

Volume 102, August 2021

MASTERLINE

BULLETIN

Premium Bread

Range



WITH MASTERLINE PRODUCTS



*For Optimised Bread Baking & Tasty
Breads With Great Aroma*

*A Bread That Keeps You
Light And Energetic
Throughout The Day*



The Complete Bread Basket

Lotus *Margarine*

Angel
INSTANT DRY YEAST

Lotus PRA

SUMMIT 250
BREAD IMPROVERS

Dear Baker Friend,

As a trusted partner for over three decades now, Masterline has always given top priority to your business needs and interests. From going out of the way to ensure you never run out of stock - even during the pandemic - to bringing you specialised, innovative products that add value to your business and delight your customers, we have been by your side.

In this issue of the Masterline Bulletin, we present you a wide range of premium bread recipes made with our Desire Gluten-free Bread Mix, Angel Yeast and Summit Bread Improvers. Each one of them promises a healthy, wholesome and delicious treat for your customers. We urge you to try them all out.

If you require any assistance, please get in touch with us. As always, we will do all we can to make it a memorable, enriching experience!

Stay safe and healthy.

Happy Baking,

Team Masterline

FOR PRIVATE CIRCULATION ONLY

Published by:

Director, Masterline Bakery Service

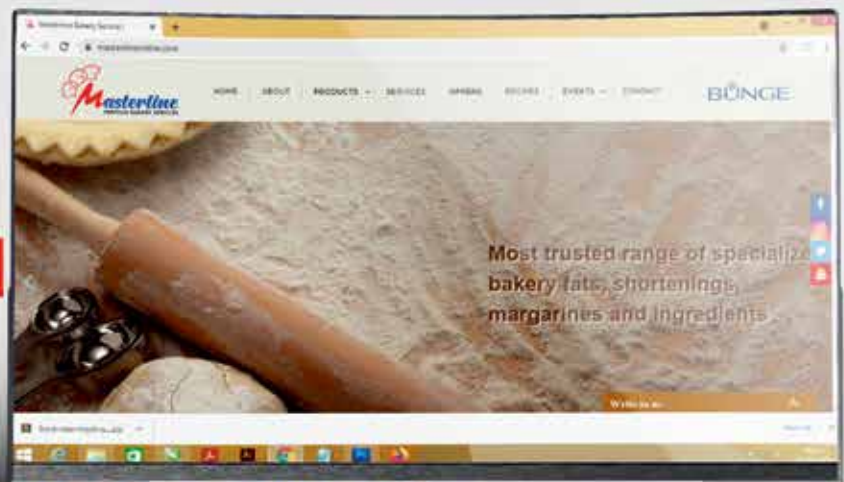
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INSTANT MUMBAI LADI PAV

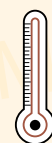
HOW TO MAKE

- In a mixing bowl, sieve maida and add sugar, salt, **Angel Low Sugar Tolerant Yeast** and **Summit 250 Bread Improver**.
- Add water to the mixture and mix at slow speed for 2 minutes followed by medium speed for 6 minutes till the dough is developed.
- Let the dough rest for 60 minutes (bulk fermentation).
- Measure and divide the dough into pieces of 30 gms each and let it rest it for other 30 minutes (intermediate proof).
- Roll out the dough pieces and place in a greased baking tray with 1 inch space between the adjacent dough balls and rest for 75 minutes at room temp or the time till the size of the dough has doubled (final fermentation).
- Bake at 220° C for 27 minutes.
- Apply oil as polish as soon as pav is removed from the oven.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida (Refined Wheat Flour)	1000 gms
Salt	20 gms
Water	650 ml
Summit 250 Bread Improver	1.5 gms
Sugar	15 gms
Angel Low Sugar Tolerant Yeast	8 gms
Oil (Or Polishing)	50 gms
Lotus PRA for Greasing Moulds	

