



Innovative & Trending

A new range to delight your customers!

GSM Extra



*For Cakes and
Cake Rusks*





CONTENTS

INDEX	PAGE NOS
DOUGHNUT DELIGHT	04
CRAQUELIN	05
ALMOND DATE BITE	06
CHOCOLATE CAKE POPS	07
WILD BERRY HARMONY	08
SAND BISCUITS	09
SOFT COOKIES	10
SOFT COFFEE COOKIES & CHOCOLATE SOFT COOKIES	11
COTTAGE CHEESE CAKE	12
CRISPY DANISH COOKIES	13
WALNUT CHOCOLATE CAKE	14



DOUGHNUT DELIGHT

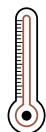
(mini size hollow doughnut to add up your Joy)

HOW TO MAKE

- Mix egg, sugar & yeast well.
- Add Refined Flour, to the mixture and knead well to make soft dough. Cover and ferment for about an hour.
- Place the soft dough over the table, dust with flour and press flat with hand. Using a rolling pin, roll out the dough to thin sheets.
- Using a cookie cutter, cut and separate. Cover with cling wrap and leave aside for 10 minutes.
- Fry in hot oil at 180° C till golden colour is achieved.
- Fill the hollow doughnut with filling and serve at room temperature.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Egg	1 nos
Refined Flour	90 g
Sugar	2 g
Angel Yeast	2 g
FOR FILLING	
Jenna Gold Whipped Cream	250 g
Custard Cream	100 g
Or	
SSM Icing	100 g
Enhance Flavoured Glaze	100 g



180° C



10 Min.



CRAQUELIN

HOW TO MAKE

COOKIE PASTRY (CRAQUELIN) PASTE

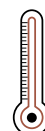
- Mix flour, **GSM**, sugar and salt to form a dough.
- Rest in the fridge for ½ hr to set.

CREAM PUFF

- Take water and **GSM** together and heat till the first boil.
- Add flour and cook till it leaves the side.
- Add eggs one at a time to the above mixture and keep beating till a smooth thick batter is obtained.
- With the help of a round nozzle pipe into the shape of macaroon.
- Take the cookie paste and roll out into sheets of 2 mm thickness and cut the sheets with a round cutter.
- Place over the choux and give a mild press.
- Bake at 180° C for 25 minutes. Switch off the oven and let the choux dry inside the oven for about 20 minutes.
- Make a hole at the bottom of the choux and pipe **Jenna Gold Whip Topping** in it.
- Serve Cold.

WHAT YOU NEED

INGREDIENTS	QUANTITY
COOKIE PASTRY	
Flour	50 g
GSM	50 g
Castor Sugar	50 g
Salt	2 g
CREAM PUFF	
Water	70 g
GSM	50 g
Flour	60 g
Salt	2 g
Egg	100 g
FOR FILLING	
Jenna Gold Whipped Cream	



180° C



25 Min.



ALMOND DATE BITE

HOW TO MAKE

- Take nice, uniform shaped dates and replace seeds with whole almond.
- Coat the dates with melted chocolate and decorate with **Desire Dark Compound** lining.
- Preserve in refrigerator in closed container and use as required.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Dates	16 nos
Roasted Whole Almond	16 nos
Desire Dark Compound	100 g



CHOCOLATE CAKE POPS

(hybrid version of cake pops & choco pie)

HOW TO MAKE

- Add **Desire Egg Free Chocolate Premix** and water in a bowl.
- Mix at slow speed for 1 minute with whisk.
- Scrape down & whip the mixture at high speed for another 4 minutes.
- Add melted fat while mixing at low speed for 30 seconds.
- Pipe in form of macaroon over the silpat and bake at 170° C for 12 minutes in rotary oven.
- Sandwich with truffle.

FOR TRUFFLE

- Heat Fiona Whip Topping Cream in thick heavy bottom pan till 1st boil.
- Add broken **Desire Dark Compound** and allow to rest for 5 minutes.
- Stir the mix with the wooden spatula till all the chocolate is dissolved.
- Strain the truffle immediately.
- Rest for 8-9 hour to get it set.

