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MASTERLINE

BULLETIN



CHOCOLATE SPECIAL

EXPLORE VARIETY OF CREATIVE
MOUTH-WATERING RECIPES!

BUNGE

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Introducing

Deluxe Flavoured Glazes



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Season's Greetings!

Dear Baker Friend,

In this Easter Special Issue of the Masterline Bulletin, we feature some really yummy chocolate and cookie recipes - just what your customers are craving for! Each one of these recipes has been specially developed at Masterline's own application center and test bakery keeping your specific requirements in mind. Do try out these creative recipes - we assure you, your customers will come back asking for more!

Masterline takes this opportunity in thanking you for your valued partnership all these years. Here's wishing you sweet times in the busy summer season ahead!

Warm regards

Team Masterline

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Moulded Chocolate Recipes

It is important to understand the procedure of melting and using chocolates in moulding application.

For all recipes of moulded chocolates the process involved in melting shall remain the same. The procedure for melting and preparing chocolates for use is given below. The same process is to be followed for all recipes:

Preparation:

To get optimum results for moulded chocolate, it is very important to properly melt/temper the chocolate.

As a rule, compound chocolates do not require any tempering. However, to get very good results in moulded chocolates tempering is advised.

Melting Chocolate is not the same as tempering chocolate. Chocolate can be melted using a

■ Microwave Oven ■ Double Boiler

Important points to be kept in mind while Melting Chocolate

- Step - I.** Make sure the chocolate is chopped into uniform pieces to ensure even melting. Never try to melt large bars or blocks of chocolate that have not been chopped.
- Step - II.** Avoid all contact with water. Chocolate will seize and become unusable if it comes into contact with even a few droplets of water. Make sure your bowls, workstation and spatulas are completely dry.
- Step - III.** Melt the chocolate slowly over low heat. Chocolate is very delicate and can become lumpy or grainy if overheated.
- Step - IV.** Stir the chocolate frequently with a rubber spatula, once the outer edges start to melt.
- Step - V.** Chocolate retains its shape when melted, so the only way to know if it is truly melted is to stir it. Do not rely on appearances alone.

Melting Chocolate in the Microwave

The microwave is a great tool for melting chocolate. If used properly, it can melt chocolate more quickly than a double boiler with minimal effort and mess.

Choose a microwaveable container. Melt your chocolate in a microwave-safe bowl that remains cool or only slightly warm after several minutes of near-continuous microwaving.

If the bowl is too hot for handling after it has been microwaved, it is too hot for chocolate also. If the container and chocolate have been overheated, immediately pour it into a cool bowl, add chunks of unmelted chocolate and stir continuously.

If microwave does not have continuous heating option, heat the chocolate in shorter intervals and stir between each bout of heat.

Melting Desire Compound on a Double Boiler

The traditional method of melting chocolate is to use a double boiler. A double boiler is a specialized set of pans consisting of a saucepan that holds hot water, and a bowl that fits securely over the saucepan. Desire compound is placed in the top bowl and allowed to melt over gentle, indirect heat. If the double boiler is not available any metal or glass bowl that fits snugly over the top of a saucepan can be used.

- Step - I.** Fill the saucepan with hot water.
- Step - II.** Heat the saucepan over low heat until it just begins to simmer, then turn off the stove and place the bowl with Desire compound over the water.
- Step - III.** If a large amount of chocolate has to be melted, begin with 1/3 of final quantity and melt in batches, waiting until the chocolate in the bowl is melted before adding more unmelted chunks. Let the chocolate begin to melt, and then stir it gently with a plastic spatula.
- Step - IV.** When all of the chocolate has melted, lift the top bowl off the saucepan and set it on the counter. Stir continuously until it is shiny, smooth, and completely melted. (The temperature of Desire Dark compound should be within range of 38-42°C)

Tempering Chocolate

IMPORTANT: Please do not use any chocolate chips with our block as the chips have additives that allow them to retain their shape at higher temperatures, and so they will not temper properly.

Melt 2/3 of the chocolate. Place it in the top of a double boiler, set over simmering water. Securely clip a chocolate or instant-read thermometer to the side of the boiler to monitor the chocolate's temperature.

