



BULLETIN VOLUME 111, AUGUST 2023

# INNOVATION ON A PLATE:

Modern Recipes  
for Culinary Enthusiasts





NEW INNOVATION

BUNGE

Masterline

Introducing

# Desire™ Versa-D

The Versatile Dessert Mix!



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Indulge your passion for pastry with our latest recipe bulletin, "**Innovation on a Plate: Modern Recipes for Culinary Enthusiasts.**" Elevate your baking game and embark on a journey into the avant-garde world of patisserie. Our curated collection of cutting-edge dessert recipes promises to awaken your senses and redefine your culinary experience.

### **ARTISTRY IN BAKING**

Step into the realm of edible artistry with recipes that showcase the perfect fusion of technique and imagination.

### **CHOCOLATE ALCHEMY**

Uncover the secrets of modern chocolate creations that push the boundaries of taste and texture.

### **FROZEN FANTASIES**

Explore the realm of frozen desserts with a contemporary twist.

### **ELEVATED PAIRINGS**

Complete your patisserie experience with innovative pairings that complement your creations.

Embrace the fusion of tradition and innovation in the realm of patisserie, as we present recipes that challenge the norm and awaken the senses. Elevate your baking skills and treat yourself to a symphony of flavors and textures that will leave you craving more.

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## CHOCOLATE CHIP SKILLET COOKIES WITH SCOOP OF ICE CREAM



INGREDIENTS	QUANTITY (In gm)
Marvo Pride	225 g
Oats	150 g
Whole Milk	100 g
Brown Sugar	225 g
Flour	300 g
White Chocolate Chunks	100 g
Dark Chocolate Chunks	100 g
Butter Essence	Few Drops
Baking Powder	2.5 g
Baking Soda	2.5 g
Cocoa Powder	20 g

### METHOD:

- ☞ Beat Brown Sugar and Marvo Pride at medium speed in a creamer by adding milk gradually
- ☞ Beat until sugar dissolved and batter becomes smooth and fluffy
- ☞ Fold into sieved flour, baking powder, baking soda, cocoa powder and chocolate
- ☞ Add flavor and scoop it according to pan size
- ☞ Bake at 200°C for 20 mins
- ☞ Serve with scoop of ice-cream and thick caramel sauce

# MANGO DREAM TART



## INGREDIENTS

## QUANTITY (In gm)

### ALMOND SHORT CRUST TART (For 6 nos. of tart shell with 3.5" diameter)

Flour	300 g
Almond Powder	50 g
Marvo	125 g
Icing Sugar	150 g
Milk	1 tbsp

## METHOD:

- Mix Flour, Icing sugar, Almond powder together until you obtain a sandy texture
- Add milk gradually until you obtain a homogenous texture
- Keep in fridge
- Roll out to 3mm and put in the small ring and do the blind semi baking at 180°C for 12 mins

### CAKE (for filling the tart mold)

Enhance Egg Free All Purpose Cake Mix	200 g
Milk	100 g
Melted Butter	20 g

## METHOD:

- Mix all the ingredients in the mixer using flat blade at slow speed for 1 mins followed by medium speed for 4 mins to get a smooth batter
- Pour the batter inside the round tart mold of thickness 1 cm
- Bake at 170°C for 15 mins to get a golden brown color

## ASSEMBLY

Mango Dices	100 g
Enhance Mango Glaze	20 g
Fiona Whip Topping	100 g

## METHOD:

- Mix Fiona Cream along with Enhance Mango flavored glaze & pipe the cream over the tart & spread 2 tsp of mango dices coated with Enhance Mango Glaze in center (as shown in pics)





# BROWNIE BOTTOM CHOCOLATE CHEESECAKE



## INGREDIENTS QUANTITY (In gm)

DARK CHOCOLATE BROWNIE	
Desire Brownie Mix	250 g
Water	125 g
Butter	70 g
Desire Compound	50 g

