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MASTERLINE

BULLETIN

MONSOON SPECIAL



Explore varieties of creative mouth-watering recipes



You can't go wrong with
Lily



Dear Bakery Partner,

It's the monsoon season. And when it rains, trust Masterline to make sure it pours business...for you! This Issue of Masterline Bulletin features a variety of hot, crispy and absolutely yummy puffs and goodies, just right for the season. Each one is sure to have your customers craving for more, we assure you. We urge you to try them all out and treat your customers to an experience they will remember long after the rains get over.

If you require any assistance, don't waste a moment to get in touch with us. Our expert chefs will be more than eager to assist you to ensure it's nothing but "showers of bliss" for your customers this monsoon.

Happy Baking!

Warm regards,

Team Masterline

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www.masterlineonline.com



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Published by:

Director, Masterline Bakery Service

No.1, Victor Mansion, Kodihalli, Old Airport Road
Bangalore - 560 008. Tel: 080 - 4644 5300, 4644 5309

Head Office:

Bunge India Pvt Ltd, 601-C & 601-D, 6th Floor, The Capital,
C-70, G Block, Bandra Kurla Complex, Bandra (East), Mumbai,
Maharashtra - 400051. Tel: 022 - 6681 9500



Masala Page Butter

HOW TO MAKE

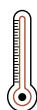
- Weigh all the ingredients and knead well to make a medium soft dough.
- Take out the dough and roll out to a rectangular shape.
- Mix all the masala into Lily Star. Make a block of 4 x 4 size and 10 mm thickness using a plastic / butter paper.
- Roll the dough to one and half size of the block. Place the block at the center, cover all sides and roll into a rectangle and single book fold and without resting, repeat the process twice (once without fat).
- Roll out the dough to a thickness of 6 mm. Cut into 3 cm width x 5 cm length.
- Place on a baking tray for fermentation allow proving for 45 - 50 minutes.
- Spray water and bake at 200°C for 20 minutes.
- Dry the page butter at low heat until crispy.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	1000 gms
Sugar	50 gms
Salt	20 gms
Custard Powder	10 gms
Angel Yeast	15 gms
Lily Star (for mixing)	50 gms
Cold Water	600 ml
Lily Star (for lamination)	300 gms

For the Masala

INGREDIENTS	QUANTITY
Jeera (Roasted & Crushed)	10 gms
Pepper (Roasted & Crushed)	10 gms
Chilli Flakes	20 gms
Turmeric Powder	5 gms
Sesame Seeds (White & Black)	20 gms



200°C



20 Min.



Vol-au-Vents

HOW TO MAKE

Part I

- Roll the **Lily Lite Puff Pastry Dough** to a thickness of 2 - 3 mm. Cut the dough in round shapes of about 6 cm diameter - as many pieces as possible.
- Arrange cut pieces on the working table and make a hole in the center about 3.5 cm with a small pastry cutter.
- Brush the pastry pieces with milk.
- Bake at 200°C until done.

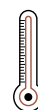
Part II

- Heat oil in a pan and saute garlic.
- Add chopped onions to the pan and stir - cook until it turns brown.
- Add corn and green peas. Mix well and then add corn flour.
- Pour milk slowly over the mixture and finally add butter.
- Take out the mixture in a bowl and allow it to cool.
- After cooling, stuff in the baked vol-au-vent pieces and serve warm.

Check the last pages to know how to make Puff Pastry Dough.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Lily Lite Puff Pastry Dough	500 gms
Lily Refined Sunflower Oil	100 ml
Onion	100 gms
Green Peas	100 gms
Corn	100 gms
Milk	150 ml
Butter	50 gms
Garlic	10 gms
Water	As required
Pepper (crushed)	To taste
Salt	To taste



200° C



Until Done



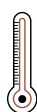
Mushroom Quiche

HOW TO MAKE

- Saute garlic, mushroom, green peas, fresh corn with masala in oil.
- Roll out the **Lily Lite Puff Pastry Dough** to 2 - 3 mm thickness.
- Cut the dough to fit into tartlets mould using a pastry cutter.
- Fill the mushroom stuffing and add cheese to cover the top.
- Allow it to bake at 180°C till golden brown.
- Serve warm.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Lily Lite Puff Pastry Dough	500 gms
Lily Refined Sunflower Oil	100 ml
Mozzarella Cheese	100 gms
Milk	250 ml
Chopped Garlic	5 gms
Pepper	5 gms
Nutmeg Powder	2 gms
Mushroom	200 gms
Fresh Corn	100 gms
Salt	To taste



180°C



Till Golden Brown



Veggie Coin Pizza Puff

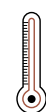
HOW TO MAKE

- Roll out **Lily Lite Puff Pastry Dough** to 2 mm thickness and bake at 200°C for 20 minutes.
- After cooling, spread the pizza sauce evenly on the base.
- Place onions, capsicum and tomato slices on top.
- Now grate cheese over the top to cover the vegetables.
- Sprinkle black pepper, oregano on top and bake at 220°C till the cheese melts.
- Remove from the oven and serve hot.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Lily Lite Puff Pastry Dough	500 gms
Pizza Sauce or Tomato Puree	200 gms
Lily Refined Sunflower Oil	50 ml
Capsicum	1 no
Onion	2 nos.
Tomato	2 nos.
Pizza Cheese	100 gms
Black Pepper	5 gms
Oregano	To taste
Salt	To taste

