

# MASTERLINE

# Shower of Goodies

A collage of various desserts. In the top left is a round cake with yellow frosting, green icing leaves, and cherries. To its right is a stack of brownies drizzled with caramel sauce. Below the yellow cake is a red-glazed donut and a chocolate-glazed donut with yellow sprinkles. In the center is a chocolate cake topped with white cream and caramel sauce. To the right of this is a walnut and a pink flower. In the bottom left is a basket of round, golden-brown breads. In the bottom right is a chocolate cake with a large hole, served with strawberries and a small piece of cake.



*Introducing*

Easy To Make And Delicious



# **PREMIUM DONUT MIX**





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Flavoured



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Sweet Sugarless Muffins

*Dear Baker Friends,*

This issue comes to you packed with wonderful new ideas that you haven't even have experienced before. We are also introducing a range of new exciting and mouthwatering products including Choco Lava, Brownies, Multigrain Cakes, Donuts and Low Sugar Muffins. You might wonder why we have lined up this shower of innovative recipes. Well, it's the call of the season! And the fact your customers are looking for more and more delicious surprises like these!

Do try out each recipe and discover how easy it is to delight your customers! If you need any assistance, do get in touch with us.

Happy Baking!

Warm regards

*Team Masterline*

## FOR PRIVATE CIRCULATION ONLY

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## Introducing

# Desire Multigrain Cake

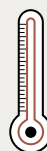
Vanilla and Chocolate Flavoured

### METHOD

- In a mixing bowl, add water and eggs. Mix for 30 seconds at slow speed
- Add Desire Multi-grain Cake Mix – Vanilla / Chocolate flavoured and blend for about 2 minutes at slow speed. Scrape down the sides of the bowl.
- Increase to medium speed and continue blending for another 3 minutes
- Change to slow speed and add Lily Sunflower Oil and mix for 1 minute
- Bake in a tray at 170°C for 45 minutes
- For cake icing, add honey, mix with sugar syrup, add any flavour to the icing layer

### WHAT YOU NEED

INGREDIENTS	WEIGHT
Desire Multi-grain Cake Mix – Vanilla / Chocolate Flavoured	1000 gms
Water	500 gms
Eggs	200 gms
Lily Sunflower Oil	50 gms
Honey (for layer)	50 gms



170° C



45 Min.

# The International Brownie

## METHOD

- To a mixing bowl, first add water, Enhance Brownie Mix and coffee powder and blend for about 1 minute on slow speed
- Add the melted Desire Dark Compound and Lily Sunflower Oil and mix together
- Slowly pour in the brownie mix
- Scrape down the sides of the bowl
- Increase to medium speed and continue blending for another 2 minutes
- Add walnuts to the batter
- Pour the mixture into greased baking trays and bake at 180°C for 20-25 minutes
- Coat the brownie with the truffle sauce and garnish with the balance walnuts
- Allow to set. Cut into square shapes and serve to eat.



## Prepare Desire Chocolate Truffle

- Melt chocolate on a double boiler and keep aside
- Heat the Fiona whip topping on heater or gas range. Bring the cream to near boiling stage but do not let it boil. Please ensure that there is no fat separation in the boiled cream.
- Add the melted chocolate to the cream and stir till smooth and silky

## WHAT YOU NEED

INGREDIENTS	WEIGHT
Enhance American Fudge Brownie Mix	1000 gms
Water	400 gms
Lily Sunflower Oil	300 gms
Desire Dark Chocolate (melted)	300 gms
Chopped walnuts	100 gms
Coffee Powder	15 gms

INGREDIENTS	WEIGHT
Desire Dark Chocolate	500 gms
Fiona Cream	500 gms



180° C



20 - 25 Min.





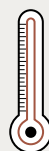
## *Choco Lava with Pecans Nut*

### METHOD

- To a mixing bowl add the melted Desire Dark Compound, Lily Sunflower Oil and mix together
- To the mixture, add chopped pecan nuts, water and Enhance Choco Lava Mix and blend for about 1 minute at slow speed
- Scrape down the sides of the bowl
- Increase to medium speed and continue blending for another 2 minutes
- Pour the mixture into greased baking cupcake moulds
- Bake at 220°C for 7 to 9 minutes

### WHAT YOU NEED

INGREDIENTS	WEIGHT
Enhance Egg Free Choco Lava Mix	1000 gms
Water	500 gms
Lily Sunflower Oil	500 gms
Desire Dark Compound (melted)	300 gms
Pecans nuts ( Roasted )	50 gms



220° C



7-9 Min.