ENROBING

- Rest the cake pop in chiller for 30 minutes and do the enrobing with melted chocolate as shown.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Egg Free Chocolate Premix Sponge	1 kg
Water	500 g
GSM	100 g
FOR FILLING	
Desire Dark Compound	100 g
Fiona Whip Topping	100 g
ENROBING	
Desire Dark Compound	
Desire White Compound	



170° C



12 Min.



WILD BERRY HARMONY

(Perfect tart recipe – no time dough method)

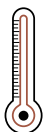
HOW TO MAKE

FOR TART SHELL

- Sieve flour in a bowl.
- Cream **Marvo Pride**, powder sugar & vanilla essence together in a separate bowl till light & fluffy. Add flour & mix till crumbled dough is formed.
- Add milk and knead well to form a smooth dough.
- Set the dough aside in the fridge for 30 minutes.
- Take the dough out and roll out into thin sheets and cut in round shapes.
- Place over the tart shell upside down as shown in pic.
- Bake for 20 minutes at 180° C or till light brown.
- Allow tart to cool and apply melted **Desire White Compound** inside the inner level of the tart.
- Prepare a smooth cream by beating **Jenna Gold Whip Topping** and custard cream. Pipe the cream into the tart using the nozzle.
- Place fruit over the cream as shown in pic.
- Finish with **Enhance Neutral Glaze**.
- Serve cold.

WHAT YOU NEED

INGREDIENTS	QUANTITY
TART SHELL (VANILLA FLAVOUR)	
Flour	250 g
I Sugar	100 g
Marvo Pride	100 g
Milk	40 g
Vanilla Essence	5 ml
FOR COATING	
Desire White Compound	
FOR FILLING	
Jenna Gold	200 g
Custard Cream	200 g
FOR TOPPING	
Grapes	
FOR GLAZING	
Enhance Neutral Glaze	



180° C



20 Min.



SAND BISCUITS

HOW TO MAKE

FOR COOKIES

- Sieve flour in a bowl.
- Cream **Marvo Pride**, powder sugar & vanilla essence together in a separate bowl till light & fluffy. Add flour & mix till crumbled dough is formed.
- Add milk and knead well to form a smooth dough.
- Divide the dough in 4-5 parts. Add 4-5 drops of desired colours to obtain colourful dough mixtures.
- Set the dough mixtures aside in the fridge for 30 minutes.
- Take the dough out and roll out into thin sheets and cut in round shapes.
- Bake for 20 minutes at 160° C.

FILLING

- Make flavoured filling out of 1 part of **SSM Icing** and ½ part of **Enhance Flavoured Glaze** and sandwich two cookies with the same.
- Store the product in airtight container at room temperature.

WHAT YOU NEED

INGREDIENTS	QUANTITY
SAND COOKIES (VANILLA FLAVOUR)	
Flour	250 g
I Sugar	100 g
Marvo Pride	100 g
Milk	40 g
Vanilla Essence	5 ml
FOR FILLING	
Butter Cream Icing	
SSM	100 g
I Sugar	100 g
Enhance Flavoured Glaze	50 g



160° C



20 Min.



SOFT COOKIES

CRUNCHY FROM OUTSIDE & SOFT FROM INSIDE

HOW TO MAKE

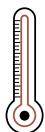
- Melt **GSM** and dissolve jaggery powder & sugar in it.
- Now make 3 equal parts to make 3 varieties of cookies.

VANILLA SOFT COOKIES

- Sieve twice the flour, baking soda and salt in a bowl.
- Take the first part, add eggs, vanilla essence, Refined Flour, baking soda and salt and mix properly till soft dough is formed.
- Allow the dough to rest in the refrigerator.
- Make roundels of 30 g each and bake at 175° C for 15 minutes.
- Top the baked cookies with almond and candied orange and press light.

WHAT YOU NEED

INGREDIENTS	QUANTITY
SOFT VANILLA COOKIES	
GSM	90 g
Sugar	60 g
Jaggery / Brown Sugar	100 g
Egg	1 nos
Vanilla Extract	1 tsp
Refined Flour	150 g
Salt	2 g
Baking Soda	2.5 g
Raisin & Dry Fruits For Filling The Cookies	60 g



175° C



15 Min.



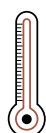
SOFT COFFEE COOKIES

WHAT YOU NEED

INGREDIENTS	QUANTITY
GSM	90 g
Sugar	60 g
Jaggery / Brown Sugar	100 g
Egg	1 nos
Coffee Powder	20 g
Refined Flour	150 g
Salt	2 g
Baking Soda	2.5 g
Broken Almond For Topping	60 g

HOW TO MAKE

- Take the second part, add eggs, Refined Flour, baking soda, salt, coffee powder and nuts and mix properly till soft dough is formed.
- Allow the dough to rest in the refrigerator.
- Make roundels of 30g each and bake at 175° C for 15 minutes.



