

Volume 103, November 2021

# MASTERLINE

## BULLETIN





Chocolate <sup>TM</sup>  
*fiona*  
Whip Topping

Introducing



- Rich Chocolatey Flavour
- Great Stability
- Excellent Shine & Colour





**Dear Baker Friend,**

The most wonderful time of the year has arrived. May this festive season through the end of the year be special for us, our loved ones, our customers and most of all our taste-buds! In this Issue of the Masterline Bulletin, we present a dozen recipes - featuring an assorted range of cookies and cup cakes, all inspired by unique flavours and colours – to celebrate the season. Each recipe can be a wonderful gifting idea for your customers and so we have designed some interesting gift hamper ideas too! We urge you to try each one of them out... and treat your customers to a fabulous Diwali!

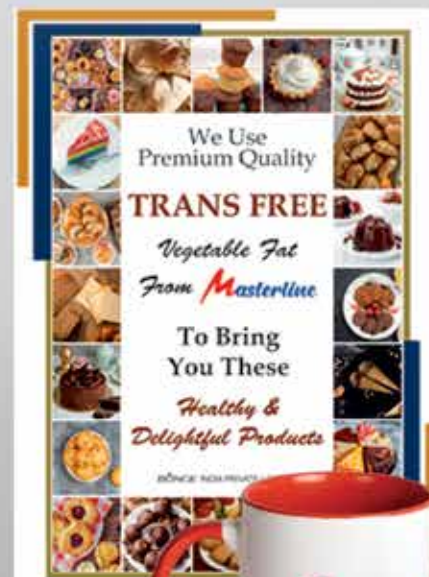
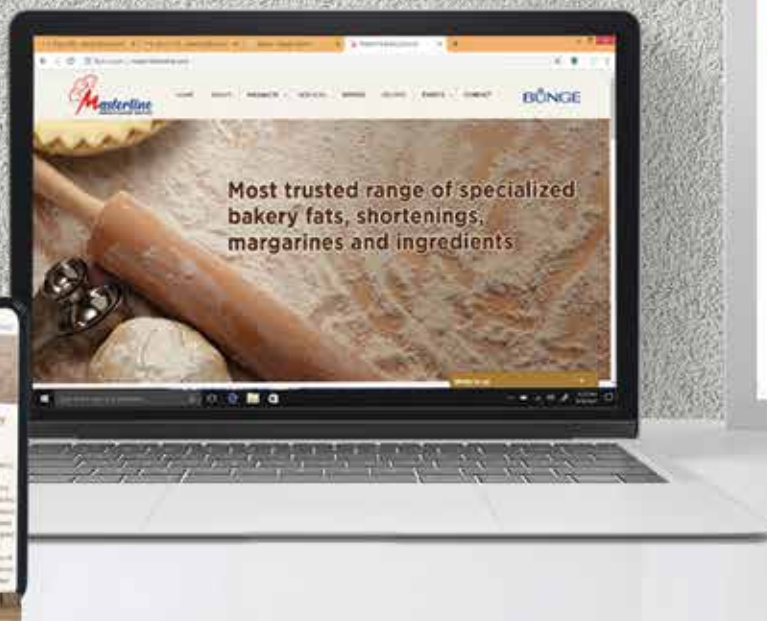
If you need any support – in person or over phone – get in touch with us rightaway. We assure you we will not waste a moment to make this a memorable season to cherish for a long time.

**Happy Diwali and Happy Baking!**

*Team Masterline*

Check out our **Website**

[www.masterlineonline.com](http://www.masterlineonline.com)



## FOR PRIVATE CIRCULATION ONLY

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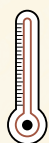
## Badami Stick

### HOW TO MAKE

- Cream **Marvo Pride** with both sugars (burra & grain).
- While mixing, add a little milk at a time then gradually add the rest of the dry ingredients (Milk Powder + Custard Powder + Almond Powder + Vanilla Powder).
- Add sieved flour & baking powder to the mix to get a dough (ensure that the dough is not over mixed).
- Fold in the crushed almonds & roll the dough into a log with a diameter of about 2 inches.
- Cut the dough into 1/8-inch thick slices place them on a baking tray.
- Brush the cookies with milk and sprinkle crushed almond & sugar on top.
- Bake at 160° C for about 20 minutes.

### WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	1000 gms
Bura Sugar	500 gms
Marvo Pride	500 gms
Milk Powder	25 gms
Custard Powder	25 gms
Milk	100ml
Badam Powder	50 gms
Baking Powder	5 gms
Baking Soda	5 gms
Salt	5 gms
Vanill Essence	10 ml
Badam ( Chopped For Topping)	150 gms
Badam Essence	2ml
Milk For Topping	Top Topping
Grain Sugar	Top Topping



160°C



20 Min.





## Italian Biscotti

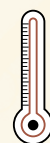
### HOW TO MAKE

- In a bowl Cream **Marvo Pride**, butter, sugar & milk powder till light & fluffy.
- While creaming the batter, add eggs one at a time, then the milk slowly and then add baking soda & all the essence.
- Add sieved maida & baking powder and continue mixing slowly to the above mix till the cookie dough is ready.
- Divide the dough into loaves of approximately 250 gms each (similar to Rusk, but flat).
- Bake at 160° C for 20 mins or until risen and firm to touch.
- Remove from the oven and set it aside to cool.
- Once cool, Cut each loaf diagonally into slices and bake for another 20 mins or till crisp at 140° C.

### WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	1000 gms
Sugar	500 gms
Marvo Pride	500 gms
Butter	100 gms
Baking Powder	5 gms
Baking Soda	5 gms
Eggs / Milk	150 gms
Milk Powder	100 gms
Chopped Almonds, Pista, Cashew Nut	300 gms
Pista Essence	3 ml
Vanilla Essence	3 ml
Almond Essence	3 ml

Bunge Masterline



160° C



20 Min.



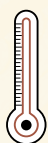
## Pistachio Cookies

### HOW TO MAKE

- Cream **Marvo Pride** & sugar till it turns light & fluffy.
- Add salt, soda, milk and vanilla powder & essence to the prepared cream.
- Add the sieved flour and baking powder to the above cream and continue mixing to obtain a smooth dough.
- Mix half the portion of chopped pista uniformly into the dough.
- Sheet the dough to a thickness of 4 mm and brush the cookies with the milk and sprinkle the remaining chopped pista on top and cut the sheet into desired shapes.
- Arrange on a baking tray and bake at 160° C for 20 minutes.

### WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	1000 gms
Caster Sugar	600 gms
Marvo Pride	500 gms
Milk	100 ml
Milk Powder	50 gms
Baking Powder	5 gms
Pista Essence	5 gms
Nutmeg Powder	5 gms
Salt	5 gms
Pista Chopped	100 gms
Vanilla Powder	10 gms



160°C



20 Min.





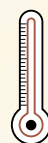
## Crunchy Choco Walnut Cookies

### HOW TO MAKE

- Cream **Marvo Ultra** with Burra sugar till light and fluffy.
- Next, slowly add baking soda, **Desire Cocoa Powder**, milk powder, vanilla powder, milkmaid & milk while continuing to mix well.
- Add the sieved flour and baking powder to the above cream and continue mixing till a smooth dough is obtained.
- Finally mix the half of the chopped walnuts and **Desire Dark Choco Chips** into the dough.
- Sheet the dough to a thickness of 4 mm, & Brush the cookies with milk
- Sprinkle the remaining walnuts & dark chocolate chips on top and cut into desired shapes.
- Arrange the cookies on a baking tray and bake it at 160° C for 20 minutes.

### WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	900 gms
Desire Cocoa Powder	100 gms
Burra Sugar	600 gms
Marvo Ultra	500 gms
Baking Powder	5 gms
Baking Soda	5 gms
Milk Powder	50 gms
Milkmaid	50 gms
Milk	150 ml
Walnut (Chopped)	200 gms
Desire Dark Choco Chips	200 gms
Vanilla Powder	10 gms
Chocolate Essence	5 ml



160°C



20 Min.



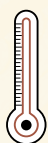
## Crunchy Muesli Cookies

### HOW TO MAKE

- Sieve Maida & baking powder together.
- Separately, Cream **Marvo Pride** & Sweetener till light & fluffy.
- Add salt, Cinnamon powder, vanilla powder, milk powder, custard powder, & milk in above cream and continue mixing.
- Gently add the flour mix obtained in step 1 (do not overmix).
- Add and mix half the crushed muesli mix evenly into the dough.
- Sheet the dough to a thickness of 4 mm, Brush the cookies with the milk & uniformly sprinkle the remaining crushed museli grain mix and cut into desired shapes.
- Arrange on a baking tray and bake it at 160° C for 20 minutes.

### WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	1000 gms
Marvo Pride	400 gms
Butter	100 gms
Sweetener (Sucralose)	1 gm
Salt	5 gms
Milk Powder	50 gms
Custard Powder	25 gms
Milk	100 ml
Vanilla Powder	10 gms
Muesli – (Corn, Oats, Wheat & Flask)	100 Each
Cinnamon Powder	3 gms
Baking Powder	5 gms



160°C



20 Min.





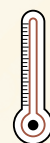
## Puff Pastry Palmiers

### HOW TO MAKE

- Sieve Maida and weigh all the ingredients accurately.
- Prepare a dough by adding Maida, sugar, salt and water.
- Once the dough is 80% done add lily star in dough and finish the dough by further mixing to get medium soft dough.
- Take out and rest the dough for about 20 minutes.
- Roll out the dough to make into rectangle shape & apply half of Lily Lite to the dough.
- Fold the dough once from both the sides to the center. (Book Fold)
- Allow dough to rest for 10 Minutes then roll again.
- Repeat the process and again do the Book fold with Lily lamination.
- Repeat book fold but this time without Margarine i.e. dry book fold.
- Rest the dough for 10 minutes under a wet cloth.
- Roll out puff pastry dough into thin sheets on a sugared surface to rectangles of 30 x 35 cm each.
- Sprinkle crushed almonds, sugar and cinnamon and roll up the two shorter edges of the pastry into the 1/3<sup>rd</sup> fold and fold once again until they meet at the center.
- Brush with a little milk and turn over.
- Using a sharp knife cut into slices of 5 mm thickness.
- Place well apart on greased baking trays.
- Preheat the oven moderately to 200° C and bake the palmiers for 6 – 8 minutes and turnover for the remaining baking & bake for few minutes until they are golden brown.
- Remove from tray immediately and place it on a wire rack.

### WHAT YOU NEED

INGREDIENTS	QUANTITY
Lily Puff Pastry Dough	500 gms
Cinnamon Powder	10 gms
Fine Sugar	100 gms
Milk	50 ml
Crushed Badam	100 gms
<b>FOR PUFF PASTRY DOUGH</b>	
Maida	1000 gms
Salt	10/15 gms
Sugar	50 gms
Lily Star For Mixing	50 gms
Chilled Water	550 ml
Lily Lite For Lamination	450 gms



200° C



6 - 8 Min.



## Assorted Puff Delight

### HOW TO MAKE

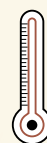
- Sieve Maida and weigh all the ingredients accurately.
- Prepare a dough by adding Maida, sugar, salt and water.
- Once the dough is 80% done add **Lily Star** in dough and finish the dough by further mixing to get medium soft dough.
- Take out and rest the dough for about 20 minutes.
- Roll out the dough to make into rectangle shape & apply half of **Lily Lite** to the dough.
- Fold the dough once from both the sides to the center. (Book Fold)
- Allow dough to rest for 10 Minutes then roll again.
- Repeat the process and again do the Book fold with Lily lamination.
- Repeat book fold but this time without **Margarine** i.e. dry book fold
- Rest the dough for 10 minutes under a wet cloth.
- Roll the Lily puff pastry dough to a thickness of 3 mm and cut the vol-au-vent using 2 inch cutter. Make a small hole in the center using a 1 inch cutter.
- Place the cut puff pastry dough ring on top of a plain round base (brush the base with water).
- Place them in the baking Tray and bake at 180°C and 20 minutes.

Melt the chocolate and coat inside the vol au vent.

Fill in the cases with desired filling such as nondairy cream, butter cream with mango & strawberry crush and chocolate cream.

### WHAT YOU NEED

INGREDIENTS	QUANTITY
Lily Puff Pastry Dough	500 gms
Cinnamon Powder	10 gms
Fine Sugar	100 gms
Milk	50 ml
Crushed Badam	100 gms
<b>FOR PUFF PASTRY DOUGH</b>	
Maida	1000 gms
Salt	10/15 gms
Sugar	50 gms
Lily Star For Mixing	50 gms
Chilled Water	550 ml
Lily Lite For Lamination	450 gms
<b>FOR COATING</b>	
Desire White Chocolate Compound	100 gsm



180°C



20 Min.





## Red Velvet Mousse Tart

### HOW TO MAKE

- Cream **GSM** & powder sugar together till light & fluffy.
- Add vanilla powder followed by milk slowly.
- Add the flour to the mix to get crumbled dough.
- Keep it in the Fridge one hour.
- Make a smooth dough and line the tart shell.
- Do the blind baking 20-25 minutes at 180° C till light brown.
- Weigh all the ingredient together in mixing bowl. With help of paddle mix at slow speed for 1 min followed by medium speed for 3 mins.
- Pour the batter inside the cake mold and bake at 180° C for 13-14 mins.
- let it cool.