# Garlic Rusk

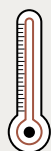
## METHOD

- Soak chopped garlic in Lily Sunflower Oil overnight
- Dissolve sugar and salt in water
- Sprinkle Angel Instant Yeast, Summit Bread Improver on the flour
- Add flour into the water solution and start kneading
- Add Lotus Margarine and Lily Sunflower Oil
- Continue kneading till a well-developed dough is obtained
- Before removing the dough from the mixing bowl, add the oil in which garlic was soaked
- Divide the dough and place it in a greased baking tray for proofing
- Once proofing is complete, bake at 200°C for 20 – 25 minutes
- Slice after it cools



## FOR COATING

- Mix melted GSM, Lily oil and garlic paste together
- Place the sliced rusks on the table and apply coating mix on them
- Arrange on a tray and dry in the oven at 150°C for 40 - 45 minutes



200° C



20-25 Min.

## WHAT YOU NEED

INGREDIENTS	WEIGHT
Maida	1000 gms
Angel Instant Yeast	10 gms
Summit 250 Bread Improver	1 gm
Salt	15 gms
Sugar	100 gms
Milk Powder	50 gms
Lily Sunflower Oil	50 gms
Lotus Margarine	100 gms
Water	450 gms
Chopped Garlic (Soaked In Lily Sunflower Oil) Overnight	100 gms
For Coating - Melted GSM	250 gms
For Coating - Lily Oil	250 gms
For Coating - Garlic Paste	50 gms





## Introducing Egg Free Vanilla Muffin

### METHOD

- Add water and sugar in a bowl
- Mix until completely dissolved
- Add Enhance Egg Free Muffin Mix Concentrate Vanilla Flavoured, Flour and Lily Sunflower Oil in sugar syrup
- Mix at slow speed for 2 minutes with flat blade
- Pour the batter into greased muffin moulds and bake at 180°C - 190°C for 20 - 25 minutes

Batter temperature : 23-25°C

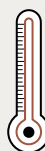
Scaling weight : approx. 40 g

Baking temperature : approx. 180-190°C

Baking time : approx. 20-25 minutes

### WHAT YOU NEED

INGREDIENTS	WEIGHT
Enhance Egg Free Muffin Mix Concentrate - Vanilla Flavoured	1000 gms
Flour	1750 gms
Sugar	1700 gms
Water (15°C)	1500 gms
Lily Refined Sunflower Oil	2000 gms



190° C



20 - 25 Min.





# Egg Based Vanilla Muffin

## METHOD

- Add water and sugar in a bowl
- Mix until completely dissolved
- Add Eggs, Enhance Muffin Mix Concentrate -Vanilla Flavoured, Flour and Lily Sunflower Oil in sugar syrup
- Mix at slow speed for 2 minutes with flat blade
- Pour the batter into greased muffin moulds and bake at 180°C - 190°C for 20-25 minutes

**Batter temperature** : 23-25°C

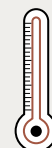
**Scaling weight** : approx. 40 g

**Baking temperature** : approx. 180-190°C

**Baking time** : approx. 20-25 minutes

## WHAT YOU NEED

INGREDIENTS	WEIGHT
Enhance Muffin Mix Concentrate - Vanilla Flavoured	1000 gms
Flour	1800 gms
Eggs	1800 gms
Sugar	1700 gms
Water (15°C)	500 gms
Lily Refined Sunflower Oil	1600 gms



190° C



20 - 25 Min.



## Brownies for the Soul

### Eggless Brownie

#### METHOD

- To a mixing bowl, first add water, Enhance Brownie Mix and coffee powder and blend for about 1 minute at slow speed
- Add the melted Desire Dark Compound and Lily Sunflower Oil and mix together. Then slowly pour in the brownie mix.
- Scrape down the sides of the bowl
- Increase to medium speed and continue blending for a further two minutes
- Add walnuts to the batter
- Pour the mixture into greased baking trays and bake at 180°C for 30 - 35 minutes

## Delicious Caramel Fudge

#### METHOD

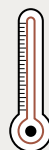
- In a thick medium pan add GSM, condensed milk and brown sugar
- Heat for 5 minutes, stirring every 30 seconds
- Give the caramel fudge a good stir, then add in the Desire White Compound. Stir until the compound has melted and the mixture is smooth. Add salt and stir
- Keep the caramel fudge at room temperature

#### WHAT YOU NEED

INGREDIENTS	WEIGHT
Enhance Egg-free Brownie Mix	1000 gms
Water	400 gms
Lily Sunflower Oil	300 gms
Desire Dark Chocolate (melted)	200 gms
Chopped walnuts	100 gms
Coffee Powder	15 gms

#### WHAT YOU NEED

INGREDIENTS	WEIGHT
Desire White Compound	150 gms
Condensed milk	240 gms
Brown sugar	90 gms
Salt	2 gms
GSM	60 gms



180° C



30 - 35 Min.