Introducing



220° C



27 Min.



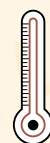
PREMIUM TOAST

HOW TO MAKE

- In a mixing bowl, sieve maida and add, sugar, salt, milk powder, **Angel Instant Dry Yeast** and **Summit 250 Bread Improver**.
- Add water and mix at slow speed for 2 minutes followed by medium speed for 6 minutes.
- Add **Lotus Margarine** and continue mixing till the dough is well developed.
- Set the dough aside to rest for 10 minutes.
- Weigh and divide the dough into portions 250 gms each.
- Shape the portioned dough and place it in a pre-greased bread mould.
- Set the dough aside for final fermentation for about 150 -180 minutes or till the time the dough rises up to the lid.
- Close the mould and bake at 210° C for about 40 minutes.
- De-mould the Toast & let cool it for at least 3 hours before slicing.
- After slicing, arrange the pieces on a tray and toast at 140° C for 20 minutes.
- Let it cool Before serving.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida (Refined Wheat Flour)	1000 gms
Sugar	300 gms
Salt	12 gms
Milk Powder	50 gms
Angel Instant Dry Yeast	12 gms
Lotus Margarine (TransFree)	200 gms
Summit 250 Bread Improver	1.5 gms
Water	400 ml
Lotus PRA for Greasing Moulds	



210°C



40 Min.



MILK BREAD

HOW TO MAKE

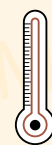
- Sieve maida and add, sugar, salt, milk powder, **Angel Dry Yeast** and **Summit 250 Bread Improver**.
- Add water and mix at slow speed for 2 minutes followed by medium speed for 6 minutes.
- Add **Lotus Margarine** and mix till the dough is well developed.
- Set the dough aside to rest for 10 minutes.
- Weigh and divide the dough into portions of 450 g each.
- Shape the portioned dough and place in pre-greased bread moulds.
- Let the dough rest for final fermentation for about 120 -150 minutes or till the dough rises to the lid.
- Close the moulds and bake the bread at 210° C for about 40 minutes.
- De-mould the bread and let it cool it for at least 3 hours before slicing.

NOTE- We can use this dough for other soft rolls



WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida (Refined Wheat Flour)	1000 gms
Sugar	250 gms
Salt	12 gms
Milk Powder	100 gms
Angel Instant Dry Yeast	12 gms
Lotus Margarine	80 gms
Summit 250 Bread Improver	1.5 gms
Water	500 ml
Lotus PRA for Greasing Moulds	



210°C



40 Min.



HAZELNUT TWIST

HOW TO MAKE

- Use the dough made for Milk bread.
- Measure and divide the dough in portions of 350 gms each.
- In a separate bowl, mix chocolate sponge crumbs, hazelnut paste, chopped raisins, ground cinnamon and milk.
- Roll out portioned dough into squares and spread the mixed filling on the dough.
- Roll the dough into a swirl.
- Cut it through the center lengthwise & twist both parts together.
- Allow the dough to proof for 60 minutes or until proofed well.
- Brush with milk (milk wash) and bake at 220° C.
- Brush the top with glaze & top with dry nuts before serving.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Chocolate Sponge Crumbs	100 gms
Hazelnut Paste	50 gms
Raisin Chopped	50 gms
Ground Cinnamon	05 gms
Milk	25 ml



220° C



Until baked.



BAGUETTES

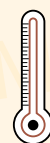
HOW TO MAKE

- In a mixing bowl, sieve maida and add **Angel Low Sugar Tolerant Yeast**, salt, gluten and **Summit 250 Bread Improver**.
- Add water to the mixture and mix at slow speed for 2 minutes followed by medium speed for 6 minutes till the dough is developed.
- Rest the dough for 5 minutes.
- Measure & divide the dough into 350 g pieces and rest it for another 10 minutes.
- Roll the dough pieces in baguette shape (as shown in pic) and rest for 75 minutes at 35° C.
- After final fermentation, leave to dry for few minutes and make incisions.
- Bake at 220° C for 27 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida (Refined Wheat Flour)	1000 gms
Water	550 ml
Angel Low Sugar Tolerant Yeast	10 gms
Salt	20 gms
Gluten	10 gms
Summit 250 Bread Improver	1.5 gms

Introducing



220°C



27 Min.



GLUTEN FREE VEG EXOTIC FOCCACIA

HOW TO MAKE

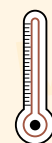
- In a bowl, add **Desire Gluten-Free Bread Mix**, **Angel Instant Dry Yeast** and water and blend in the planetary mixer at slow speed for 2 minutes followed by medium speed for 4 minutes.
- Add **Lily Sunflower Oil** and mix for another 2 minutes at slow speed.
- Spread the batter to the thickness of 1 inch in a greased baking pan.
- Proof the batter for 1 hour.

