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MASTERLINE

BULLETIN

Festive Season Special



**EXPLORE VARIETY OF CREATIVE
MOUTH-WATERING RECIPES!**



**INTRODUCING
1 KG PACK**

**EXPLORE
THE DELICIOUSNESS OF
CAKES & MUFFINS WITH**

GSM *Classic*



Dear Baker Friends,

This bulletin is packed with innovative ideas that we are delighted to share with you. We have a range of new and exciting recipes including hot masala roles, special berry cookies and many more for you to excite your customers with. At Masterline it has been our endeavor over the years to give you the best of the best for you to make your customers happy with this festive season.

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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Guilt Free Twists

METHOD

- Prepare dough using all the above ingredients and only 50 gms of Lily Star NT
- Rest the dough for 20 minutes
- Make a block of 5 x 5(inches)of Lily Lite NT of 10 mm thickness using a plastic / butter paper
- Roll the dough to one and a half times the size of the block. Place the margarine in the center, cover from all the sides and roll into a rectangle and single fold
- Rest for 5-10 minutes and repeat the same fold
- Rest the dough for 30 minutes

BONUS RECIPE METHOD:

Guilt Free Cheese Twists

- Roll out the dough to make an oblong of 24 x 10 inches
- Brush with milk / water, sandwich the pieces with the grated cheese and red chilli flakes
- Press together and cut into strips approx. ¾ cm
- Twist to strips and place on greased baking trays
- Leave to stand for 15 minutes.
- Preheat the oven to 200° C. Bake for 15 to 20 minutes

WHAT YOU NEED

INGREDIENTS	WEIGHT
Maida	1 kg
Lily Star NT (Vanaspati)	50 gm
Lily Lite NT (Margarine)	400 gm
Sugar	50 gm
Salt	10 -15 gm
Cold water (15° C Temperature)	500 ml

INGREDIENTS	WEIGHT
Lily NT puff pastry dough	500 gm
Red chilli flakes	To taste
Grated cheese	150 gm

Masterline products used in this recipe

- Lily Star NT (Vanaspati)
- Lily Lite NT (Margarine)



200° C



15-20 Min.





Guilt Free Masala Roll

METHOD

DOUGH

- Prepare dough using all the above ingredients and only 50 gms of Lily Star NT
- Rest the dough for 20 minutes
- Mix the masala into Lily Star NT. Make a block of 5X5(inches) and of 10 mm thickness using a plastic / butter paper
- Roll the dough to one and half times the size of the block. Place the vanaspati in the center, cover from all the sides and roll into a rectangle and single fold, rest for 5-10 minutes and repeat the same fold
- Rest the dough for 30 minutes
- Roll out the dough to desired sizes
- Holding the edges, twist the dough till the center and place in a baking tray
- Spray water and bake at 200° C - 220° C for 20 minutes

MASALA

- Heat oil in a pan and add chopped green chillies sauté
- Add chopped all leaf and mix well. Add pepper, salt, jeera, sesame seed cool the filling to room temperature
- Mix all the masala into Lily NT Vanaspati for lamination

Masterline products used in this recipe

- Lily Star NT (Vanaspati)

WHAT YOU NEED

INGREDIENTS	WEIGHT
Maida	1 kg
Lily Star NT (For Mixing)	50 gm
Lily Star NT (Vanaspati)	450 gm
Sugar	50 gm
Salt	20 - 25 gm
Cold water (15C Temperature)	500 ml

FOR MASALA

INGREDIENTS	WEIGHT
Jeera (Roasted & Crushed)	10 gm
Pepper (Roasted & Crushed)	10 gm
Corriander leaves (finely chopped)	½ bunch
Mint leaves (finely chopped)	½ bunch
Curry leaves (finely chopped)	30 leaves
Sesame seeds (White)	20 gm
Green chillies (Finely chopped)	30 gm



220° C



20 Min.





Crunchy Flake Cookies

METHOD

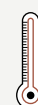
- Cream **Marvo Lite**, butter and bura sugar mix together
- Slowly add milk, baking soda, salt, vanilla powder and beat till light and fluffy
- Mix separately - flour, baking powder, corn and wheat flakes and pumpkin seeds
- Fold the mix into the cream. Make round balls and put pumpkin seeds on top
- Bake at 160° C, until baked

