

Volume 101, March 2021

MASTERLINE

BULLETIN

Healthy Tasty *Range*

WITH MASTERLINE
TRANS FREE PRODUCTS



Dear Baker Friend,

The worst of the Pandemic is behind us. It's time to once again celebrate each and every festival we were forced to miss out on last year. And what better way to start than with the Festival of Colours – Holi! As the post-Pandemic era unfolds, it fills the air with hope, excitement and opportunity. A new dawn ushering in the promise of good health and wellbeing beckons us. At Masterline, we remain committed to bringing you the healthiest best in baking experiences.

We are delighted to present a range of healthier products with NO TRANS FAT. Now, your customers can relish easier-to-digest baking delights, low on bad cholesterol and high on good cholesterol. This bulletin features a delectable range of recipes – from Puffs to tea Cakes – all made with our range of Transfat free products. We are confident they will all have your customers coming back for more!

Do try these recipes out, one by one. If you require any assistance, please call us at 080-4644 5300 or write to us at atbas.masterline.services@bunge.com. We will be more than happy to help you in any way possible.

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Happy Baking,

Team Masterline

FOR PRIVATE CIRCULATION ONLY

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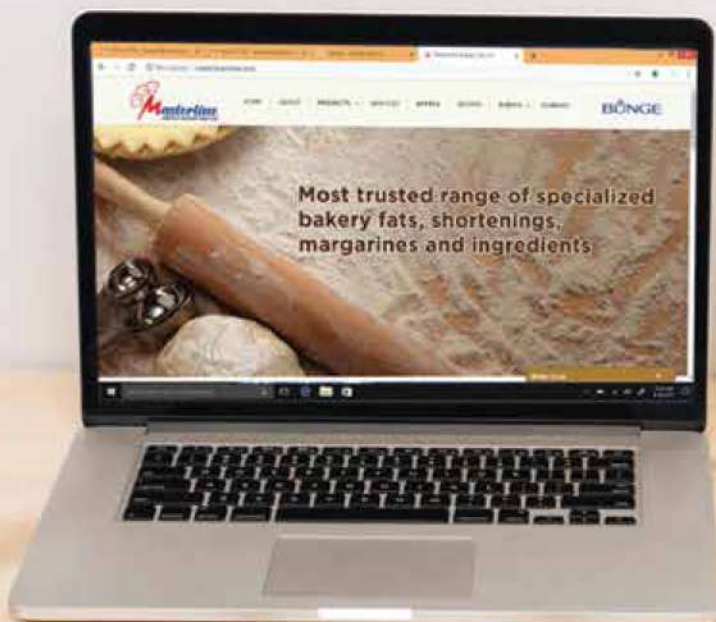
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Check out our **Website**

www.masterlineonline.com ▶



Trans Free Products



FATS are the key ingredient of the Bakery Industry and this industry is growing at a fast pace in India and is expected continue growing over the next decade.

This reflects the popularity and increased demand for bakery products across the country.

Food companies began using hydrogenated oil to help increase shelf life and save costs. Hydrogenation is a process in which a liquid unsaturated fat is turned into a solid fat by adding hydrogen. During this manufactured partial hydrogenation, a type of fat called trans fat is made.

While small amounts of trans fats are found naturally in some foods, most trans fats in the diet come from processes like hydrogenation. Partially hydrogenated oils can affect heart health causing an increase in "bad" (low-density lipoprotein, or LDL) cholesterol and lowering of "good" (high-density lipoprotein, or HDL) cholesterol. On the other hand, a fully hydrogenated oil contains very little trans fat, mostly saturated fat, and doesn't carry the same health risks as trans fat.

Benefits and functions of fats in our diet

1. Source of energy to the human body
2. Gives healthy skin, nails and hair
3. Protects vital organs in the human body
4. Oils and Fats alter hormone production
5. Protect brain cells in the human body
6. They absorb vitamins - essential for the human body
7. Reduce the chances of Arthritis

With this, the trans fats in **Vanaspatti** /bakery shortening/margarine would be less than 2 per cent to bring the level of trans fats to zero in food. To help the industry, this would be implemented in a phased manner.

