

Happy Diwali

Gifting Ideas

Assorted
Desserts/Chocolates/Cookies



NEW

Jenna SILVER Whip Topping

Creation leads to innovation



Rich Vanilla Taste



Glossy white appearance



Excellent stability with varieties of applications

Try out. Today!



Dear Bakery Partner,

The Festival of Lights is just around the corner. It's time to light up the occasion with some out-of-the-world 'Gifting Ideas'. This Issue of the Masterline Bulletin features a mouth-watering array of assorted desserts, chocolates and cookies – each recipe refreshingly unique, colourfully appealing, and an absolute treat for the taste-buds. They are all specially crafted and gift-wrapped keeping your customers in mind. We urge you to try them out without fail... and share your customers' feedback with us.

If you need any support – in person or over phone – simply get in touch with us. We assure you we will not waste a moment to make this a season to remember for a long, long time!

Best wishes in advance - Happy Diwali and Happy Baking!

Warm regards,

Team Masterline

Check out our **Website**
www.masterlineonline.com

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Scan to know more

Basic recipes that we are going to use most often in following recipes

DESIRE EGG FREE CAKE MIX VANILLA FLAVOURED

HOW TO MAKE

- Add premix and water in a bowl.
- Mix at slow speed for 1 minute with blade
- Scrape down the sides and mix at medium speed for 3 minutes
- Add oil slowly while mixing at slow speed for 30 seconds
- Pour the batter in greased & lined baking trays and bake at 170°- 180°C for 30-35 minutes
- Rest to cool the sponge for at least 3 hours before use

INGREDIENT	QUANTITY
Desire Egg Free Cake Mix Vanilla Flavoured	1000 g
Water	560 g
Lily Sunflower Oil	80 g

DESIRE EGG FREE CAKE MIX CHOCOLATE FLAVOURED

INGREDIENT	QUANTITY
Desire Egg Free Cake Mix Chocolate Flavoured	1000 g
Water	550 g
Lily Sunflower Oil	80 g

HOW TO MAKE

- Add premix and water in a bowl
- Mix at slow speed for 1 minute with blade
- Scrape down the sides and mix at medium speed for 3 minutes
- Add oil slowly while mixing at slow speed for 30 seconds
- Pour the batter in greased & lined baking trays and bake at 170°-180°C for 30-35 minutes
- Rest to cool the sponge for at least 3 hours before use

DESIRE EGG FREE RED VELVET CAKE MIX

HOW TO MAKE

- Add premix and water in a bowl
- Mix at slow speed for 1 minute with blade
- Scrape down the sides and mix at medium speed for 2 minutes
- Add oil slowly while mixing at slow speed for 30 seconds
- Pour the batter in greased & lined baking trays and bake at 170°-180°C for 30-35 minutes.
- Rest to cool the sponge for at least 3 hours before use

INGREDIENT	QUANTITY
Desire Egg Free Red Velvet Cake Mix	1000 g
Water	560 g
Lily Sunflower Oil	100 g

WHITE CHOCOLATE TRUFFLE

INGREDIENT	QUANTITY
Fiona Whip Topping Cream	1000 g
Desire White Chocolate	1200 g

HOW TO MAKE

- Heat Fiona Whip Topping Cream in thick heavy bottom pan till 1st boil
- Add broken desire white chocolate to it and stir for 5 minutes off the range
- Stir the mix with wooden spatula till the chocolate is dissolved
- Strain the truffle immediately
- Rest for 8-9 hours to get it set

DARK CHOCOLATE TRUFFLE

HOW TO MAKE

- Heat Fiona Whip Topping Cream in thick heavy bottom pan till 1st boil
- Add broken desire dark chocolate to it and stir for 5 minutes off the range
- Stir the mix with wooden spatula till the chocolate is dissolved
- Strain the truffle immediately
- Rest for 8-9 hours to get it set

INGREDIENT	QUANTITY
Desire Dark Compound	1000 g
Fiona Whip Topping Cream	1000 g

Introducing

Gifting Ideas For Assorted Desserts

Presenting a range of Selected Assorted Desserts for the Festive Season
Bound to delight you with evergreen food pairing flavour!



