top of brownie & let it cool down at room temperature for half an hour. Place in refrigerator up to 4 Hours
- Remove the set tart from ring and slice
- Garnish with chocolate whip topping and walnuts


Let's create together

FOR DEMO & TRIAL, CONTACT US

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