### METHOD:

- ☞ Mix melted butter, brownie mix and water in a bowl with a electric hand mixer. Mix until smooth and well combined
- ☞ Add melted compound or chocolate by folding method
- ☞ Pour the batter in 12" square cake ring by sealed its bottom
- ☞ Bake in 175°C until 20 minutes or until 80% baked
- ☞ Let it cool down and set aside

### CHOCOLATE MOUSSE

Masterline Gold WT	300 g
Desire Dark Compound	300 g
Cream Cheese	200 g

### METHOD:

- ☞ On low heat cook the liquid cream until hot
- ☞ Add chopped compound and stir until dissolved
- ☞ In a mixing bowl beat cream cheese until soft and creamy
- ☞ Add ganache in cream cheese mix
- ☞ Line the circular mold with the brownie layer
- ☞ Frost the set brownie with chocolate cream cheese mix
- ☞ Refrigerate for at least 4-5 hours and make slices accordingly



# DARK CHERRY RIPPLE CHEESECAKE



## INGREDIENTS

## QUANTITY (In gm)

### CHERRY COMPOTE

Dark Cherry (without seeds)	200 g
Sugar	50 g
Water	50 g

### METHOD:

- ☞ Add water and sugar in a sauce pan and cook until sugar dissolved
- ☞ Add cherries and cook until tender and well combined
- ☞ Let it cool down

### CHERRY CHEESECAKE MIX

Masterline Gold Cream (whipped)	150 g
Cream Cheese	100 g
White Ganache	50 g
Cherry Compote	100 g
Agar Agar (bloomed)	10 g
Oreos crushed	200 g
Melted Butter	75 g

### WHITE GANACHE

Desire White Chocolate Compound	100 g
Fiona Whip Topping	100 g

### METHOD:

- ☞ Boil the Fiona cream and add the chopped white chocolate to it, stir it gently till it dissolves completely, strain it to get smooth lump free ganache

### METHOD:

- ☞ Line a 8" inches cake rings by sealing of the bottoms
- ☞ Mix crushed Oreos and melted butter
- ☞ Make bottom and side walls of cake ring with cookie mix and press nicely
- ☞ Freeze for some time to set
- ☞ In a mixing bowl beat cream cheese and melted white ganache together
- ☞ Beat until well combined and smooth
- ☞ Fold the mixture in whipped cream by adding melted agar agar
- ☞ Fold the batter in 80% of cherry compote
- ☞ Fill the set cookie cheesecake ring with cherry cheesecake and remaining compote and swirl on top
- ☞ Freeze the cake overnight and slice it accordingly
- ☞ Served chilled with fresh cherries



# PLUM CAKE TORTE



## INGREDIENTS

## QUANTITY (In gm)

### TART - SWEET DOUGH ROUND BAKE (VANILLA FLAVOR)

Flour	250 g
Sugar	100 g
<b>Marvo Pride</b>	100 g
Milk	40 g
Vanilla Essence	5 ml
Salt	5 g

### METHOD:

- ☞ Sieve Flour & Sugar
- ☞ Cream **Marvo Pride**, powder sugar, salt & vanilla essence
- ☞ Together till light & fluffy
- ☞ Add the flour & mix together to get crumbled dough
- ☞ Add milk and knead well to get the smooth dough
- ☞ Line the 6" cake ring and bake it for 12mins (half done) at 160°C

### CAKE BATTER

<b>Enhance Egg Free All Purpose Cake Mix</b>	350 g
Milk	150 g
Melted Butter	50 g

### METHOD:

- ☞ Mix all the ingredients in the mixer using flat blade at slow speed for 1 mins followed by medium speed for 4 mins to get a smooth batter
- ☞ Pour the batter inside the round tart mould
- ☞ Place the slice of plum over the batter

### Topping:

- ☞ Grade the left over sweet dough with help of grater over the plum slices so that it covers the empty spaces
- ☞ Bake at 170°C for 25 mins to get a golden brown colour
- ☞ Once cooled, slice the cake and serve warm