Recipes Featured :

- Choco Mango Mousse
- Trio Chocolate Mousse
- Red Velvet Cherry Cheesecake
- Hazelnut & Chocolate Duo
- Pineapple & Caramel Mousse
- Choco Mocha Cheesecake



Choco Mango Mousse

HOW TO MAKE

(Please refer Page 2 for sponge & truffle recipes)

For Base Layer

- Slice **Desire Egg-Free Chocolate Sponge** in thin layer of thickness 1 cm and place at the bottom of the container.
- Pour the warm chocolate truffle over the choco sponge obtained in step 1 and allow it to rest so that it sets.

Mango Mousse (For Filling)

- Mix the white choco truffle & Semi-Whipped **Jenna Gold**.
- Fold the mango puree & mango flavored glaze in it to get mango mousse with very smooth consistency (Tip- If you find the batter stiff you can micro it for 5-10 sec to get it in desired consistency).
- Pour the Mango mousse over the set truffle.
- Insert the mango dices within the mouse.
- Tap the container slowly to get smooth surface.
- Finish the mousse with **Enhance Mango glaze**.

Garnishing

Garnish the dessert glass with chocolate garnishes as shown in picture.

Win over hearts of your loved ones with this terrific combination of rich chocolate & smooth mango mousse dessert!

WHAT YOU NEED

INGREDIENTS (For 4 Jars of 250 gms Each)	QUANTITY
For Base Layer	
Desire Egg-Free Chocolate Sponge	200 gms
Dark Chocolate Truffle	200 gms
Mango Mousse (For Filling)	
Mango Puree	100 gms
White Chocolate Truffle	50 gms
Enhance Mango Glaze	50 gms
Softly Whipped Jenna Gold	250 gms
Fresh Mango Dices (Small)	100 gms
For Finishing	
Enhance Mango Flavoured	40 gms
For Garnishing	
Desire Chocolate Compound	80 gms





Trio Chocolate Mousse

HOW TO MAKE

(Please refer Page 2 for sponge & truffle recipes)

For Base Layer

- Slice **Desire Egg-Free Chocolate Sponge** in thin layer of thickness 1 cm and place at the bottom of the container.

Truffle Layer (1st Layer)

- Pour the warm chocolate truffle over the choco sponge obtained in step 1 and allow it to rest so that it sets.

Dark Chocolate Mousse (2nd Layer)

- Mix the melted dark chocolate truffle and Softly Whipped **Jenna Gold** in ratio 1:1 to obtain the dark choco mouse.
- Pipe the same over the truffle layer obtained in above step.
- Keep it to rest in refrigerator for 30 mins.

White Chocolate Mousse (3rd Layer)

- Mix the white choco truffle & Semi-Whipped **Jenna Gold** in ratio 1:1 along with grated lemon rind and pipe it over the dark chocolate mousse layer.
- Rest in refrigerator to get it set.
(Tip - If you find the batter stiff you can micro it for 5-10 sec to get it in desired consistency).

Finishing / Garnishing

Garnish the dessert glass with chocolate flakes & garnishes as shown in picture and serve cold.

WHAT YOU NEED

INGREDIENTS (For 4 Jars of 250 gms Each)	QUANTITY
For Base Layer	
Desire Egg-Free Chocolate Sponge	200 gms
Dark Chocolate Base (1st Layer)	
Melted Dark Chocolate Truffle	200 gms
Chocolate Mousse (For Filling)	
Dark Chocolate Truffle	100 gms
Softly Whipped Jenna Gold Whip Topping	100 gms
White Chocolate Mousse (For Filling)	
White Chocolate Truffle	200 gms
Softly Whipped Jenna Gold	200 gms
Lemon Rind	2 gms
For Finishing	
Desire Chocolate Flakes	5 gms
For Garnishing	
Desire Dark Compound	40 gms





Red Velvet Cherry Blossom

HOW TO MAKE

(Please refer Page 2 for sponge & truffle recipes)

For Base Layer

- Slice **Desire Egg-Free Red Velvet Sponge** in thin layers 2 cm and place at the bottom of the container.
- Soak the sponge with sugar syrup.