Masterline being a pioneer in the oils and fats space has had the largest range of **Transfat** free products in the country long before it was mandated by WHO or FSSAI. This goes to show **Bunge's** dedication towards bringing to you, our customers nothing but the healthiest and best.





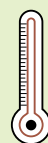
GUILT FREE CRISPY PUFF (BASE DOUGH RECIPE) (With AMRIT SUPER - Trans free)

HOW TO MAKE

- Take a mixing bowl and add sugar, salt & chilled water. Mix till the sugar & salt dissolve.
- Add maida and knead the dough till 70% ready.
- Add 50 gm **Amrit Super** in the dough and knead well to make it medium soft.
- Keep the dough covered under a wet cloth to rest for 20 minutes.
- Roll out the dough to make a rectangle.
- Apply half the **Amrit Super** on the dough.
- Fold the dough once from the sides towards the center.
- Again fold the dough so that it looks like a book fold and rest for 10 minutes.
- Roll out the dough to make a rectangle.
- Apply the remaining **Amrit Super** on the dough.
- Fold the dough once from the sides towards the centre.
- Again fold the dough so that it looks like a book fold.
- Rest the dough for 10 minutes under a wet cloth.
- Roll the dough to a rectangle. Fold the dough once from the sides towards the center.
- Again fold the dough so that it looks like a book fold. Fold it like a double book fold.
- Cover under a cloth for approx. 30 minutes.
- Sheet the dough to required thickness and cut to desired shape.
- Spray water and bake at 200°C - 220°C for 20-30 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Flour	1000 gms
Salt	20/25 gms
Sugar	50 gms
Amrit Super (For Dough Mixing)	50 gms
Chilled Water	550 ml
Amrit Super (For Lamination)	450 gms



220°C



20-30 Min.



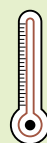
CLASSIC ALOO PUFF

HOW TO MAKE

- Take the potatoes and thoroughly wash them. Boil and remove the skin. Wash once more then dice them.
- Boil the green peas and keep aside.
- Next, take the oil in a pan and heat it. Add jeera, coriander seeds and curry leaves.
- Then add green chili and ginger garlic paste. Saute for some time.
- Then add the dry powders. Fry till the oil separates. (This indicates the masala is cooked).
- Lastly, add the potatoes and mix well into the prepared masala.
- Add the green peas. Add salt to taste. Garnish with coriander leaves and keep for cooling.
- Roll the puff pastry dough in to 3mm thickness and cut into squares.
- Put the filling on the dough and fold in.
- Bake at 220°C for 30 minutes.
- Bake still crisp and golden brown.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Potato	250 gms
Green Peas	50 gms
Oil	50 ml
Jeera	1 tsp
Coriander Seeds	1 tsp
Ginger Garlic	1 tsp
Green Chilly	20 nos
Mixed Spice	½ tsp
Coriander Leaves	50 nos
Curry Leaves	10 gms



220°C



30 Min.



DELIGHTFULLY LITE PUFFS (BASE DOUGH RECIPE) (With LILY LITE - Trans free Margarine)

