

Volume 96, December 2019

MASTERLINE

BULLETIN

Merry Christmas

& Happy New Year

X-MAS SPECIAL
RECIPES



Introducing

*Jenna*TM Whip Topping Cream



Light Smooth White

With

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



Dear Baker Friend,

This Christmas and new year season, we at Masterline would like to thank you for your valuable partnership throughout 2019.

This being the last bulletin of the year, we present to you some delightful recipes for you to spread happiness amongst your customers during this season of joy and giving.

Masterline bulletin brings to you recipes varying from Traditional Plum cake and Classic Marble cakes to innovative new cakes and muffins

Try out all the exciting recipes from this edition of Masterline bulletin and delight your customers with tasty, mouth-watering and traditional cakes and goodies.

Merry Christmas and Happy New Year to you, your family and your customers.

Warm regards

Team Masterline

Check out our
Website

www.masterlineonline.com



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Plum Cake for Everyone

HOW TO MAKE

- Take GSM Extra with sugar in a mixing bowl. Blend and whip to form light and fluffy mixture.
- Add liquid glucose and jam and beat to form a mix
- Add eggs one by one followed by vanilla flavoUr, fruit essence, spices and vinegar and continue creaming
- Mix salt, baking powder, baking soda in maida and keep aside
- Fold maida into the cream, then add slowly fruit mix to form a smooth batter
- Pour batter in greased and lined baking moulds
- Bake at 180°C for 40 - 45 minutes

Please Note: When adding mixed fruits and tutty fruity it is always recommended to dust with maida so that it does not settle down into the batter

WHAT YOU NEED

INGREDIENTS	QUANTITY
GSM Extra	1000 gms
Flour	1000 gms
Sugar	800 gms
Eggs	1000 gms
Liquid Glucose	100 ml
Mix Fruit Jam	100 gms
Baking Powder	5 gms
Baking Soda	5 gms
Sorbitol	30 ml
Mix Spices	20 gms
Caramel Colour	40 gms
Vinegar	20 ml
Mix Fruits	2000 gms
Mix Fruit Essence	25 ml
Vanilla Powder	20 gms



180°C



40-45 min



Christmas Plum Pudding

HOW TO MAKE

- Blanch the almonds in water and remove skin
- Mix the blanched almonds, orange and lemon rinds, lemon, orange juice, spice powder and brandy essence together
- Take eggs and sugar in a bowl and whip well
- Add almond mixture to the egg mix followed by bread crumb and slowly pour in the melted GSM Classic
- Cover with a damp cloth on container and refrigerate for a minimum of 12 hours
- Take out pudding mix and fill in the pudding mould upto 3 / 4th cover with food grade aluminum foil and place on double boiler in oven. Bake at 180° C for 2 hours.
- Refrigerate and serve hot

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	400 gms
Sugar	600 gms
GSM Classic	500 gms
Eggs	600 gms
Fresh Bread Crumbs	200 gms
Salt	5 gms
Brandy Essence	10 ml
Almonds	100 gms
Fruit Mix	1000 gms
Apple (Chopped)	2 nos
Mix Spice (Powder)	20 gms
Orange & Lemon Rind	5 nos
Orange & Lemon Juice	200 ml



180° C



2 hrs





Egg-free Plum Cake

HOW TO MAKE

- Add water to Desire Chocolate & Vanilla Cake Mixes taken separately in two mixing bowls
- Blend for about one minute at slow speed using flat blade. Scrape down the sides of the bowl.
- Increase to medium speed and continue blending for further three minutes
- Change down to slow speed and slowly pour in Lily Oil
- Fold in Plum fruits and mashed banana in the batter and mix with spices and essence
- Pour batter in greased and lined baking moulds
- Bake in the oven at 160° C till baked

WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Egg-free Chocolate Cake Mix	500 gms
Desire Egg-free Vanilla Cake Mix	500 gms
Water	450 ml
Lily Sunflower Oil	200 ml
Plum Fruits	1 kg
Banana (Mashed)	100 gms
Orange Oil	5 ml
Lemon Oil	2.5 ml
Spice Powder	20 gms



160° C



till baked



Special Red Velvet Cake

HOW TO MAKE

- Add water and Desire Red Velvet Mix in a mixing bowl and mix with whisk at slow speed for 2 minutes
- Scrape down the sides and mix at medium speed for 3 minutes
- Add Lily Refined Sunflower Oil and mix at slow speed for 2 minutes
- Pour the batter into greased and lined baking moulds
- Bake at 160° C - 170° C for 40-45 minutes

WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Red Velvet Mix	1000 g
Water	425 g
Lily Refined Sunflower Oil	80 ml



170° C



40-45 min





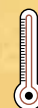
New Year Special Mawa Muffins

HOW TO MAKE

- Add water and then the Desire Muffin Mix in a bowl
- Blend for about one minute on speed 1. Scrape down the sides of the bowl.
- Add Mawa and increase machine speed to 2 and continue mixing for another two minutes.
- Add milk essence, Pista and Lily Refined Sunflower Oil and mix at slow speed for a minute
- Pour the batter in muffin paper cups or oiled and lined baking moulds.
- Bake at 165° C - 170° C for 20 minutes

WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Vanilla Muffin Mix	500 g
Water	450 ml
Lily Refined Sunflower Oil	100 g
Mawa	100 g
Pista Crushed	100 g
Milk Essence	5 ml



170°C



20 min





Classic Marble Cake

HOW TO MAKE

- Add water to Desire Egg-free Chocolate and Vanilla Cake Mixes taken separately in two mixing bowls
- Blend for about one minute at slow speed using flat blade. Scrape down the sides of the bowl.
- Increase to medium speed and continue blending for further two minutes
- Change down to slow speed, add butter scotch essence and slowly pour in the Lily Oil
- Pour the batter in greased and lined baking moulds
- Bake in the oven at 160° C till baked

WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Egg-free Chocolate Cake Mix	500 gms
Desire Egg-free Vanilla Cake Mix	500 gms
Lily Sunflower Oil	100 ml
Water	200 ml
Butter Scotch Essence	5 ml



160° C



till baked



Yum Plum Muffins

HOW TO MAKE

- Add water and then Desire Vanilla Muffin Mix in a bowl
- Blend at slow speed for about 1 minute and then scrape down the sides of the bowl.
- Increase to medium speed and continue blending for further 2 minutes
- Change down to slow speed and slowly pour in the melted Marvo, caramel colour and mix for 1 minute
- Fold in the plum fruit, mashed banana in the batter along with the mix spices, oils and essence
- Pour the batter in oiled and lined baking moulds
- Bake in cake tins at 170° C - 180° C till baked

WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Vanilla Muffin Mix	1000 g
Water	500 g
Marvo (Melted)	150 g
Caramel Colour	20 g
Mix Fruits	1000 g
Banana (Mashed)	100 g
Mix Fruit Essence	5 ml
Orange Oil	5 ml
Lemon Oil	2.5 ml
Spice Powder	20 g



180° C



till baked





Traditional Fruit & Nut Cake

HOW TO MAKE

- Cream GSM Extra with pineapple jam and sugar till light and fluffy
- Add egg one by one to form a batter, then add vanilla and mix fruit essence
- Add all dry fruits to the cream and continue creaming
- Finally add maida mix on slow speed for 1 minute
- Pour the batter in lined and greased baking moulds
- Bake at 165° C - 170° C for 50 minutes

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	1000 g
GSM Extra	1000 g
Eggs	1000 g
Sugar	1000 g
Tutty Fruity	600 g
Almonds	100 g
Cashewnut	100 g
Sultanas	500 g
Fig	100 g
Apricot	100 g
Ginger Peel	100 g
Orange Peel	100 g
Pineapple Jam	100 g
Mix Fruit Essence	15 g
Vanilla Essence	15 g