White Chocolate Mousse (For Filling)

- Mix the white chocolate truffle & Semi-Whipped **Jenna Gold Cream** to get smooth white chocolate mousse.
- Pipe the white chocolate mousse over the red velvet sponge.
- Insert few red cherries within the mouse.

Finishing

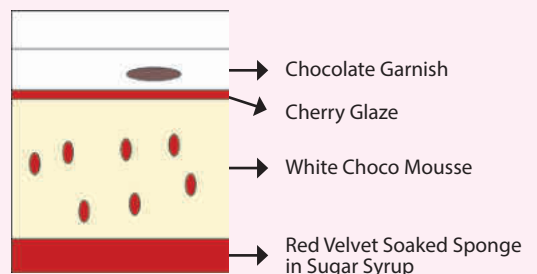
Mix **Enhance Strawberry Glaze** and red cherry filling in ratio 2:1 and spread over the white choc mouse.

Garnishing

Garnish the dessert glass with chocolate garnishes as shown in picture.

WHAT YOU NEED

INGREDIENTS (For 4 Jars of 250 gms Each)	QUANTITY
For Base Layer	
Desire Egg-Free Red Velvet Sponge	200 gms
Sugar Syrup	50 gms
White Choc Mousse (For Filling)	
White Chocolate Truffle	150 gms
Softly Whipped Jenna Gold Whip Topping	300 gms
Red Cherry Filling	80 gms
For Finishing	
Enhance Strawberry Glaze	100 gms
Red Cherry Filling	50 gms
For Garnishing	
Desire Chocolate Compound	80 gms



Hazelnut & Chocolate Duo



HOW TO MAKE

(Please refer Page 2 for sponge & truffle recipes)

For Base Layer

- Slice **Desire Egg-Free Chocolate Sponge** in thin layers of thickness 2 cm and place at the bottom of the container.
- Soak the sponge with sugar syrup.

For Filling

Chocolate Mousse

- Mix the melted dark chocolate truffle and Softly Whipped **Jenna Gold** Cream in ratio 1:1 to obtain the dark choc mouse.
- Pipe the same over the Chocolate Sponge layer obtained in above step.
- Keep it to rest in refrigerator for 30 minutes.

Hazelnut Mousse

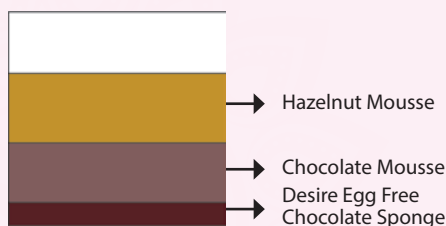
- Mix the white chocolate truffle, hazelnut paste & Semi-Whipped **Jenna Gold** Cream to get smooth hazelnut mouse.
- Pipe the hazelnut mousse over the chocolate mousse.

Finishing

- Sprinkle the marbled Choco chip over the top surface and rest it in refrigerator to get it set.
- Serve cold.

WHAT YOU NEED

INGREDIENTS (For 4 Jars of 250 gms Each)	QUANTITY
For Base Layer	
Desire Egg-Free Chocolate Sponge	200 gms
Sugar Syrup	50 gms
For Filling	
Chocolate Mousse (1st Layer)	
Dark Chocolate Truffle	200 gms
Softly Whipped Jenna Gold Whip Topping	200 gms
Hazelnut Mousse (For Filling)	
Hazelnut Paste	100 gms
Softly Whipped Jenna Gold Whip Topping	200 gms
White Chocolate Truffle	50 gms
For Finishing	
Marbled Chocolate Chip	20 gms





Pineapple Mousse Cake

HOW TO MAKE

(Please refer Page 2 for sponge & truffle recipes)

For Base Layer

- Slice **Desire Egg-Free Vanilla Sponge** in thin layers of thickness 3 cm and place at the bottom of the container.
- Soak the sponge with sugar syrup.
- Spread the thin layer of Pineapple fruit filling over the base layer.

Pineapple Filling (For Filling)

- Mix the Semi-Whipped **Jenna Gold** & pineapple filling.
- Pipe the pineapple filling over the vanilla sponge and set in the refrigerator for 30 minutes.