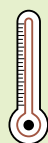
HOW TO MAKE

- Take a mixing bowl and add sugar, salt & chilled water. Mix till the sugar & salt dissolve.
- Add maida and knead the dough till 70% ready.
- Add flour, 50 gms of **Lily Star NT** to the dough. Knead well to make it medium soft.
- Keep the dough covered under a wet cloth for rest for 20 minutes.
- Roll out the dough to make a rectangle.
- Apply half the **Lily Lite NT** on the dough.
- Fold the dough once from the sides towards the center.
- Again fold the dough so that it looks like a book fold and rest under a wet cloth for 10 minutes.
- Roll out the dough to make a rectangle.
- Apply the remaining half the **Lily Lite NT** on the dough.
- Fold the dough once from the sides towards the centre.
- Again fold the dough so that it looks like a book fold.
- Rest the dough for 10 minutes under a wet cloth.
- Roll the dough to a rectangle. Fold the dough once from the sides towards the centre.
- Again fold the dough so that it looks like a book fold. Fold it again to be like a double book fold.
- Allow it to rest under a wet cloth for approximately 30 minutes.
- Sheet the dough to required thickness and cut to desired shapes.
- Spray water and bake at 200°C – 220°C for 20 - 30 minutes

Make the puff dough keep it in the refrigerator to chill overnight. Maintain puff dough temperature at 5-10°C. Proceed with lamination thereafter.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Flour	1000 gms
Salt	10/15 gms
Sugar	50 gms
Lily Star NT (For Dough Mixing)	50 gms
Chilled Water (2°C Temp)	500 gms
Lily Lite NT (For Lamination)	450 gms



220°C



20-30 Min.

CORN & PEAS VOL-AU-VENT



HOW TO MAKE

- Heat oil in a pan, add garlic and saute.
- Add chopped onions and mix well until the onions turn brown.
- Add green peas and fresh corn and mix with the onions until cooked well.
- Add maida and mix. Ensure that the mixture doesn't turn brown.
- Pour in the soya milk and continue to mix. Slowly add the required amount of water and butter.
- Set the mixture aside to cool in a bowl. Add melted butter on top so there is no crust formation.
- Roll the **Lily Lite Puff Pastry Dough** and cut the vol-au-vent using 3 inch cutter.
- Make a small hole in the center using a 2 inch cutter.
- Place the cut puff pastry dough ring on top of a plain round base (brush the base with water).
- Place the filling in the center and bake at 180°C until done.
- Serve warm.

Fill in the cases with desired filling such as Non-dairy cream, boiled vegetables with white sauce, butter cream with mango & strawberry crush and chocolate cream.

WHAT YOU NEED

INGREDIENTS	QUANTITY		
Lily Lite Puff Pastry Dough	500 gms	Garlic	10 gms
Lily Oil	50 gms	Soya Milk	200 ml
Onion	50 gms	Pepper Crested	1 tbp
Green Peas	100 gms	Thyme or Oregano	As Required
Fresh Corn	100 gms	Water	As Required
Can Cheese	50 gms	Salt	To Taste
Maida	20 gms		
Butter	50 gms		



180°C



Until baked.

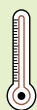
APPLE STRUDEL

HOW TO MAKE

- Take a mixing bowl. Add cinnamon powder and sugar and mix well.
- Add peeled and diced apple and dry fruits.
- Add bread crumbs and mix well.
- Roll the puff pastry dough to rectangle of 2mm thickness.
- Arrange the apple mix in strip down the center of the dough.
- Milk wash the edges of the dough.
- Fold over the puff pastry. The folding should be firm without leaving any air pockets.
- Apply milk wash and sprinkle black sesame seeds on top.
- Bake at 200°C until baked.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Puff Pastry Dough	500 gms
Fresh Apple	2 nos
Cashewnut	25 nos
Grain Sugar	100 gms
Raisins	25 gms
Cinnamon Powder	5 gms
Bread Crumbs	100 gms



200°C



Until baked.