1. Stir gently but steadily as the chocolate melts and heats up. Use a rubber spatula, not a wooden or metal spoon.
2. Heat the chocolate to 42°C (for dark chocolate) or 40°C (for milk or white chocolate). Do not allow the chocolate to exceed its recommended temperature. When it is at the right temperature, remove it from the double boiler, wipe the bottom of the bowl and set it on a heat-proof surface.
3. Add the remaining chunks of chocolate and stir gently to incorporate. The warm chocolate will melt the chopped chocolate, and the newly added chocolate will bring down the temperature of the warm chocolate.
4. Cool the chocolate. Once the chocolate gets below 36°C, remove the remaining chunks of chocolate. They can be cooled, wrapped in plastic wrap, and saved for another use.
5. Reheat the chocolate briefly. Place the chocolate bowl over the warm water in the double boiler for 5-10 seconds, remove it and stir, and repeat, until the temperature reaches 36°C - 38°C (35°C for milk and white chocolate). Do not leave the chocolate over the hot water, or allow it to exceed 40°C.
6. Your chocolate should now be tempered. To make sure it has been done properly, do a spot test: spread a spoonful thinly over an area of waxed paper and allow it to cool. If the chocolate is shiny and smooth, it is properly tempered. If it is dull or streaky, it has not been tempered correctly.

Your chocolate is now ready for use.

Preparing the moulds for use.

There are many kinds of moulds available in the market but it is advisable that we use poly carbonate moulds.

Clean the moulds properly. Please use dry paper napkins to remove any dust or moisture from the cavity of the mould.

Your mould is now ready to be used.

Moulding process

Pour the melted chocolate in to the polycarbonate mould.

Dip your finger into the mould to ensure that melted chocolate has reached every part of the mould and that it forms a shell.

Drain chocolate out of the mould by turning it upside down. It is very important to get a thin shell of chocolate to enjoy the taste of the filling. Ensure that all the excess chocolate is drained out of the mould.

To get the chocolate to shine and for easy demoulding, cool the chocolate filled mould in a fridge for about 15 minutes.

Get the mould out, pipe the prepared filling into the shell. Ensure that your filling has spread evenly in the mould to reach all corners of the shell.

Cover the filling with melted chocolate and remove the extra chocolate with a scraper. This will ensure a smooth bottom for the finished chocolate.

Refrigerate for the chocolate to set. Once the chocolate is set, demould it.

For getting a good and consistent shine please use plastic hand gloves. Touching the chocolate with bare hands may transfer finger prints on the moulded chocolates.

Pack the finished products in a chocolate box (Ready to Use) or dry plastic container. Don't keep them outside for long time as chocolates will lose their shine.

Store in a cool and dry place, away from heat and strong smells.

Marble Effect

You can use a combination of white and dark chocolate to give your chocolate the marble effect.

This could be done:

With the help of a brush. Make some design in the mould cavity with melted Desire white chocolate compound.

Pour Desire dark chocolate into the cavity. Follow the same process there after.

You can use Desire Milk Chocolate compound and Desire white chocolate compound also to make your moulded chocolate.



DARK DESIRE-CENTER FILLED CHOCOLATES

Preparation of the center filling

METHOD

- Weigh 215 grams of filling.
- Extract the whole fruit from filling as the full fruit cannot be piped into chocolate shell. Chop the whole fruit into small pieces and blend it back with the paste. Now you can pipe the filling into the chocolate shell.
- Alternatively blend the filling using a blender for half a minute. This will make the filling uniform and easily pipeable.
- Prepare a cone of butter paper and fill it with the prepared filling using a pallet knife. Use a pair of scissors to make a small opening at the tip of the cone to ensure smooth flow of the filling when piping into the mould.
- The filling is now ready for final use.

(Each Chocolate piece to be 10 grams)

Center filling to be 40-50% of chocolate shell weight.

No. of pieces depends on the shape and size of the mould

WHAT YOU NEED

INGREDIENTS	WEIGHT
Desire Dark Compound	500 gms
Any of the 4 flavours of Enhance glazes	215 gms



CHOCO – TANGY ORANGE

Desire Chocolate Truffle - Preparation

METHOD

- For making chocolate truffle, use 1 part of Desire dark compound and 1 part of Fiona whip topping cream.
- Heat the Fiona whip topping on a heater or gas range. Bring the cream to near boiling point but do not let it boil. Please ensure that there is no fat separation in the heated cream.
- Chop dark chocolate into very small pieces. Add the chopped chocolate pieces to the heated cream and stir till it mixes well and make a smooth dark thick liquid.
- Keep aside and let it cool down. Let it set with the consistency of cream.
- Add orange tang and stir it till the concentrate mixes well in the truffle.
- Prepare a cone with butter paper and put your filling in it with the help of a pallet knife. Use a pair of scissors to make opening at the tip of the cone to ensure smooth flow of the filling when piping into the mould.
- Your filling is ready to use.