**Melt the white chocolate and coat the inner surface of the tart.**

- Boil milk add chocolate mix well.
- When cold fold in the cream & Lemon rind.

### ASSEMBLING

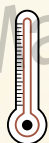
- Pipe the white chocolate mousse in the tart shell.
- Pluck small portions of the red velvet cake out of the moulds and place over the white choco mouse tart.
- Garnish the side of the molds with green colored desiccated coconut.
- Dust the red velvet cake with Icing sugar to get the snow effect.
- Serve cool.

### WHAT YOU NEED

INGREDIENTS	QUANTITY
<b>FOR TART SHELL</b>	
Refined Flour (Maida)	300 gms
Golden Seal Margarine	200 gms
Icing Sugar	100 gms
Milk	20 ml
Vanilla Powder	2 gms

INGREDIENTS	QUANTITY
<b>RED VELVET CAKE</b>	
Egg Free Red Velvet Premix	1000 gms
Water	450 gms
Melted GSM	100 gms
<b>FOR COATING OF TARTS</b>	
Desire White Chocolate Compound	50 gms

INGREDIENTS	QUANTITY
<b>FOR WHITE CHOCO MOUSSE</b>	
Milk	250 gms
Fiona Whipped Cream	300 gms
Lemon Rind	5 gms
<b>FOR GARNISHING</b>	
Desiccated Coconut	50 gms
Icing Sugar	25 gms



180° C



20 - 25 Min.



## Whoopie Pie

### HOW TO MAKE

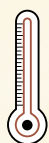
- Weigh all the ingredient together in mixing bowl. With help of paddle mix at slow speed for 1 min followed by medium speed for 3 mins.
- Pipe the batter in small macaroon shape over the silicon mat and bake it at 180°C for 13-14 mins.
- Let it cool.

Mix cream cheese & **Fiona** in ratio 1:1 and pipe it in over the flat surface of whoopie pie.. Place the other pie over the filling and press gently to get desired whoopie pie..

**Note-** The whoopie pie can be filled with any other filling of your choice.

### WHAT YOU NEED

INGREDIENTS	QUANTITY
Egg Free Red Velvet Batter	1000 gms
Water	450 gms
Melted GSM	100 gms
FOR FILLING	
Cream Cheese	100 gms
Stiffly Whipped Fiona Cream	100 gms



180°C



13 - 14 Min.





## Cheesey Chocolate Fudge Cake

### HOW TO MAKE

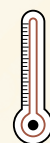
- Blend **Enhance Choco Lava Premix**, oil and water at low speed for 1 to 2 minutes with a paddle.
- Pour about 60 g of batter into greased baking lava moulds.
- Inject about 10 g of cream cheese in the batter and bake it at 220° C for 8-9 mins.

### FINISHING

- Once baked and cooled finish it with whipped cream rosette and garnish it with Chocolate & fresh fruit.

### WHAT YOU NEED

INGREDIENTS	QUANTITY
<b>FOR CHOCO LAVA CAKE</b>	
Enhance Choco Lava Premix	1000 gms
Oil	500 gms
Water (20°C)	500 gms
<b>FOR FILLING – CREAM CHEESE</b>	



220°C



8 - 9 Min.



## Crunchy Parle Cakes

### HOW TO MAKE

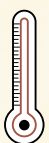
- Add Enhance All Purpose Cake Premix, water & **Melted GSM** in a bowl.
- Mix at slow speed for 1 minute.
- Scrape down the sides & whip the mixture at high speed for 4 minutes.
- Spread the batter into greased & lined baking trays to the thickness of 1 inch & bake at 170° C to 180° C for 30-35 minutes.
- Once cooled slice the cake into small cubes of 2"x2".

### ALL PURPOSE- EGG FREE CAKE MIX VANILLA FLAVOURED

- Melt the chocolate and mix it with the roasted walnuts and cornflakes to obtain a crunchy nutty chocolate mix
- Enrobe the cake cube with the crunchy chocolate mix.
- Cool it before serving.

### WHAT YOU NEED

INGREDIENTS	QUANTITY
Enhance All Purpose- E.F Vanilla Cake Mix	1000 gms
Melted GSM Classic	150 gms
Water (15°C)	400 gms
<b>FOR ENROBING</b>	
Desire Dark Chocolate	250 gms
Corn Flakes	50 gms
Walnuts	25 gms



180°C



30 - 35 Min.





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