# Introducing

## Desire Donut

### METHOD

- Use half cold water and half crushed ice and knead all the ingredients for 1 - 2 minutes at slow speed and 10-12 minutes at medium speed in the kneading machine till the dough is elastic. The ideal temperature for the dough is 20°C.
- Rest the dough for 4 to 5 minutes.
- Roll the dough out to the desired thickness (1 cm).
- Punch with a donut cutter (pieces from 40g to 42g).
- Rotate the pieces before depositing them.
- Ferment at 35 - 40°C for 30-45 minutes (80 % Humidity recommended)
- Fry at 180°C - 190°C, till a golden brown colour is observed.
- Glaze while the product is hot.

### WHAT YOU NEED

INGREDIENTS	WEIGHT
Desire Premium Donut Mix	1000 gms
Water	500 gms
Angel Instant Dry Yeast	25 gms
Lily Refined Sunflower Oil	50 gms
Flavour	As required

### GLAZE FOR DONUT TOPPING

#### METHOD

- In a bowl melt the Desire White Compound
- Add Enhance Flavoured Gel into the melted Desire White Compound and mix together
- Use for donut topping



190° C



30 - 35 Min.



## Chilly Rusk

### METHOD

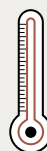
- Sieve the flour
- Dissolve sugar and salt in water
- Sprinkle Angel Instant Yeast, Summit 250 Bread Improver on the flour
- Add the flour into the water solution and start kneading
- Add the Lotus Margarine and Lily Sunflower Oil
- Continue kneading till a well-developed dough is obtained
- Before removing the dough from the mixing bowl, add red chilly flakes .
- Divide the dough and place it in a greased baking Tray for proofing
- Once proofing is complete bake at 200°C for 20 - 25 minutes
- Slice after cooling.

### FOR COATING

- Mix melted GSM, Lily Sunflower Oil and red chilly flakes together
- Place the sliced rusks on the table and apply coating mix on them
- Arrange on a tray and dry in the oven at 150°C for 40 - 45 minutes

### WHAT YOU NEED

INGREDIENTS	WEIGHT
Maida	1000 gms
Angel Instant Yeast	10 gms
Summit 250 Bread Improver	1 gm
Salt	15 gms
Sugar	100 gms
Milk powder	50 gms
Lily Sunflower Oil	50 gms
Lotus Margarine	100 gms
Water	450 gms
Red chilly flakes	25 gms
Melted GSM (for coating)	250 gms
Lily Oil (for coating)	250 gms
Chilly flakes (for coating)	25 gms



200° C



20-25 Min.



# Enhance Premium-Egg free Vanilla Cake

## METHOD

- To a mixing bowl add water, Enhance Premium Egg free Vanilla Cake Mix and Enhance Cake Gel
- Mix at slow speed for 1 minute with a whisker
- Scrape down the sides and whip the mixture at high speed for 3 minutes
- Add Lily Sunflower Oil slowly while mixing at slow speed for 30 seconds
- Pour the mixture into greased baking trays and bake at 180°C for 60 minutes



## WHAT YOU NEED

INGREDIENTS	WEIGHT
Enhance Premium-egg free Vanilla Cake Mix	1000 gms
Enhance Cake Gel	15 gms
Lily Refined Sunflower Oil	70 gms
Water (15c)	550 gms
Cardamom powder	5 gms



180° C



60 Min.



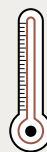
## *Introducing Sweet Sugarless Muffins*

### METHOD

- Add Enhance Egg Free Sugarless Vanilla Muffin Mix, Lily Sunflower Oil and water in a bowl
- Mix at slow speed for 2 minutes with flat blade
- Pour the batter into muffin moulds and bake at 170° C to 180° C for 25 – 30 minutes

### WHAT YOU NEED

INGREDIENTS	WEIGHT
Enhance Sugarless Vanilla Muffin Mix	1000 gms
Lily Refined Sunflower Oil	445 gms
Water (15°C)	735 gms



180° C



25 - 30 Min.





*Introducing*



# Multigrain

(GLUTEN-FREE) CAKE MIX



CHOCOLATE AND VANILLA FLAVOURS

*Introducing*

BUNGE

**ENHANCE**<sup>TM</sup>

Performance with Purity

MIXES FOR FINE BAKERY WARES

Available In  
Egg Free and Egg Based

**Concentrate Range Of Muffin Mixes**





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*With*  
*Improved stability | Better volume*  
*White colour | Excellent taste*

Light  
Smooth  
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