THE SUPERSTAR PUFF (BASE DOUGH RECIPE) (With LILY STAR NT Transfree Vanaspati)

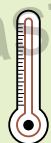
HOW TO MAKE

- Take a mixing bowl. Add sugar, salt & chilled water and mix till the sugar & salt dissolve.
- Add maida and knead the dough till 70% ready.
- Add 50 gm **Lily Star NT** to the dough and knead well to make it medium soft.
- Rest the dough under a wet cloth for 20 minutes.
- Roll out the dough to make a rectangle.
- Apply half the **Lily Star NT** to the dough.
- Fold the dough once from the sides towards the center.
- Again fold the dough so that it looks like a book fold and let it rest under a wet cloth for 10 minutes.
- Roll out the dough to make a rectangle. Add remaining **Lily Star NT** to the dough.
- Fold the dough once from the sides towards the centre.
- Again fold the dough so that it looks like a book fold.
- Rest the dough for 10 minutes under a wet cloth.
- Roll the dough to a rectangle. Fold the dough once from the sides towards the centre.
- Again fold the dough so that it looks like a book fold. Then fold it again like a double book fold.
- Rest under a cloth for approx. 30 minutes.
- Sheet the dough to required thickness and cut to desired shapes.
- Spray water and bake at 200° C – 220° C for 20 - 30 minutes.

Make the puff dough keep it in the refrigerator to chill overnight. Maintain puff dough temperature at 5-10°C. Proceed with lamination thereafter.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	1000 gms
Salt	20/25 gms
Sugar	50 gms
Lily Star (For Dough Mixing)	50 gms
Chilled Water (2°C Temp)	550 gms
Lily Star NT (For Lamination)	450 gms



220° C



20-30 Min.

VEGGIE PUFF ROLL



HOW TO MAKE

- Heat oil in a pan and add green chilli, chopped ginger garlic. Keep stirring to fry.
- Add soy sauce, chilli sauce, tomato sauce, salt and mix well while continuing to fry.
- Add onion, tomato, capsicum, cabbage, carrot, continue to stir and cook only till half done.
- Add in the spring onion.
- Roll the puff pastry dough to squares of 3 mm thickness.
- Place the filling in the dough and fold over the puff pastry as shown.
- Bake at 220° C for 30 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Puff Pastry Dough	500 gms
Onion	100 gms
Cabbage	100 gms
Lily Oil	50 ml
Ginger Garlic (Chopped)	1 tsp
Carrot	50 gms
Tomato	50 gms
Capsicum	100 gms
Spring Onion	20 gms
Salt	To Taste
Green Chilly	20 gms
Tomato Sauce	2 tbs
Chilly Sauce	2 tbs
Soy Sauce	1 tbs



220° C



30 Min.

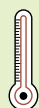
CRISPIE PALMIERS (FRECH HEART)

HOW TO MAKE

- Lightly grease 2 baking sheets.
- Roll the puff pastry into a 16 10 inch rectangle.
- Brush the puff pastry with milk or water.
- Sprinkle with sugar, nuts and cinnamon powder.
- Starting at the short sides, fold each side toward center, leaving ¼ inch space in the center.
- Brush the puff pastry with milk or water and sprinkle with sugar and cinnamon.
- Fold one side over the other, making a 4-layer rectangle.
- Cut each rectangle into 3/4-inch slices.
- Place the pastries cut-side down, 2 inches apart on the prepared baking sheets .
- Brush the tops of puff pastries with milk or water.
- Bake the pastries at 200° C for 30 minutes or until they're golden brown.
- Once cooled, dry them in the oven at 120° C for 15 minute.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Puff Pastry Dough	500 gms
Fine Sugar	50 gms
Cinnamon Powder	10 gms
Chopped Nuts	100 gms
Milk or Water	For Brushing



200° C



30 Min.





DELIGHTFULLY LITE DANISH PASTRY

(With LILY LITE Transfree Margarine)

HOW TO MAKE

- Take a mixing bowl. Add sugar, salt & chilled water and mix till the sugar & salt dissolve.
- In a separate bowl, add maida, yeast, custard powder & milk powder and mix well.
- Add to the ready salt & sugar mix and knead the dough till 70% ready.
- Add 50 gm of **Lily Star NT** and knead well to make good elasticized dough.
- The dough should be slightly softer than normal.
- Keep the dough covered with a plastic bag keep in refrigerator for 20 minutes until the dough is fermented.
- Roll out the dough to make a rectangle shape.
- Spread half of the **Lily Lite** on the surface.
- Do book fold and repeat the same procedure again.
- Rest for 20 minutes and then do half turn. Cover with plastic wrap and wet cloth and keep in the fridge for one hour.
- Sheet the dough to desired thickness, cut accordingly and convert into designs. Keep for fermentation. Make the fillings as required.
- Glaze with egg wash. Bake at 220°C. Glaze with hot melted jam. Frost as desired.
- Serve at room temperature.