FOR TOPPING -

- Once the batter is proofed, spread a thin coating of Pizza sauce over the dough with a light hand & spread the Veg Mix over it followed by diced or shredded cheese.
- Bake at 170°-180° C for about 35 – 40 minutes.
- Once cooled, de-mould from the pan and cut in small cubes of approx. 40 gms each.
- Serve warm.

WHAT YOU NEED

INGREDIENTS	QUANTITY
FOR BATTER DOUGH	
Desire Gluten-Free Bread Mix	200 gms
Lily Refined Sunflower Oil	50 gms
Water	210 ml
Angel Instant Dry Yeast	3 gms
FOR TOPPINGS	
Mix Veg (Onions 125g, Capsicum 80g, Carrots 60g, Tomato 125g (all finely sliced) Fresh green Coriander 20g, Green chilli 15g)	425 gms
Pizza Sauce	100 gms
Mozzarella Cheese For Topping	200 gms
Lotus PRA for Greasing Moulds	



180° C



35-40 Min.



WOOL BREAD WITH PANEER STUFFING (BASE DOUGH RECIPE)

HOW TO MAKE

- In a bowl, add **Angel Instant Dry Yeast** to the warm milk and set aside to bloom for about 10 minutes.
- In another mixing bowl, sieve maida, add sugar and the bloomed yeast mixture and mix at slow speed for 2 minutes followed by medium speed for 4 minutes.
- Add salt and **Lotus Margarine** and continue mixing at medium speed till a well developed dough is formed.
- Transfer the dough to a greased bowl and cover it with damp cloth and let it rise for 2 hours (1st Proofing).

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida (Refined Wheat Flour)	350 gms
Sugar	45 gms
Angel Instant Dry Yeast	5 gms
Salt	3 gms
Warm Milk	150 ml
Egg	1 nos
Lotus Margarine	30 gms
FOR STUFING	
Paneer Stuffing	250 gms
Lotus PRA for Greasing Moulds	





STUFFING & BAKING RECIPE

Fill and Shape

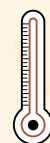
1. Line an 8-inch round pan with a parchment paper on the bottom. Divide the dough into 5 equal pieces. Work with one portion of dough at a time and keep the rest covered. Roll the dough out into a rectangle of about 10 x 5 inches. Use a pizza cutter or dough scraper to cut thin strips along the upper half of the dough (refer to the images). Make sure you really cut through to achieve the wool shape to show later. Spread the paneer filling on the bottom half of the dough leaving about 1/2 inch gap on the edge.
2. Fold the edge over a bit and then start rolling from the bottom to the top. Place this inside the perimeter of the round baking tray.
3. Repeat this with the rest of the dough and filling and arrange the dough around the circumference of the baking tray (as shown in the photo). Cover with a damp cloth and place at a warm place to let it rise again for another hour or until they are almost double in size – 2nd proofing

Baking:

- Minutes before the end of 2nd proofing is complete, preheat the oven to 170° C.
- Egg wash with a brush and put the pan in the middle rack of the oven and bake for 25-30 minutes or until they are golden.

Cooling:

- Let the bread rest inside the pan for 2-3 minutes and then loosen the edge and remove from the pan onto a cooling rack to cool down completely.
- Serve warm.



170° C



25-30. Mins



GRISSINI

HOW TO MAKE

For the Sponge Starter

- In a bowl, mix **Angel Instant Dry Yeast**, maida, castor sugar, milk and warm water.
- Allow the mixture to bloom for 1 hour.