WHAT YOU NEED

INGREDIENTS	WEIGHT
Flour	250 gm
Burra sugar	200 gm
Marvo Lite	130 gm
Milk powder	25 gm
Butter	40 gm
Baking soda	3 gm
Baking powder	2 gm
Salt	2 gm
Corn flakes	50 gm
Wheat flakes	50 gm
Pumpkin Seeds	25 gm
Milk	50 gm
Vanilla powder	5 gm

Masterline products used in this recipe

- Marvo Lite



160° C



Until baked





Mixed Berry Cookies

METHOD

- Cream **Mravo Ultra**, ghee and sugar and beat till light and fluffy
- Slowly add condensed milk followed by milk powder, vanilla powder and salt
- Add baking soda and slowly pour in the milk and continue creaming
- Mix baking powder into maida and fold in to the ready fluffy cream
- Add the dried berries and cut the dough in desired cookie shapes (preferred weight 15 - 20 gm)
- Bake at 160° C until baked

WHAT YOU NEED

INGREDIENTS	WEIGHT
Maida	250 gm
Marvo Ultra	125 gm
Castor sugar	150 gm
Ghee	25 gm
Condensed milk	40 ml
Red, blue, straw berry & mixed berry (Dried)	80 gm
Skim milk powder	15 gm
Vanilla powder	5 gm
Salt	2 gm
Baking powder	2.5 gm
Baking soda	3 gm
Milk	30 ml

Masterline products used in this recipe

- Marvo Ultra



160° C



Until baked





Dried Fruit Cake

METHOD

- Cream **GSM Extra**, ghee, sugar & milk maid and mix till light and fluffy
- Add eggs one by one followed by vanilla essence to the cream and continue creaming
- Add maida, fruits and nuts to have a smooth batter
- Put in to greased cake mould & bake at 180° C for 45 minutes

WHAT YOU NEED

INGREDIENTS	WEIGHT
Maida	500 gm
Sugar	400 gm
GSM Extra	400 gm
Egg	600 gm
Ghee	100 gm
Milk mMaid	100 gm
Kiwi, Mango, Pineapple, Pechi, Stew berry (Dried)	250 gm
Cashewnuts chopped	200 gm
Vanilla powder	15 gm
Mixed fruite essence	10 gm

Masterline products used in this recipe

- **GSM Extra**



180° C



45 Min.





Healthy Soup Stick

METHOD

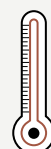
- Sieve the maida and atta & add the bread improver and gluten powder
- Sprinkle the **Angel Instant Yeast** into the flour mixture
- Dissolve the sugar and the salt in the water
- Add the flour into the water solution and start kneading
- Add caramel colour and **Lotus Margarine**
- Continue kneading till a well-developed dough is obtained
- Then add ajwain to the dough and mix it one last time
- Rest the dough for 15 minutes and allow fermentation
- You can also sprinkle ajwain on top of the dough
- Divide the dough into equal portions of 25gm and roll them to be thin and long and place in a greased baking tray for proofing
- Once the proofing is done bake at 180° C till baked

WHAT YOU NEED

INGREDIENTS	WEIGHT
Maida	250 gm
Atta	750 gm
Angel instant dry yeast	10 gm
Sugar	50 gm
Salt	20 gm
Lotus margarine (Trans Free)	100 gm
Summit 250 Bread Improver	1.5 gm
Gluten powder	5 gm
Water	500 ml
Ajwain or Oats or Sesame	25 gm

Masterline products used in this recipe

- Angel Instant Yeast
- Summit 250
- Lotus Margarine



180° C



Until baked





Fancy a Roll

METHOD

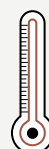
- Sieve the maida, milk powder & add Summit 250 bread improver together
- Sprinkle the **Angel Instant Yeast** into the flour mixture
- Dissolve the sugar and the salt in the water
- Add the flour into the water solution and start kneading
- **Add LOTUS MARGARINE**
- Continue kneading till a well-developed dough is obtained
- Place the dough for 15 minutes and allow fermentation
- Divide the dough into equal portions of 50gms, and roll them as desired and place it in a greased baking tray for proofing
- Once the proofing is done bake at 220° C for 20 minutes

WHAT YOU NEED

INGREDIENTS	WEIGHT
Maida	1 kg
Milk powder	50 gm
Angel instant dry yeast	8 gm
Sugar	50 gm
Salt	20 gm
Lotus margarine (Trans free)	80 gm
Summit 250 bread improver	1.5 gm
Water	550 ml