Variations : This can be used with variety of savoury fillings and sweet fillings or it can be rolled like croissants.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	1000 gms
Sugar	150 gms
Salt	15 gms
Custard Powder	20 gms
Milk Powder	10 gms
Angel Yeast	15 gms
Lily Star NT (For Mixing)	50 gms
Cold Water	550 – 600 ml
Lily Lite NT (For Lamination)	300 gms



220°C



Until baked.

HEALTHY WHEAT BREAD



HOW TO MAKE

- In a mixing bowl, add atta, **Summit 250 Bread Improver** and gluten and mix together.
- Sprinkle **Angel Instant Yeast** into the flour mixture.
- In a separate bowl, dissolve sugar and salt in 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.
- Place the dough aside for 15 minutes for bulk fermentation.
- Divide the dough to weights of 440 gms and place them in greased bread molds for proofing.
- Once proofing is done, bake at 220°C for 30 minute.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Atta	1000 gms
Angel Instant Yeast	12 gms
Sugar	50 gms
Salt	15 gms
Lotus Margarine	80 gms
Summit 250 Bread Improver	2 gms
Gluten Powder	20 gms
Water	650 ml
Caramel (Optional)	For Colour



220°C



30 Min.

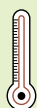
ATTA AJWAIN BISCUIT

HOW TO MAKE

- Cream **Biskin Vanaspati** with powdered sugar till light and fluffy.
- Add milk powder, custard powder, glucose powder, vanilla powder, salt and slowly add water. Mix well with cream.
- Add maida, baking powder, Ajwain and make a smooth dough.
- Pipe out the biscuits in jalebi shapes in baking trays using star Nozzle.
- Bake in a preheated oven at 160°C for 20 minutes or until baked.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Atta	1000 gms
Powdered Sugar	400 gms
Biskin Vanaspati	500 gms
Milk Powder	50 gms
Lily Sunflower Oil	100 gms
Water	100 ml
Baking Powder	5 gms
Custard Powder	50 gms
Glucose Powder	50 gms
Ajwain	25 gms
Salt	25 gms
Vanilla Powder	10 gms
Butter Flavour	2 gms



160°C



20 Min.



FRESH JACKFRUIT CAKE

HOW TO MAKE

- Cream **GSM Extra** with sugar until light and fluffy.
- In a bowl, add the creamed mix and eggs one at a time. Add vanilla essence and continue to mix well.
- Slowly, add milkmaid and cold milk to the cream and continue mixing.
- In a separate bowl, add maida and baking powder and blend well.
- Add the mashed Jack fruit mix and blend at medium speed for 10 seconds.
- Remove from the mixer and spread in grease-lined moulds.
- Bake at 180° C for 35 – 40 minutes until baked properly.
- Cool and decorate with whip topping cream and sliced bananas.
- Serve chilled.

NOTE: Take a saucepan add 100 gms of sugar and mashed jack fruits. Boil and continue to mix for 10 minutes. Set aside to cool. After cooling, add to the **GSM** cream mix.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	1000 gms
Sugar	700 gms
Gsm Extra (Transfree)	1000 gms
Eggs	20 nos
Mashed Jack Fruits (Ripe)	500 gms
Milkmaid	100 gms
Cold Milk	100 gms
Baking Powder	10 gms
Vanilla Powder	20 gms



180° C



35-40 Min.