(Each Chocolate piece is to be 10 grams)

Center filling to be 40-50% of chocolate shell weight.

No of pieces depends on the shape and size of the mould

WHAT YOU NEED

INGREDIENTS	WEIGHT
Desire Dark Chocolate Compound	500 gms
Orange Tang Powder	10 gms
Desire Dark Chocolate Truffle	200 gms

FOR DESIRE CHOCOLATE TRUFFLE	
INGREDIENTS	WEIGHT
Desire Dark Compound	175 gms
Fiona Whip Topping	175 gms



CHOCO-COFFEE

Prepare Desire Chocolate Truffle

METHOD

- For making of Desire chocolate truffle, use 1.5 Kg of Desire dark compound and 1 Kg of Fiona Whip Topping cream.
- Heat cream on and bring it close to a boil but do not let it boil. Please ensure that there is no fat separation in the boiled cream.
- Chop Desire dark chocolate into very small pieces. Add chopped pieces to the heated cream and stir till it mixes well and makes a smooth dark thick liquid.
- For good mouth feel and smooth texture of truffle, add unsalted butter as per the recipe.
- Keep aside and let it cool down. Let it set to the consistency of cream.
- Make a coffee solution by mixing coffee powder and hot water.
- Add the solution to the truffle and stir till it mixes well in the truffle.
- Prepare a cone with butter paper and put your filling in it with the help of a pallet knife. Use a pair of scissors to make opening at the tip of the cone to ensure smooth flow of the filling when piping into the mould.
- Your filling is ready to use.

(Each Chocolate piece is 10 Grams)

Center filling to be 40-50% of chocolate shell weight.

No of pieces depends on the shape and size of the mould

WHAT YOU NEED

INGREDIENTS	WEIGHT
Desire Dark Chocolate Compound	400 gms
Good Arabica coffee powder	25 gms
Chocolate Truffle	150 gms

RICH CHOCOLATE TRUFFLE	
INGREDIENTS	WEIGHT
Desire Dark Compound	100 gms
Fiona whip topping Cream	75 gms
Unsalted butter	25 gms

For preparing (melting and tempering) chocolate, preparing mould, moulding process and marble effect - please read the instruction given in page 1 & 2. **Shelf life of product:** Up to 1 month



FONDANT FILLED DELIGHTS

Fondant filling - Preparation

METHOD

- Sieve the icing sugar.
- In 2 teaspoons of water, add ½ teaspoon of Carrageenan and melt it on a double boiler.
- Bring it to boil with constant mixing.
- Melt glucose on a double boiler and mix well.
- Remove it from double boiler and add it to the icing sugar.
- Add the mix to the dough, knead it and then cover it and keep aside.
- Prepare a cone with butter paper and put your filling in it with the help of a pallet knife. Use a pair of scissors to make opening at the tip of the cone to ensure smooth flow of the filling when piping into the mold.
- Now your filling is ready to use.

(Each Chocolate piece is 10 Grams)

Center filling to be 40-50% of chocolate shell weight.

No of pieces depends on the shape and size of the mould

WHAT YOU NEED

INGREDIENTS	WEIGHT
Desire Dark Chocolate Compound	700 gms
Icing sugar	250 gms
Liquid glucose	50 gms
Carrageenan (if required)	½ tsp



BUTTER SCOTCH INSIDE

Butter scotch - Preparation

METHOD

- Take sugar in a pan, add liquid glucose and heat it to make caramel. (Preferably use double boiler for heating).
- Add butter to the caramel and stir till it mixes well.
- Let the mixture cool down and then cream it.
- Prepare a cone with butter paper and put your filling in it with the help of a pallet knife. Use a pair of scissors to make opening at the tip of the cone to ensure smooth flow of the filling when piping into the mould.
- Now your filling is ready to use.

(Each Chocolate piece is 10 Grams)

Center filling to be 40-50% of chocolate shell weight.

No of pieces depends on the shape and size of the mould

WHAT YOU NEED

INGREDIENTS	WEIGHT
Desire Dark Chocolate Compound	375 gms
Sugar	100 gms
Fiona Whip Topping Cream	50 gms
Unsalted Butter	30 gms
Liquid Glucose	50 gms



CHOCOLATES ROCK

(Hazelnut, cashewnut, Almonds, walnut etc.)