170° C



50 min





Rich Plum Cake

HOW TO MAKE

Fruit-Mix Recipe

- Clean and wash the sultanas and grape raisins, dry them for a day to remove the extra water
- Chop the peel, cherry and dates into small pieces
- Mix all the fruits with spices, mace and nutmeg to form a fruits mix
- Take separately lemon rind, orange rind, orange juice, lemon juice, rum essence, honey, date syrup, rose water, jam and finally add mix fruit essence and caramel colour. Mix well.
- Then add the above mix into the first fruits mixture and allow it to soak in plastic airtight container for two weeks

Please Note: The given fruit mix recipe is for the basic batter given below.
Shake well container every week to get uniform soaking

Cake-Batter Recipe

- Take GSM Classic with sugar in a mixing bowl. Blend and add liquid glucose and then whip to form light and fluffy mixture.
- Add eggs one by one followed by vanilla flavour and keep creaming
- Beat in the egg slowly, while adding a small quantity of flour to avoid curdling
- Blend in all the flour mixed with baking powder, soda to have a smooth batter. Finally add the soaked fruits.
- Pour batter in greased and lined baking moulds. Bake at 180° C for 40 - 45 minutes.



180° C



40-45 min

WHAT YOU NEED

INGREDIENTS	QUANTITY
Dates	500 gms
Sultanas (Seedles Grape)	1000 gms
Raisins	500 gms
Orange Ginger Peel & Cherries	500 gms each
Lemon Rind	2 gms
Lemon Juice	5 ml
Orange Rind	10 gms
Orange Juice / Rum Essence	20 ml each
Caramel Colour	40 ml
Mix Fruits Jam	100 gms
Honey & Date Syrup	50 ml each
Rose Water	100 ml
Spices Mix	20 gms
Mace / Nutmeg	5 gms each
Fruit Essence	15 ml

INGREDIENTS	QUANTITY
GSM Classic	1000 gms
Maida	1250 gms
Grain Sugar	1000 gms
Eggs	1250 gms
Liquid Glucose	100 gms
Vanilla Powder	10 gms
Baking Powder / Baking Soda	5 gms each



Egg-based Plum Cake

HOW TO MAKE

- Add water, eggs and Desire Vanilla Cake Mix in a mixing bowl
- Blend for about one minute at slow speed using flat blade. Scrape down the sides of the bowl.
- Increase to medium speed and continue blending for further three minutes
- Change down to slow speed and slowly pour in melted Marvo
- Add Plum fruits, mashed banana, spice powder, caramel colour and mix fruit essence and mix for ½ minute at slow speed
- Pour batter in greased and lined baking moulds
- Bake in the oven at 160° C till baked

WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Vanilla Cake Mix	1000 gms
Eggs	500 gms
Water	200 ml
Marvo (Melted)	200 gms
Caramel Colour	50 ml
Plum Fruits	1000 gms
Banana (Mashed)	100 gms
Mix Fruit Essence	5 ml
Orange Oil	5 ml
Lemon Oil	3 ml
Spice Powder	20 gms



160° C



till baked



Chocoholic - Chocolate Cake

HOW TO MAKE

- Add water, eggs and Enhance Chocoholic Premium Cake Mix in to a mixing bowl.
- Mix with whisk at slow speed for 1 minute
- Scrape down and whip the mixture at high speed for 3 minutes
- Add Lily Refined Sunflower Oil slowly while mixing at slow speed for 30 seconds.
- Pour the batter into greased & lined baking trays
- Bake at 170° C - 180° C for 30-35 minutes

WHAT YOU NEED

INGREDIENTS	QUANTITY
Chocoholic - Chocolate Cake Mix	1000 g
Lily Refined Sunflower Oil	60 g
Water (15° C)	220 g
Eggs	500 g



180° C



30-35 min



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