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MASTERLINE

BULLETIN

COOKIES

SPECIAL



GLUTEN FREE BREAD MIX



- Lowers Cholesterol Levels
- Improves Digestion
- Reduces Lactose Intolerance
- Regulates Body Fat
- Increases Energy Levels
- Avoids Celiac Disease

INTRODUCING

*Desire*TM

GLUTEN FREE SUGAR FREE BREAD MIX

- Lowers Cholesterol Levels
- Improves Digestion
- Reduces Lactose Intolerance
- Regulates Body Fat
- Increases Energy Levels
- Avoids Celiac Disease
- Zero Sugar



Dear Baker Friend,

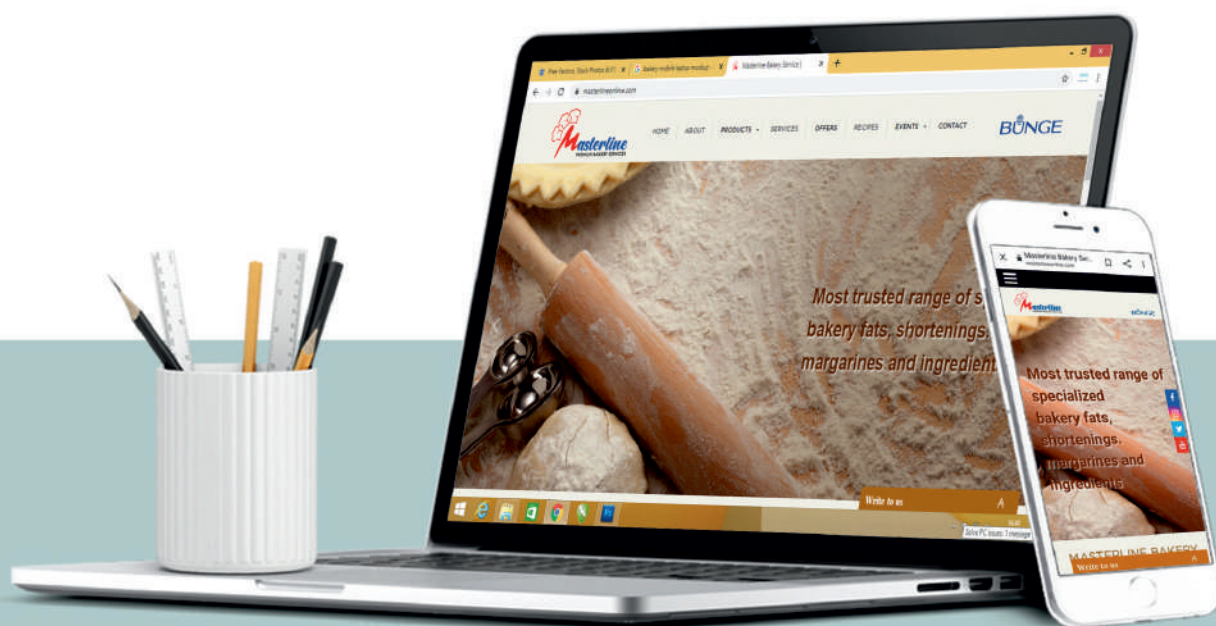
A truly happy festive season begins right here! This issue of the Masterline Bulletin features creative gourmet cookie recipes that are sure to light up your customers' spirits. Each one is an authentic treat for the taste-buds and also makes for a great gifting idea. Make sure you try them all out, one by one.

With COVID-19 impacting people and businesses, we assure you that Bunge is fully geared up to support your business by keeping supply of stocks continuous and safe

For any help – in person or over phone – do not hesitate to get in touch with us. We will do all we can to make this festive season a season to cherish for a long time.

Happy Diwali and happy baking!

Team Masterline



Check out our



Web: www.masterlineonline.com

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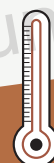
CRUNCHY OAT COOKIES

HOW TO MAKE

- Take a mixing bowl, add Marvo Ultra, jaggery powder and Bura sugar and start creaming.
- Slowly add milk, vanilla powder and milk powder and continue creaming until light and fluffy.
- Slowly add oat flour, baking powder, cashew nuts and coconut powder and make a soft dough.
- Roll the dough to a thickness of 5mm, milk wash and sprinkle oats on top.
- Cut into round shapes and place on a baking tray.
- Bake at 160°C for 15 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Oat Flour	1000 gms
Bura Sugar	250 gms
Jaggery Powder	250 gms
Marvo Ultra	500 gms
Milk Powder	25 gms
Milk	150 gms
Coconut Powder	250 gms
Cashew Nut	200 gms
Baking Powder	5 gms
Vanilla Powder	20 gms



160°C



15 Min.



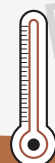
YUMMY MAIZE COOKIES

HOW TO MAKE

- Take a mixing bowl, add Marvo Ultra and bura sugar and start creaming.
- Add milk powder, cardamom powder & vanilla powder and continue to cream until light and fluffy.
- Slowly add maize flour to the mixture and make a soft dough.
- Roll the dough to a thickness of 5mm, milk wash and sprinkle corn flakes on top.
- Cut into desired shapes and place on a baking tray.
- Bake at 150°C for 15 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maize Flour	1000 gms
Marvo Ultra	450 gms
Powdered Sugar	400 gms
Milk Powder	50 gms
Milk	50 gms
Vanilla Powder	5 gms
Cardamom Powder	5 gms
Corn Flakes (For Topping)	100 gms