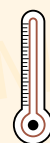
For the Dough

- In a mixing bowl, add salt, maida, the ready sponge starter and **Lotus Margarine** and mix for 1 minute at slow speed followed by 4 minutes at medium speed.
- Add spice (flavour) and continue mixing at medium speed till a smooth dough is formed.
- Allow the dough to rest for 15 minutes.
- Roll the dough out into sticks with a thickness of 5-7mm.
- Place in greased baking trays and allow it to rest for 30 minutes.
- Bake at 210° C for 25 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
FOR SPONGE STARTER	
Water (Warm)	90 gms
Angel Low Sugar Tolerant Yeast	3 gms
Castor Sugar	4 gms
Maida (Refined Wheat Flour)	100 gms
Milk	90 ml
THE DOUGH	
Salt	2 gms
Maida (Refined Wheat Flour)	274 gms
Lotus Margarine	24 gms
FOR TOPPING & ROLLING (FLAVOUR)	
Roasted Garlic Spice or Peri Peri Masala	20 gms
Lotus PRA for Greasing Moulds	

Introducing



210°C



25 Min.



DELIGHTFUL CREAM BUN

HOW TO MAKE

- In a bowl, add **Angel Instant Dry Yeast** to the warm milk and set aside to bloom for about 10 minutes.
- In another mixing bowl, sieve maida, add sugar and the bloomed yeast mixture and mix at slow speed for 2 minutes followed by medium speed for 4 minutes.
- Add salt and **Lotus Margarine** and continue mixing at medium speed till a well developed dough is formed.
- Transfer the dough to a greased bowl and cover it with damp cloth.
- Let it rise for 2 hours (bulk fermentation).
- Weigh and divide the dough into portions of 60 g each and make roundels.
- Let it rest for 10 minutes.
- Roll the above roundels into boat shaped portions and rest it for another 45 minutes – final proofing.
- Place in greased baking trays and bake at 180° C for around 18-20 minutes till light golden colour is achieved.
- Once cooled, dust with mixture of corn starch and icing sugar.
- Serve with the icing cream of your choice as shown in pics.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida (Refined Wheat Flour)	350 gms
Sugar	45 gms
Angel Instant Dry Yeast	7 gms
Salt	3 gms
Warm Milk	200 ml
Lotus Margarine	30 gms
Lotus PRA for Greasing Moulds	



180° C



18-20 Min.



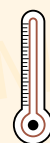
DESIRE GLUTEN FREE WHITE BREAD

HOW TO MAKE

- Add water, Desire Gluten-Free Bread Premix & Angel Instant Dry Yeast in the planetary mixer.
- Using flat paddle, mix for 2 minutes at slow speed followed by medium speed for 4 minutes.
- Add oil and mix at slow speed for 1 minutes followed by medium speed for 2 minutes.
- Pour the dough into greased bread moulds up to 1/3 of height and punch to remove air bubbles.
- Allow to ferment at 36° C for 70-80 minutes.
- Bake at 220° C for 28-30 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Gluten Free Bread Premix	1000 gms
Angel Instant Dry Yeast	10 gms
Lily Refined Sunflower Oil	250 gms
Water	1050 ml
Lotus PRA for Greasing Moulds	



220°C



28-30 Min.



MULTIGRAIN CEREAL BREADS

HOW TO MAKE

- In a mixing bowl, sieve maida and multigrain atta together.
- Add sugar, salt, gluten, **Angel low sugar tolerant Yeast**, **Summit 250 Bread Improver** and water to the mixture.
- Mix at slow speed for 2 minutes followed by medium speed for 6 minutes.
- Add **Lotus Margarine** and multigrain mix and continue to mix for 2 minutes at medium speed till a well - developed dough is obtained.
- Let the dough rest for 5 minutes.
- Weigh and divide the dough in to portions of 450 g.
- Shape the dough and place them in greased bread moulds.
- Proof for about 150 minutes or till completely proofed.
- Bake at 200° C for 35 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida (Refined Wheat Flour)	400 gms
Multigrain Atta	600 gms
Gluten	15 gms
Sugar	50 gms
Angel Low Sugar Tolerant Yeast	15 gms
Water	650 ml
Salt	18 gms
Summit 250 Bread improver	3 gms
Lotus Bread Margarine	40 gms
Multigrain Mix (Linseed, Wheat Bran, Black Til, Black Poppy Seeds, Oats, Semolina)	100 gms
Lotus PRA for Greasing Moulds	