No of pieces depends on the shape and size of the rock you desire

Preparing the nuts for use

METHOD

- Nuts can be roasted and used. For roasting, put the nuts in oven for 10 minutes at 50°C. Remove and roast again for 5 minutes.
- Both chopped nuts or whole nuts can be used. If using chopped nuts, the nuts are to be chopped and then roasted.

Variation in nuts

- Almond with honey - For this variation you can use whole almonds or small pieces. Roasts the nuts and then dip them in honey. Remove and let all extra honey drip off the nuts.
- Mixed nuts
- Raisins & Nuts - You can mix all the nuts and add raisins if required. The nuts can be roasted and used. Prepare the desired variation and keep aside

WHAT YOU NEED

INGREDIENTS	WEIGHT
Desire Dark Chocolate Compound	500 gms
Nuts (Use Hazelnuts, Cashew nuts, Almonds, Walnuts, Crispy Rice, Corn Flacks)	300 gms

For preparing (melting and tempering) chocolate, preparing mould, moulding process and marble effect - please read the instruction given in page 1 & 2. **Shelf life of product:** Up to 1 month



CHOCOLATE NOUGATS ROCKS

No of pieces depends on the shape and size of the rock you desire

Preparing Nougat for use in chocolate

METHOD

- Take 50 gms of sugar and 50 gms of cashew.
- Make a light caramel and add cashews. Spread on a greased baking tray.
- Let the caramel and cashew set.
- After they set, crush them into small pieces and use.

WHAT YOU NEED

INGREDIENTS	WEIGHT
Desire Dark Chocolate Compound	300 gms
Nougat	150 gms



EASTER EGG BISCUIT

METHOD

- In a Mixing Bowl with a blade – add Marvo Pride and Icing Sugar and cream it well till light and fluffy.
- Add Maida, Corn Flour, Baking Powder, Salt and Vanilla to the prepared mix and process till the dough is crumbly (Add milk if needed).
- Keep refrigerated for setting. Once the dough has set, remove it from the fridge.
- Make a soft dough and roll it out to a thickness of 4mm and sheet it into an Easter egg mould. Pack the mould with green peas to ensure that the shape is retained.
- Bake it for 10 - 15 minutes at 170°C.
- Cool it at room temperature and remove all green peas from the mould.
- De-mould after cooling.
- Place chocolates into the biscuit egg shell and paste it using royal icing.
- Decorate the egg shells with coloured royal icing as illustrated in the photo.

WHAT YOU NEED

INGREDIENTS	WEIGHT
For Short crust Dough	
Marvo Pride	800 gms
Icing Sugar	500 gms
Maida	1000 gms
Corn Flour	250 gms
Baking Powder	5 gms
Salt	8 gms
Vanilla Powder	15 gms
Fresh Milk (if Needed)	150 gms



10 - 15 Min.



170° C



FLORENTINE COOKIES

WHAT YOU NEED

INGREDIENTS	WEIGHT
For Short crust Dough	
Marvo Pride	800 gms
Icing Sugar	500 gms
Maida	1000 gms
Corn Flour	250 gms
Baking Powder	5 gms
Salt	8 gms
Vanilla Powder	15 gms
Fresh Milk if need	150 gms

INGREDIENTS	WEIGHT
For Almond And honey Layer	
Breakfast Sugar	500 gms
Water	200 gms
Honey	150 gms
Fiona Cream	300 gms
Sliced Blanched Almond	800 gms
Corn Flour	150 gms
Salt	5 gms
Lemon Zest	6 Lemons

METHOD

- In Mixing Bowl with blade – add Marvo Pride, Icing Sugar and Mix well till light and fluffy.
- Add Maida, Corn Flour, Baking Powder, Salt, Vanilla, and process till the dough is crumbly (Add milk if needed).
- Transfer crumbled dough to a height of 5mm in a baking pan. Press it by hand and spread in evenly across the pan.
- Bake it for 15 - 20 minutes at 170° C
- Cool it at room temperature.

For Almond Honey Layer

- In a sauce pan, mix sugar, water and honey to make a caramel
- Heat Fiona cream and add it to the caramel
- Mix until a soft and smooth caramel sauce is formed
- Add blanched almonds, corn flour, salt and lemon zest and mix it well to form smooth mixture
- Pour the mixture on top of baked crust and level the top to as thin a layer as possible.
- Bake for 10 - 15 minutes at 170° C
- Cool it and cut into square pieces



15 - 20 Min.