Finishing

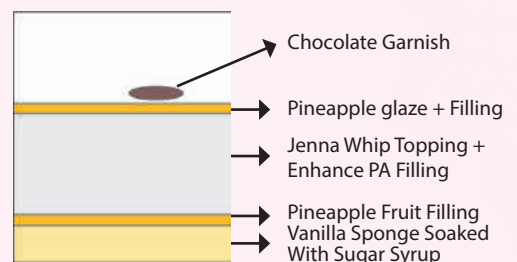
Mix **Enhance Pineapple Glaze** and pineapple filling in ratio 2:1 and spread over the surface.

Garnishing

Garnish the dessert glass with chocolate garnishes as shown in picture and serve cold.

WHAT YOU NEED

INGREDIENTS (For 4 Jars of 250 gms Each)	QUANTITY
For Base Layer	
Desire Egg-Free Vanilla Sponge	300 gms
Sugar Syrup	100 gms
Pine Apple Filling (For Filling)	
Softly Whipped Jenna Gold Whip Topping	350 gms
Enhance Pineapple Filling	100 gms
For Layering Finishing	
Enhance Pineapple Glaze	100 gms
Pineapple Filling	50 gms
For Garnishing	
Desire Chocolate Compound	80 gms



Choco Mocha Cheese Cake



HOW TO MAKE

(Please refer Page 2 for sponge & truffle recipes)

For Base Layer

- Slice **Desire Egg-Free Choco Sponge** in thin layer of thickness 2 cm and place at the bottom of the container.
- Soak the sponge with the sugar syrup.

Dark Chocolate (1st Layer)

- Pipe the melted dark chocolate truffle over the base sponge as shown in picture and allow it to set in refrigerator for 1 hour.

Biscuit Layer (2nd Layer)

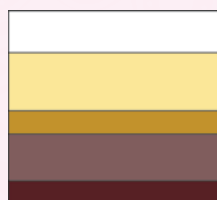
- Grind the leftover biscuit coarsely and mix it with melted butter so that they are able to hold together when pressed in palm.
- Spread this mixture over the dark choco layer obtained in above step.

Mocha Cheese Filling (3rd Layer)

- Cream the cheese cream and sugar together until smooth and uniform.
- Add mocha syrup and Softly-Whipped **Jenna Gold** to it to get the mocha cheese filling.
- Pipe the given filling over the biscuit layer and finish as shown in picture.
- Let it set in refrigerator for 3 hours.
- Serve chill.

WHAT YOU NEED

INGREDIENTS (For 4 Jars of 250 gms Each)	QUANTITY
For Base Layer	
Desire Egg-Free Chocolate Sponge	200 gms
Sugar Syrup	50 gms
Dark Chocolate (1st Layer)	
Melted Dark Chocolate Truffle	200 gms
Biscuit Layer (2nd Layer)	
Biscuit Crumbs	200 gms
Melted Butter	60 gms
Mocha Cheese Cake (For Filling)	
Mocha Syrup	20 gms
Softly Whipped Jenna Gold	150 gms
Cream Cheese	100 gms
Caster Sugar	25 gms
For Finishing	
Marbled Chocolate Chip	20 gms



- Mocha Cheese Filling
- Biscuit Base
- Choco Truffle
- Desire EF Chocolate Sponge



Introducing

Gifting Ideas For Assorted Chocolates

"World's Perfect Food"



Recipes Featured :

- Rustic Chocolate Khari
- Popcorn Crispy Rock
- Dates & Dry Fruit Chocolate Energy Balls
- Almond Peanut Chocolate Delight
- Chocolate Mendiante (Dried Fruit & Nuts)
- Spicy Chocolate Sev



Rustic Chocolate Khari



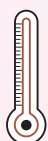
HOW TO MAKE

Twisted Khari

- Sheet the dough to thickness 3mm and cut to small rectangle of size 2 inches by 1.5 inches.
- Twist the puff by center by cutting half way to the center of the rectangle.
- Place the twisted puff over the tray and spray water and bake at 200° C – 220°C for 20 - 30 minutes followed by additional baking for 30 minutes at 100° C.