200°C



35 Min.



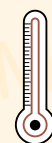
GOOD OLD BURGER BUNS

HOW TO MAKE

- In a mixing bowl, sieve maida and add sugar, salt, gluten, **Angel Low Sugar Tolerant Yeast** and **Summit 250 Bread Improver**.
- Add water and mix at slow speed for 2 minutes followed by medium speed for 6-8 minutes till the dough is developed.
- Set the dough aside to rest for 15 minutes.
- Measure and divide the dough into pieces weighing 60 g each and shape into roundels
- Place them in burger rings and let them rest for another 15 minutes.
- Spray water and sprinkle sesame seeds and flatten the dough with your palm till evenly shaped.
- Set aside to rest for 75 minutes or till completely proofed.
- After final fermentation, bake at 230° C for 27 minutes.
- Give it an oil polish as soon as burger is out of the oven.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida (Refined Wheat Flour)	1000 gms
Gluten	10 gms
Salt	15 gms
Sugar	40 gms
Angel Low Sugar Tolerant Yeast	10 gms
Summit 250 Bread Improver	1.5 gms
Lotus Margarine	50 gms
Water	600 ml
Sesame Seeds	20 gms For Topping
Lily Oil	30 gms (For Polishing)



230° C



27 Min.



CRUFFIN

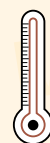
HOW TO MAKE

- In a mixing bowl, sieve maida and add gluten, sugar, salt, **Angel Instant Dry Yeast** and **Summit 250 Bread Improver**.
- Add water and mix at slow speed for 2 minutes followed by medium speed for 6 minutes.
- Add **Lotus Margarine** and continue mixing till the dough is well developed.
- Roll the dough in to a height of 1/2 inch and place it in a tray and cling wrap it.
- Place in a deep freezer till a temperature of 3°-5° C is attained (approx. 1 hour).
- Once the temperature is attained, roll the dough out maintaining ½ inch thickness and apply **Lily Star** evenly on the dough and make a single book fold.
- Now gently roll the dough from previous step again to a rectangular sheet of 7-8 mm thickness and give it another book fold.
- Again gently roll the above mentioned dough into a rectangular sheet to thickness of 3 mm and width of 12 inches.
- With the help of pizza cutter, cut the dough into squares with 6 inch sides.
- Cut the dough in the centre lengthwise, roll it from the end to make roundels, tuck the open end at bottom and place accordingly in pre-lined muffin moulds (100g capacity)
- Proof the laminated dough for 2 hours.
- Bake at 200° C for 25 minutes.
- Once cooled de-mold the Cruffins and fill them with your choice of cream and sprinkle with some icing sugar and nuts. Serve warm.

A cruffin is a hybrid of a croissant and a muffin. The pastry is made by proofing and baking laminated dough in a muffin mould. The cruffin is then filled with a variety of creams, jams, creme patisseries or curds, and then garnished. This cruffin recipe will give you a light, flaky pastry, perfect for breakfast or brunch.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida (Refined Wheat Flour)	1000 gms
Gluten	10 gms
Sugar	100 gms
Lotus Margarine	80 gms
Salt	15 gms
Angel Instant Dry Yeast	10 gms
Summit 250 Bread Improver	2 gms
Water and Ice Cubes	500 gms
Lily Star (For Layering)	300 gms
Lotus PRA for Greasing Moulds	



200° C



25 Min.



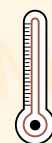
DOUGHNUTS

HOW TO MAKE

- In a mixing bowl, add maida, sugar, **Lotus Margarine**, custard powder, lemon rind, **Summit 250 Bread Improver** and milk.
- Mix for 3 minutes at slow speed followed by 10 minutes at medium speed in a spiral mixer.
- Allow to ferment by resting for 15 minutes.
- Sheet the dough and cut to desired sizes & shapes.
- Proof for 1 hour at room temperature.
- Fry the doughnut with oil temperature about 180° C for 1 minute each side.
- Fill and decorate the doughnuts as desired.
- Serve warm.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida (Refined Wheat Flour)	1000 gms
Summit 250 Bread Improver	2 gms
Angel Instant Dry Yeast	12 gms
Sugar	200 gms
Salt	15 gms
Lotus Margarine	50 gms
Custard Powder	10 gms
Lemon Rind	3 gms
Milk	500 ml
FOR FRYING	
Lily Sunflower Oil	500 gms



180°C



1 Min.

Desire™

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Perfect Center Burst | Sinful Chocolaty Flavor
Filled With Rich Molten Chocolate



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