150°C



15 Min.



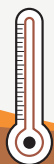
MILLET FLAKES COOKIES

HOW TO MAKE

- Take a mixing bowl and add Marvo Ultra, jaggery powder and bura sugar and start creaming.
- Slowly add hot milk, baking soda, milk powder, vanilla powder, spice powder and honey and continue creaming until light and fluffy.
- In a separate bowl mix millet flour, baking powder, millet flakes, oats, cashew nuts and coconut powder.
- Add this mixture to the cream mix and make a soft dough.
- Refrigerate for 30 minutes.
- Make round balls weighing 15 to 20 gms.
- Place them about 2 ½ inches apart from each other on a baking tray.
- Bake at 160°C for 20 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Millet Flour	500 gms
Bura Sugar	400 gms
Jaggery Powder	250 gms
Marvo Ultra	450 gms
Milk Powder	30 gms
Honey	50 gms
Baking Soda	18 gms
Baking Powder	02 gms
Coconut Powder	350 gms
Millet Flakes	300 gms
Oats	100 gms
Hot Milk	200 ml
Vanilla Powder	20 gms
Mixed Spice Powder	5 gms
Cashew Nuts	100 gms



160°C



20 Min.



CENTER FILLED CUP COOKIES

HOW TO MAKE

- Take a mixing bowl and add Marvo Pride, powdered sugar and milk powder and start creaming.
- Slowly add curd, vanilla powder and butter essence and continue creaming until light and fluffy.
- Finally add maida and coconut powder to the dough and fold it in. Ensure not to over mix.
- Make round balls weighing 15 to 20 gms.
- Place them about 2 ½ inches apart from each other on a baking tray.
- Bake in at 160° C for 15 minutes.
- After cooling make holes in the biscuit for the filling.
- Use a piping bag to fill the chocolate truffle in the biscuits.
- Place in a paper cup and serve.

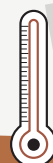
Method:

- Melt the chocolate on a double boiler and keep aside.
- Heat the Fiona cream.
- Add the melted chocolate to the cream and stir till smooth and silky.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	550 gms
Powdered Sugar	500 gms
Marvo Pride	450 gms
Milk Powder	50 gms
Curd	50 gms
Coconut Powder	50 gms
Vanilla Powder	10 gms
Butter Essence	5 gms

Truffle sauce	
Desire Dark Compound	500 gms
Fiona Whip Topping	500 gms



160°C



15 Min.



CHOCO WALNUT COOKIES

HOW TO MAKE

- Take a mixing bowl and add Marvo Pride, cocoa powder, powdered sugar and castor sugar and start creaming.
- Add milk maid, milk powder, vanilla powder, salt and Desire Dark Compound and continue creaming.
- Add baking soda then slowly add milk and continue creaming until light and fluffy.
- Slowly add maida, baking powder, choco chips and walnuts and make a soft dough.
- Roll the dough to a thickness of 4mm.
- Cut into desired shapes place them on a baking tray.
- Bake at 160° C for 15 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	850 gms
Marvo Pride	500 gms
Powdered Sugar	400 gms
Castor Sugar	200 gms
Salt	5 gms
Milk	200 gms
Baking Powder	10 gms
Baking Soda	12 gms
Milk Maid	75 gms
Milk Powder	100 gms
Walnuts	200 gms
Vanilla Powder	10 gms
Desire Dark Compound (Melted)	100 gms
Desire Cocoa Powder	50 gms
Desire Choco Chips	200 gms



160°C



15 Min.



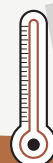
KHATTA MEETHA BISCUIT

HOW TO MAKE

- Take a mixing bowl and add Marvo Pride and bura sugar and start creaming.
- Slowly add milk, baking soda, milk powder, vanilla powder, salt, ginger powder, jeera, ajwain and pepper and cream until light and fluffy.
- In a separate bowl, mix maida, peanut powder, and chilly flakes.
- Finally fold in the flour with baking powder, coconut powder and til seeds. Ensure not to over mix.
- Roll the dough to a thickness of 4mm.
- Cut into desired shapes and place on a baking tray.
- Bake at 160°C for 15 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	1000 gms
Ghee	100 gms
Bura Sugar	500 gms
Marvo Pride	500 gms
Skimmed Milk Powder	50 gms
White Til Seed	50 gms
Milk	120 gms
Baking Soda	10 gms
Baking Powder	5 gms
Peanut Powder	200 gms
Coconut Powder	100 gms
Pepper, Jeera, Ajwain, (Crushed)	15 gms each
Chilly Flakes	15 gms
Ginger Powder	15 gms
Salt	15 gms
Vanilla Powder	10 gms