For Chocolate Khari

- Chop the **Desire Dark Chocolate Compound** in smaller pieces and melt it either in micro wave or double boiler (Please refer chocolate melting guide).
- Once the puff is cooled, dip it in melted chocolate to coat it evenly from all sides.
- Rest it over the wire rack for around 1 hour below 24° C so that the chocolate sets completely.
- Once set, pack it in airtight container.
- Use as and when required.
- To be served at room temperature.



220° C



20-30 Min.

WHAT YOU NEED

INGREDIENTS	QUANTITY
For Twisted Khari	
Lily NT Puff Pastry Dough	500 gms
For Chocolate Khari	
Melted Desire Dark Chocolate Compound	500 gms

Easy way to outperform any choco waffle product by innovative rustic looking delicious crunchy product USP - easy to make, economical, rustic with good shelf life.





Popcorn Crispy Rock

HOW TO MAKE

- Pop up your corn by preheating the butter followed by popcorn in heavy bottom aluminium pan over medium heat with the lid closed until the popping settles down.
- Carefully remove any corn which is not properly popped up and reserve the good ones.
- Melt **Desire White Chocolate Compound** by coarsely chopping the chocolate in dry and clean micro bowl.
- Heat it in microwave safe container at 50% power in 30 second increments (stirring between each blast) until completely melted, smooth and glossy.
- Take care not to over-microwave or allow any drips of water to get in the chocolate.
- Mix the reserved popcorn obtained in step 2 with melted white chocolate uniformly with rubber spatula.
- With help of two spoon dollop out chocolate in approximate 1.5 tablespoon portions on parchment-lined baking sheet. It should spread out into at least a 2" circle. Rest it to set at 15° C.
- Once cooled, pipe the lining with melted **Desire Dark Chocolate Compound** and store in air tight container.
- Use as and when required.
- To be served at room temperature.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Corn	100 gms
Butter	50 gms
Desire White Chocolate Compound	500 gms
For Garnishing	
Desire Dark Chocolate Compound	50 gms

Inspired by rice crispy but visually it's more rustic, more convenient and far superior in taste with ¼ of its costing.



Dates & Dryfruit Chocolate Energy Balls

HOW TO MAKE

- Roast all dry fruits in 1 tsp of ghee and keep apart.
- In the same container, heat the remaining ghee and add up the deseeded dates till soft & tender.
- Add all other ingredients and mix properly and keep aside to cool.
- Once the mix is cooled, take a small portion (around 10 gms) and make a roundel out of it (laddu) as shown in picture.

Chocolate Enrobing

- Melt the **Desire White Chocolate Compound** and dip the mixed fruit laddu in it and rest it to set (Please note you have to repeat this above step 2-3 times to get the desired result).
- Store in air tight container in refrigerator and serve at room temperature.

Dry fruits dates choco ball is an easy, nutritious recipe of energy balls that are both tasty and healthy

WHAT YOU NEED

INGREDIENTS	QUANTITY
Deseeded Dates	500 gms
Desi Ghee	3 tsp
Mixes Dry Fruit (Roughly Chopped, Almond, Cashew, Pista, Peanuts Raisins)	200 gms
Desire White Chocolate Compound	
Cardamom Powder	1 tsp





Almond Peanut Chocolate Delight

HOW TO MAKE

- Roast peanuts and almond at medium heat at 150° C in oven for 15 minutes.
- Pour chocolate chips in a microwave-safe bowl and microwave at 50% power in 30-second increments (stirring between each blast), until completely melted, smooth and glossy. Take care not to over-microwave or allow any drips of water to get in the chocolate.
- Melt **Desire White Chocolate Compound** by coarsely chopping the chocolate in dry and clean micro bowl.
- Heat it in microwave safe container at 50% power in 30 sec increments (stirring between each blast) until completely melted, smooth and glossy.
- Mix almond & broken peanuts in melted white chocolate and pour in silicon moulds.
- Rest in refrigerator for around 30 minutes to set.
- Once set, de-mould the chocolate and serve at room temperature.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Peanuts	500 gms
Almond (Coarsely Chopped)	100 gms
Desire White Chocolate Compound	500 gms



150° C



15 Min.



Chocolate Mendiant (Dried Fruit & Nuts)

HOW TO MAKE

- Melt **Desire White Chocolate Compound** and use a piping bag to pipe the chocolate in the round mould partially.
- Arrange all the berries and almond over this chocolate before it dries.
- Once it is arranged, rest it apart to get it set (Note- Do it in small batches to avoid drying of the chocolate).
- Once set, store in airtight container and serve at room temperature whenever required.