Masterline products used in this recipe

- Angel Instant Yeast
- Summit 250
- Lotus Margarine



220° C



20 Min.





Multigrain Cake Rusk

METHOD

- In a mixing bowl add water and eggs and mix for 30 seconds at slow speed
- Add Desire multigrain cake mix and blend for about 2 minutes at slow speed. Scrape down the sides of the bowl add cardamom powder.
- Increase to medium speed and continue blending for another 3 minutes.
- Change down to slow speed and add Lily oil, ghee and mix for 1 minute.
- Bake in a tray at 170° C for 45 minutes .
- On the next day, cut the cake into slices with a thickness of 10mm, arrange on a tray and dry in the oven at 140° C till crisp

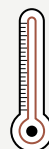
Multigrain CAKE RUSK

WHAT YOU NEED

INGREDIENTS	WEIGHT
Desire multigrain vanilla cake mix	500 gm
Water	100 ml
Eggs	250
Lily Sunflower Oil	50 ml
Ghee	50 gm
Cardamom powder	5 gm

Masterline products used in this recipe

- Desire Multigrain Cake Mix
- Lily Sunflower Oil



170° C



45 Min.





Peanut Butter Cake Rusk

METHOD

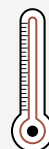
- To a mixing bowl add water and **Enhance** Premium Egg free Vanilla cake mix and mix at slow speed for 1 minute with a flat blade
- Scrape down the sides and whip the mixture at high speed for 3 minutes
- Add Lily refined sunflower oil slowly and finally add peanut butter while mixing at slow speed for 30 seconds
- Pour the mixture into a greased baking toast-mould and bake at 160° C until baked
- On the next day, cut the cake into slices with a thickness of 10mm , arrange on a tray and dry in the oven at 140° C till crisp

WHAT YOU NEED

INGREDIENTS	WEIGHT
Premium-Egg Free Vanilla Cake mix	1 kg
Peanut Butter	200 gm
Lily Refined Sunflower Oil	100 ml
Water (15° C)	500 ml

Masterline products used in this recipe

- Lily Refined Sunflower Oil
- Enhance EF Premium Cake Mix



160° C



Until baked





Pista Cake Rusk

METHOD

- Add water and then Desire egg free Vanilla cake mix in a mixing bowl and blend it at slow speed for 2 minutes using a flat blade
- Stop mixing, scrape down the sides and mix it at medium speed for 3 minutes
- Slowly add melted Marvo Ultra and mix for 1 minute at slow speed
- Add pista powder and mix it one final time
- Pour the mixture into a greased baking toast-mould and bake at 160° C until baked
- On the next day, cut the cake into slices with a thickness of 10mm, arrange on a tray and dry in the oven at 140° C till crisp

WHAT YOU NEED

INGREDIENTS	WEIGHT
Desire egg free vanilla cake mix	1 kg
Water	450 ml
Trans free Marvo Ultra (Melted)	150 gm
Pista powder / Crushed pista	200 gm
Pista essence	5 ml

Masterline products used in this recipe

- Desire EF Cake Mix
- Marvo Ultra



160° C



Until baked





Classic Banana - Walnut Cake

METHOD

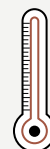
- Add sugar and water in a bowl
- Mix it until it dissolves completely
- Add enhance classic- cake concentrate vanilla flavoured, flour and Enhance cake improver in a bowl
- Mix at slow speed for 1 minute with whisker
- Scrape down & whip the mixture at high speed for 3 minutes
- Add banana, walnuts & oil slowly while mixing at slow speed for 30 seconds
- Pour the batter into a greased & lined baking trays and bake at 170° - 180° C for 40-45 minutes

WHAT YOU NEED

INGREDIENTS	WEIGHT
Enhance Classic - EF vanilla cake concentrate	100 g
Flour	350 g
Sugar	300 g
Enhance cake improver	20 g
Oil	60 g
Water (15° C)	400 g
Banana (mashed)	200 g
Walnuts (chapped)	100 g

Masterline products used in this recipe

- Enhance Classic- Cake Concentrate
- Enhance Cake Improver



180° C



40-45 Min.



SSM Magic



*For All Bright & Shiny
Cake Decorations*

PREMIUM RANGE *of bakery products from* **MASTERLINE**



BUNGE

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