175° C



15 Min.

CHOCOLATE SOFT COOKIES

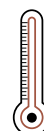


WHAT YOU NEED

INGREDIENTS	QUANTITY
GSM	90 g
Sugar	60 g
Jaggery / Brown Sugar	100 g
Egg	1 nos
Cocoa Powder	20 g
Refined Flour	150 g
Salt	2 g
Baking Soda	2.5 g
Broken Almond For Topping	60 g

HOW TO MAKE

- Take the third part, add eggs, Refined Flour, baking soda, salt, cocoa powder and nuts and mix properly till soft dough is formed.
- Allow the dough to rest in the refrigerator.
- Make roundels of 30 g each and bake at 175° C for 15 minutes.



175° C



15 Min.



COTTAGE CHEESE CAKE

HOW TO MAKE

- Make a fine cookie crumble by rolling the rolling pin over it.
- Add melted **GSM** and mix till the mixture holds together.
- Line the ring using the above mixture.
- Allow to rest for 30 minutes in the refrigerator.

FOR FILLING

- Mix cottage cheese in a mixer to get smooth cream texture.
- Cream with icing sugar and fold with **Jenna Gold Whip Topping** layering.
- Using a piping bag, fill the ring with cheese cream. Allow to rest for 2 hours in the freezer.
- Finish with **Enhance Flavoured Glaze** and fresh fruit as shown in pic.
- Serve chilled.

WHAT YOU NEED

INGREDIENTS	QUANTITY
CRUMBLE	
Cookies Crumble	150 g
Melted GSM	50 g
FOR FILLING	
Cottage Cheese	250 g
I Sugar	50 g
Jenna Gold Whipped Cream	200 g
FOR FINISHING	
Enhance Flavoured Glaze	50 g
Fresh Fruit	200 g
Whipped Jenna Gold	50 g



CRISPY DANISH COOKIES

HOW TO MAKE

- Sieve maida and weigh all ingredients accurately.
- Prepare a dough by adding maida, sugar, salt, yeast, milk powder, **Summit Bread Improver** and water. Once the dough is 80% done add **Lily Lite** and continue mixing till you get medium soft dough.
- Rest the dough for about 20 minutes in chiller.
- Roll out the dough into rectangle shape and apply half of **Lily Lite** on top.
- Fold the dough once from both the sides to the center (Book Fold).
- Repeat the process of book fold with **Lily** lamination.
- Repeat the book fold but this time without Lily Lite (i.e. dry book fold).
- Wrap the dough with plastic and allow to rest for 20 minutes in chiller.
- Roll out the puff pastry dough into thin sheets.
- From one side, roll to form the cylindrical shape. Now cut vertically to the thickness of 1 finger.
- Place horizontally in steel ring. Brush with little milk and place well apart on greased baking trays.
- Bake at 200° C for 20 minutes or till golden brown in colour.
- Remove from tray and place on a wire rack to cool.
- Once cooled, finish by dipping in melted chocolate at one side and topping with nuts & sprinklers as shown in pic.
- Serve at room temperature.

Note – You can add colour to white chocolate to get colourful variants.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Bread Flour	1000 g
Sugar	60 g
Lily Lite	50 g
Salt	25 g
Angel Yeast	25 g
Eggs	150 g
Bread Improver Summit S-400	1.5 g
Milk Powder	30 g
Custard Powder	10 g
Water With Ice Cubes	400 g
Lily Lite For Folding	350 g
FOR FINISHING	
Desire Dark & White Compound	500 g
Assorted Nuts & Sprinklers	



200° C



20 Min.



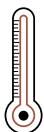
WALNUT CHOCOLATE CAKE

HOW TO MAKE

- Cream jaggery and sugar with **GSM Extra** at medium speed.
- Add eggs slowly and continue creaming.
- Sieve flour with baking powder and fold with batter gently.
- Add chopped dates, walnuts and cinnamon powder.
- Pour the batter into cake mould and bake at 180°C for 40-45 minutes.
- Beat the truffle and **Enhance Neutral Glaze** to obtain smooth floppy chocolatey truffle.
- Do the frosting over the dry cake as shown in pic and do garnishing with **Desire Dark Compound**.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	400 g
GSM Extra	400 g
Jaggery Powder	200 g
Sugar	200 g
Eggs	500 g
Baking Powder	5 g
Walnut Chopped	100 g
Dates Chopped	100 g
FOR FROSTING	
Truffle	
Fiona Whip Topping	200 g
Desire Dark Compound	200 g
Enhance Neutral Glaze	50 g
FOR GARNISHING	
Desire Dark & White Compound	



180°C



40-45 Min.



Marvo[®] Pride

Bakery Shortening



For
Crispy, Crunchy
Tasty Cookies



Healthy Products
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