Mendiant is the French word for scraps of chocolate, melted and sprinkled with bits of dried fruit and nuts.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Cashew	50 gms
Almond	50 gms
Black & White Raisin	50 gms
Dehydrated Berries	50 gms
Desire White Chocolate Compound	500 gms





HOW TO MAKE

- Melt **Desire Dark Chocolate Compound** and using a piping bag pipe the chocolate in the round mould partially.
- Add sev & other ingredients over the melted chocolate and pipe the additional chocolate over the sev followed by little garnish of sev & raisin and let it set aside. (Note - the sev submerged in chocolate will remain crunchy for longer time).
- Once set, store in airtight container and serve at room temperature whenever required.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Potato Sev (Ready Made Preferable With Less Salt)	500 gms
Desire Dark Chocolate Compound	500 gms
Chilli Flakes	5 gms
Black Raisin	50 gms

Spicy Chocolate Sev

Introducing

Gifting Ideas For Assorted Cookies

Celebrate this festive season with Mouth-watering Goodies



Recipes Featured :

- Short Bread Cookies
- Boost Crunchy Cookies
- Enhance Premix Dry Fruit Cookies
- Red Velvet Premix Nut Cookies
- Almond Cookies (gluten Free)
- Crunchy Brownie Walnut Cookies
- Kids Cookies





Short Bread Cookies

HOW TO MAKE

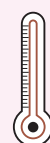
- In a separate bowl, sieve flour and set aside.
- Beat the **GSM Margarine** and sugar until light and fluffy, beat in the vanilla powder & gently stir in the flour mixture, just until incorporated.
- Place the dough in a plastic wrap and chill the dough for an hour.
- Make a round out of the chilled dough and press the dough lightly with small hole in center as shown in picture.
- Place on a baking tray and bake at 170°C for about 10-15 minutes or till done.

For Filling

- Cook the **Enhance Glaze** with sugar till it reduces to half.
- Pipe this Flavoured Glaze at the center of cookies as shown in picture.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Golden Seal Margarine (GSM)	335 gms
Flour	500 gms
Powder Sugar	165 gms
Vanilla Powder	5 gms
For Filling	
Enhance Flavoured Glaze	200 gms
Sugar	50 gms



170°C



10-15 Min.

Boost Crunchy Cookies

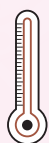


HOW TO MAKE

- In a large bowl, cream **Marvo Pride** & powder sugar.
- Add milk powder, custard powder, coconut powder and vanilla powder.
- Add milk, salt, baking soda and boost creaming till it gets light and fluffy.
- Blend the dry ingredients.
- Roll the dough into a log about 2 inches in diameter.
- Cut the dough into 1/8-inch thick.
- Place it on baking tray.
- In a medium bowl, brush the cookies with the milk and sprinkle with sugar.
- Bake at 160° C for 20 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	1100 gms
Powder Sugar	1000 gms
Marvo Pride	900 gms
Milk Powder	100 gms
Custard Powder	100 gms
Milk	200 ml
Vanilla Powder	10 gms
Salt	5 gms
Baking Soda	10 gms
Coconut Powder	100 gms
Boost	100 gms
Grain Sugar	Top Topping



160°C



20 Min.





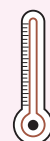
Enhance Premix Dry Fruit Cookies

HOW TO MAKE

- Take a mixing bowl add **Marvo Ultra** with **Enhance Egg Free Vanilla Cake Mix** and cream until light and fluffy.
- Slowly add milk, baking soda, all the essence and mix well.
- Finally fold in the maida and coconut powder and mix half the dry fruits to make a soft dough.
- Make round balls weighing 15 to 20 gms and dip them upside down in to coarse nuts such that the nuts are on top of the biscuits.
- Place them about 2 ½ inches apart from each other on a baking tray and rest for 10 minutes.
- Bake in a preheated oven at 160° C for 15 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Enhance Egg Free Vanilla Cake Mix	1000 gms
Marvo Ultra	400 gms
Maida	100 gms
Baking Soda	10 gms
Milk/Water	200 ml
Coconut Powder	100 gms
Almond, Cashew Nut, Pista	200 gms
Almond, Cashew Nut, Pista Essence	2 gms (each)