JAGGERY & DATES CAKE

HOW TO MAKE

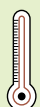
- Cream **GSM Extra** with powdered jaggery until light and fluffy.
- In a bowl, add the creamed mixture, mashed soft dates and vanilla essence and mix well.
- Add eggs one at a time while continuing to mix.
- Slowly add milk and continue mixing.
- In another bowl, add baking powder, baking soda and maida and mix well.
- Now, add the maida mix to the ready creamed mix.
- Beat at high speed for 10 seconds.
- Remove from the mixer and spread in grease-lined trays.
- Bake at 180° C for 35 - 40 minutes until baked properly.
- Cool and decorate with whip topping cream and sliced bananas.
- Serve chilled.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	1000 gms
Powdered Jaggery	800 gms
GSM Extra (Transfree)	1000 gms
Eggs	22 nos
Soft Dates (Ripe)	500 gms
Milk	100 gms
Baking Powder	10 gms
Baking Soda	5 gms
Vanilla Powder	12 gms



35-40 Min.



180° C





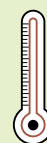
TIGER SKIN BREAD

HOW TO MAKE

- Take a mixing bowl and add **Angel Instant Yeast** and flour and mix well.
- In a separate bowl, add salt and sugar to water and mix till dissolved.
- Add the water solution to the flour mixture and knead till the dough is 70% ready.
- Add **Lotus Margarine** and knead till the dough is smooth and well-developed.
- The dough temperature is to be maintained around 27° C.
- Set aside for 40 minutes for proofing.
- After a first proof of 40 minutes, knock back and scale.
- Brush a layer of Tiger skin paste on to the dough.
- Finally proof again for 50-60 minutes.
- Bake in moderate hot oven with steam at 230° C for 15-20 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Flour	1000 gms
Water	600 ml
Angel Instant Yeast	10 gms
Salt	20 gms
Sugar	80 gms
Lotus Margarine	200 gms
For Smooth Paste	
Rice Flour	75 gms
White Bread Crumbs	75 gms
Water	150 ml
Sugar	9 gms
Lily Sunflower Oil	75 gms
Salt	3 gms
Angel Instant Yeast	10 gms



230° C



15-20 Min.



MASALA RUSK

HOW TO MAKE

- In a bowl, mix maida and **Angel Instant Dry Yeast**.
- In a separate bowl, dissolve sugar and salt in water.
- Add the flour into the water solution and start kneading.
- Add all the fried masalas and **Lotus Margarine** and continue kneading till a well-developed dough is obtained.
- Divide the dough into parts weighing 250 gms each and place in greased molds.
- Allow it to proof for 90 minutes.
- Bake at 200°C for 25 minutes.
- After cooling slice, arrange on a tray and dry in the oven at 150°C till crisp.

Note: Take a saucepan and pour **Lily Sunflower oil** and heat. Then put all chopped leaves and crushed masalas and stir fry for 5 minutes. After cooling add in the dough.

After adding the masalas, we should not over mix the dough.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	1000 gms
Angel Instant Yeast	10 gms
Salt	20 gms
Sugar	100 gms
Milk Powder	10 gms
Lotus Margarine	250 gms
Water	500 ml
Summit Bread Improver	1.5 gms
Coriander Leaves (Chopped)	10 gms
Mint Leaf (Chopped)	10 gms
Methi (Chopped)	Half Bunch
Curry Leaves (Chopped)	10 gms
Green Chilly (Chopped)	20 gms
Crushed Black Pepper	5 gms
Crushed Cumin	5 gms
Nutmeg Powder	5 gms
Sesame Seeds (Til)	10 gms
Lily Sunflower Oil (For Frying)	50 ml



200°C



25 Min.

Introducing

BUNGE

Desire



SUGAR FREE MUFFIN MIX

VANILLA & CHOCOLATE

NO ADDED
SUGAR



Desire™

MIXES FOR FINE BAKERY WARES



Choco Lava Cake Mix

BUNGE

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