160°C



15 Min.



MULTI GRAIN COOKIES

HOW TO MAKE

- Take a mixing bowl and add Marvo Lite, bura sugar and milk powder and start creaming.
- Slowly add milk/eggs, baking soda, vanilla powder and continue creaming until light and fluffy.
- Finally add in the multigrain flour, coconut powder and almonds together to make a soft dough. Ensure not to over mix.
- Make round balls weighing 10 to 15 gms.
- Place them about 2 ½ inches apart from each other on a baking tray.
- Bake in a preheated oven at 160° C for 20 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Multigrain Flour	900 gms
Marvo Lite	500 gms
Bura Sugar	500 gms
Skimmed Milk Powder	50 gms
Baking Powder	5 gms
Baking Soda	5 gms
Eggs /Milk	350 gms
Almonds	150 gms
Vanilla Essence	5 gms
Coconut Powder	100 gms
Green Cardamom	8 gms



160°C



20 Min.



SANDWICH BISCUITS

HOW TO MAKE

- Take a mixing bowl and add Marvo Pride, powdered sugar, skimmed milk powder and start creaming.
- Slowly add milk/eggs, baking soda, vanilla powder and continue creaming until light and fluffy.
- Finally fold in the Maida and baking powder to make a soft dough .
- Pipe out the biscuits on to a baking tray using star nozzle.
- Then pipe jam dots on top of the biscuits.
- Bake in a preheated oven at 160° C for 15 minutes or until baked.
- Cool and then sandwich two biscuits with pineapple glaze cream.

PINEAPPLE GLAZE SANDWICH CREAM

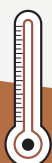
Method:

- In a mixing bowl cream Marvo Pride and powdered sugar together.
- Slowly add Enhance Pineapple Glaze and blend until light and fluffy.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	1000 gms
Marvo Pride	500 gms
Powdered Sugar	500 gms
Skimmed Milk Powder	50 gms
Baking Powder	5 gms
Baking Soda	5 gms
Eggs /Milk	300 gms
Vanilla Essence	5 gms
Pineapple Essence	5 gms

INGREDIENTS	QUANTITY
Powdered Sugar	250 gms
Marvo Pride	250 gms
Enhance Pineapple Glaze	100 gms



160° C



15 Min.



ENHANCE DRY FRUIT COOKIES

HOW TO MAKE

- Take a mixing bowl add Marvo Ultra with Enhance Vanilla Premix and cream until light and fluffy.
- Slowly add milk, baking soda and all the essence and mix well.
- Finally fold in the Maida and coconut powder and mix half the dry fruits to make a soft dough.
- Make round balls weighing 15 to 20 gms and dip them upside down in to nuts such that the nuts are on top of the biscuits.
- Place them about 2 ½ inches apart from each other on a baking tray and allow to rest for 10 minutes.
- Bake in a preheated oven at 160° C for 15 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Enhance Egg Free Vanilla Cake Mix	1000 gms
Marvo Ultra	400 gms
Maida	100 gms
Baking Soda	10 gms
Milk/Water	200 ml
Coconut Powder	100gms
Almond, Cashew Nut, Pista	200 gms
Almond, Cashew Nut, Pista Essence	2 gms (each)



160° C



15 Min.



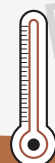
RED VELVET CHOCO NUT COOKIES

HOW TO MAKE

- Take a mixing bowl add Marvo Ultra with Desire Red Velvet Cake Mix and cream until light and fluffy.
- Slowly add milk, custard powder and milk powder and mix well.
- Finally fold in the maida, Desire Choco Chips and cashew nuts and make a soft dough.
- Make round balls weighing 15 to 20 gms and dip them upside down in to nuts such that the nuts are on top of the biscuits.
- Place them about 2 ½ inches apart from each other on a baking tray and allow to rest for 10 minutes.
- Bake in a preheated oven at 160° C for 15 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Red Velvet Cake Mix	1000 gms
Marvo Ultra	400 gms
Maida	100 gms
Milk Powder	50 gms
Milk/Water	150 gms
Custard Powder	50 gms
Desire Choco Chip	100 gms
Cashew Nuts	100 gms
Cheese Essence (Required)	2 gms



160°C



15 Min.



CHANA COOKIES

HOW TO MAKE

- Take a mixing bowl add Marvo Pride, powdered sugar, milk powder and glucose powder and start creaming until light and fluffy.
- Add water slowly into above mixture while creaming.
- Add 150 gms roasted chana and fold in maida, besan, baking powder and breakfast sugar and mix slowly.
- Roll the dough to a thickness of 5mm and milk wash and sprinkle remaining chana and pista on top.
- Cut into desired shapes and bake at 160°C for 18 to 20 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	500 gms
Roasted Besan Flour	500 gms
Marvo Pride	700 gms
Powdered Sugar	450 gms
Breakfast Sugar /Castor Sugar	150 gms
Milk Powder	50 gms
Glucose Powder	50 gms
Water	150 gms
Baking Powder	15 gms
Roasted Chana	200 gms
Chopped Pista for Topping	50 gms



160°C



18 to 20 Min.

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