160° C



15 Min.



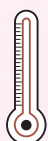
Red Velvet Premix Nut Cookies

HOW TO MAKE

- Take a mixing bowl, add **Marvo Ultra** & cheese cream with **Desire Egg Free Red Velvet Cake Mix** and Cream until light and fluffy.
- Slowly add milk, baking soda, custard powder and milk powder and mix well.
- Finally fold in the maida, white choco chips and cashew nuts and make a soft dough.
- Make round balls weighing 15 to 20 gms and dip them upside down in to nuts such that the nuts are on top of the biscuits.
- Place them about 2 ½ inches apart from each other on baking trays and rest for 10 minutes.
- Bake in a preheated oven at 160° C for 15 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Egg Free Red Velvet Cake Mix	1000 gms
Marvo Ultra	350 gms
Maida	100 gms
Milk Powder	50 gms
Milk/Water	150 ml
Cream Cheese	50 gms
White Choco Chip	100 gms
Cashew Nuts	100 gms
Cheese Essence (Required)	2 gms
Baking Soda	5 gms



160° C



15 Min.





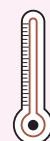
Almond Cookies (Gluten Free)

HOW TO MAKE

- In a bowl, cream together **Marvo Pride**, powder sugar, milk powder & caster sugar till light & fluffy.
- Add nutmeg powder, salt, almond, essence & vanilla powder.
- Add fold in the almond powder (don't do over mixing).
- Sheet the dough to a thickness of 4 mm in a medium bowl.
- Brush the cookies with the milk wash and sprinkle on top chopped pista and cut in shapes as desired.
- Arrange on a baking tray and bake at 160° C for 20 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Almond Powder	1000 gms
Caster Sugar	200 gms
Powder Sugar	300 gms
Marvo Pride	400 gms
Milk Powder	50 gms
Almond Essence	3 gms
Nutmeg Powder	5 gms
Salt	5 gms
Almond On Top	100 gms
Vanilla Powder	10 gms



160° C



20 Min.



Crunchy Brownie Walnut Cookies

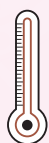


HOW TO MAKE

- Take a mixing bowl, add **Marvo Pride** with **Desire Brownie Premix** and cream until light and fluffy.
- Slowly add milk and mix well.
- Finally fold in the maida and coconut powder, **Desire Choco Chips** and mix half the dry fruits to make a soft dough.
- Make round balls weighing 15 to 20 gms and dip them upside down in to walnuts such that the nuts are on top of the biscuits.
- Place them about 2 ½ inches apart from each other on a baking tray and rest for 10 minutes.
- Bake in a preheated oven at 160° C for 15 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Brownie Premix	1000 gms
Marvo Pride	400 gms
Maida	100 gms
Milk/Water	150 ml
Coconut Powder	100 gms
Walnut	100 gms
Desire Choco Chips	100 gms



160° C



15 Min.





Kids Cookies

HOW TO MAKE

- In a bowl, cream together **GSM** & powder sugar till light & fluffy.
- Add vanilla powder, nutmeg powder and add milk slowly.
- Flour is folded by hand and processed to crumbled dough.
- Keep it in the refrigerator for one hour.
- Make smooth dough into 8" circles. Fork it suitably. Cut dough into desired shapes.
- Bake at 160° C for 25-30 minutes till light brown.

Flavouring

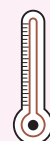
- Short bread can be flavoured with spice and sugar based flavour or powders for variations.

Precaution

- Take care of storage as the name suggests it is delicate, fragile and light.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Golden Seal Margarine (GSM)	200 gms
Flour	300 gms
Powder Sugar	100 gms
Vanilla Powder	5 gms
Nutmeg Powder	3 gms
Milk / Egg	50 gms



160° C



25 -30 Min.



Marvo[®]

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