# WHITE CHOCOLATE BROWNIE



## INGREDIENTS

## QUANTITY (In gm)

Desire White Chocolate Compound	500 g
GSM (Golden Seal Margarine)	100 g
Salted Butter	100 g
Egg	200 g
Sugar	100 g
All Purpose Flour	200 g
Dried Cranberry	100 g
Vanilla Essence	10 g

## METHOD:

- ☞ Take 500g of **Desire White Chocolate Compound** and melt it properly
- ☞ Add 100g of each **GSM** & butter into the melted chocolate and heat it further stirring constantly to get a smooth flowing consistency
- ☞ In a separate bowl mix 200g of egg & 100g of sugar + vanilla essence together till sugar get dissolved properly
- ☞ Add the chocolate mix with the egg mix to get a smooth flowy consistency
- ☞ Add 200 g of flour to get a lump free smooth batter
- ☞ Add half the cranberry in batter and mix it nicely and pour it into the line mould of size 10" by 6"
- ☞ Sprinkle the rest of the cranberry on the top and bake it at 170°C for 35 mins
- ☞ Once baked, cool it, slice it and serve warm

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## For POPULAR and Crispy Biscuits



\*Pictorial representation is indicative usage of the product

SCAN TO EXPLORE



# MUESLI NUTS & BANANA PUDDING



## INGREDIENTS

## QUANTITY (In gm)

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

## METHOD:

- ☞ Boil the milk
- ☞ Add Muesli, chopped 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, demould the pudding and finish it with whip topping & chocolate garnish

# BREAD & BUTTER PUDDING



## INGREDIENTS

## QUANTITY (In gm)

### (CHERRY COMPOTE)

White Bread Slice	600 g
Milk	1000 g
<b>Mixed fruits</b> (Raisin, Dates, Cashew Nuts, Karonda, Orange rind, Almond flakes)	200 g
Butter	200 g
<b>Versa D</b>	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

### QUANTITY (In gm)

#### FOR BASE

Desire Egg Free Chocolate Sponge	250 g
Water	125 g
Oil	20 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

#### 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

#### METHOD (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

#### FOR FINISHING

Enhance Neutral Glaze	30 g
Jenna Whip Topping	60 g
Desire Chocolate Garnishes	30 g

#### METHOD:

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



## CROISSANT PASTRY (SWEET & SAVOURY)



### INGREDIENTS

### QUANTITY (In gm)

Flour	1 kg
Angel Instant Dry Yeast	20 g
Summit Bread Improver	2 g
Salt	15 g
Lily Vanaspati	50 g
Eggs or Milk	100 g
Cold Water	450 g
Lily Vanaspati & Margarine	350 g
Milk Powder	20 g
Sugar	100/150 g

### METHOD:

- ☞ Sieve the flour
- ☞ Dissolve the sugar & salt in the water
- ☞ Sprinkle the **Angel Instant Yeast & Summit Bread Improver** on the flour
- ☞ Add the flour into the water solution and start kneading at slow speed using dough hook followed by 2 mins for 8 mins
- ☞ Add the **Lily Vanaspati** and knead more for 2 mins
- ☞ Rest the dough in chiller for 1 hr till the dough attains the temperature of 5-7°C

**NOTE:** You can add food Colour to the dough at step 5 to get colored croissant.

### MOULDING

- ☞ Pin out the dough and fold in the **Lily Vanaspati & Margarine**, as if making puff pastry
- ☞ For croissants three half turns usually are sufficient
- ☞ Give 10 minutes rest before and after the last turn (Dough to be rested in the refrigerator)
- ☞ Now the dough is ready for pinning out, cutting and rolling into the croissant-shape
- ☞ Brush with egg/milk wash

**NOTE:** This dough can be kept in the freezer and can be used as and when required (Approx. 7 days).

### FINAL PROOF

- ☞ Approx. 60 to 90 minutes
- ☞ Bake at 220°C for 15 mins

### FINISHING

- ☞ Slit the croissant and pipe the butter cream icing topped with nuts and serve at room temperature

**NOTE:** Butter icing can be substituted with savoury filling to get the savoury croissant.



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