170° C



GEMS COOKIES

METHOD

- In a mixing bowl with blade - add Marvo Pride, Breakfast sugar, glucose powder, milk and ammonia add and mix till light and fluffy.
- Mix - Maida, Cocoa powder, Baking powder together and add it to the prepared mix and continue mixing till a soft dough is ready.
- Add Dark chocolate chunks in the last stage and mix it well.
- Make 25 gm balls and place In lined baking tray.
- Decorate the chocolate cookie balls with GEMS on top.
- Bake at 160°C for 15 - 18 minutes.

WHAT YOU NEED

INGREDIENTS	WEIGHT
Maida	1000 gms
Marvo Pride	600 gms
Breakfast Sugar	400 gms
Dark Chocolate	300 gms
Baking Soda	12 gms
Glucose Powder	10 gms
Milk	200 gms
Ammonia	15 gms
Vanilla Essence	5 gms
Chocolate Essence	5 gms
Cocoa Powder	50 gms
Colourful GEMS for Decoration	3 packets



15 - 18 Min.



160° C



TRADITIONAL EASTER BISCUITS

METHOD

- Cream Marvo pride and powdered sugar.
- Add eggs, milk powder, salt and cinnamon powder and continue creaming.
- Add chopped raisins and lemon zest /juice and mix well.
- Add maida and baking powder and knead to make a soft dough.
- Roll the dough out to approximately 4mm in thickness and cut with a round biscuit cutter.
- Place on a baking tray.
- Bake at 160°C for 15 - 18 minutes
- Store in an airtight container.

WHAT YOU NEED

INGREDIENTS	WEIGHT
Maida	1000 gms
Marvo pride	500 gms
Powdered Sugar	500 gms
Eggs	4 nos
Cinnamon powder	5 gms
Salt	5 gms
Baking powder	10 gms
Lemon zest / juice	1 no
Raisins chopped	250 gms
Milk powder	50 gms



15 - 18 Min.



160° C



CHOCOLATE CHERRY EASTER COOKIES

WHAT YOU NEED

INGREDIENTS	WEIGHT
Maida	750 gms
Marvo pride	350 gms
Powdered Sugar	400 gms
Eggs	4 nos
Cocoa powder	50 gms
Salt	3 gms
Baking powder	3 gms
Orange peel chopped	50 gms
Cherries (chopped)	150 gms
Vanilla powder	5 gms
Custard powder	25 gms
Milk Powder	25 gms

METHOD

- Cream Marvo pride and powdered sugar.
- Add eggs, milk powder, custard powder, cocoa powder, salt and baking soda and continue creaming.
- Add chopped cherries and orange peel and mix well.
- Add maida, baking powder and vanilla powder and knead to make a soft dough.
- Once the dough is ready, shape it into 1-inch balls.
- Place on a baking tray.
- Bake at 160°C for 15 - 18 minutes

Frosting

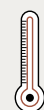
- Take a small saucepan and put chocolate and condensed milk into it.
- Next step is to heat the chocolate till it melts. Add 25 gm orange juice and stir. If you find it too thick you can add more juice to it.
- Spoon the frosting over each cookie.
- You will see the frosting freeze nicely over the cookies. Ensure that the frosting covers the cookie entirely.

FROSTING

INGREDIENTS	WEIGHT
Semisweet chocolate	100 gms
Condensed milk	50 gms
Orange juice	25 gms



15 - 18 Min.



160° C



CHOCOLATE EASTER EGG

METHOD

- Melt the chocolate over a double boiler.
- After cooling, pour it over an Easter egg mould to make a shell.
- Keep it refrigerated till it sets and retains the shape of the egg.
- Place different chocolates into the chocolate egg shells and paste 2 shells together with melted chocolate.
- Decorate the chocolate Easter egg shells as illustrated in the photo.

WHAT YOU NEED

INGREDIENTS	WEIGHT
Desire Dark compound	500 gms
Desire Milk compound	500 gms
Desire White compound	100 gms
Colour and flavour	As required



CHOCOLATE EASTER BUNNY

METHOD

- Melt the chocolate over a double boiler.
- After cooling, pour it into an Easter Bunny mould.
- Keep it refrigerated till it sets and retains the shape of the Bunny.

WHAT YOU NEED

INGREDIENTS	WEIGHT
Desire Milk compound	500 gms
Colour and flavour	As required



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BUNGE

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