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200°C



20 Min.



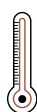
Paneer & Dill Puff (*fresh herbs*)

HOW TO MAKE

- Wash dill leaves thoroughly and chop them finely.
- Heat oil in a pan. Add jeera followed by ginger garlic paste then saute gently.
- Add dill leaves, mix and season with mixed spices.
- Add salt and mix well. Finally, add paneer after 10 minutes.
- Roll out the **Lily Lite Puff Pastry Dough** to 3 mm thickness square shapes.
- Place the filling and fold over the puff pastry as shown in the above image.
- Bake at 220°C till golden brown.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Lily Lite Puff Pastry Dough	500 gms
Onion	100 gms
Dill Leaves	100 gms
Oil	50 ml
Ginger Garlic Paste	1 tsp
Red Chilli Powder	1 tsp
Jeera	1 tsp
Coriander Powder	1 tsp
Mixed Spices	½ tsp
Paneer	200 gms
Salt	To taste



220°C



Till Golden Brown



Aloo Methi Mini Puff

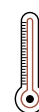
HOW TO MAKE

- Wash potatoes blanch, peel and then keep aside.
- Next, thoroughly wash the methi leaves and chop them.
- Heat oil in a wok. Crackle the jeera in the hot oil, add garlic paste, onion, green chilly and saute for awhile.
- Then, add the dry masalas and cook for some more time.
- Add the potatoes and methi leaves and cook for 2 minutes.
- Add salt to taste.
- Roll out the puff pastry to a rectangle of a little more than 8 by 20 inches and 2 - 3 mm thickness. Cut squares of 4 inch size.
- From each corner of the square, make a cut towards center.
- Add stuffing and fold alternate corners to form a star.
- Milk wash and bake at 220°C till golden brown.
- Serve hot.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Lily Lite Puff Pastry Dough	250 gms
Lily Refined Sunflower Oil	50 ml
Jeera	1 tspn
Onions (chopped)	100 gms
Green Chilli	4 Nos
Salt	To taste
Turmeric Powder	½ tspn
Ginger Garlic	1 tspn
Garam Masala	½ tspn
Methi Leaves (chopped)	½ Bunch
Potatoes	150 gms

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220° C



Till Golden Brown



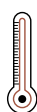
Cheese & Broccoli Plait

HOW TO MAKE

- Take oil and heat in a frying pan. Add jeera, onion, red chillies, ginger, garlic paste, capsicum and saute for some time.
- Add spices, mix well and pour into tray. Top up with grated cheese after cooling.
- Cool the filling to room temperature and add cheese.
- Roll the **Lily Lite Puff Pastry Dough** in to 2 mm thickness and cut into rectangle shape.
- Place the filling at the centre. This should give you 12 strings which you can then fold over to create a plait.
- Take a strip of pastry on the top left and bring it across the stuffing. Repeat with a strip from the top right.
- Work your way down the pastry until you have a plaited pattern and all the lengths of pastry have been crossed. Seal the ends and brush with egg wash.
- Bake at 200°C until golden brown.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Lily Lite Puff Pastry Dough	500 gms
Onion	100 gms
Processed Cheese (grated)	50 gms
Broccoli	200 gms
Black Pepper (crushed)	2 tsp
Lily Refined Sunflower Oil	25 ml
Garlic	25 gms
Mixed Spice Powder	10 gms
Red Chilli	25 gms
Ginger Garlic Paste	20 gms
Salt	To taste



200°C



Until Golden Brown



Cheese & Onion Cigars

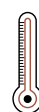
HOW TO MAKE

- Take oil and heat in a frying pan. Add onions and garlic and saute gently.
- Add pepper, oregano and finally salt and then cover with grated cheese.
- Roll out the **Lily Lite Puff Pastry Dough** to a thickness of 2 mm.
- Place the filling at the centre, fold and roll the dough to cigar shapes.
- Bake at 200°C till crisp and golden brown.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Lily Lite Puff Pastry Dough	500 gms
Onion	250 gms
Processed Cheese (grated)	50 gms
Oregano	1 tsp
Black Pepper (crushed)	1 tsp
Lily Refined Sunflower Oil	25 ml
Garlic	10 gms
Salt	To taste

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200°C



Till Crisp & Golden Brown



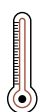
Spring Roll Puff

HOW TO MAKE

- Heat oil in kadai. Add garlic, chilli, ginger garlic and continue to fry.
- Add soy sauce, chilli sauce, tomato sauce and mix well.
- Add onion, capicum, cabbage, carrot and stir well. Then add spring onion.
- Roll out the **Lily Lite Puff Pastry Dough** to a thickness of 3 mm.
- Place the filling and roll dough over to seal the edges.
- Bake at 200°C until golden brown.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Lily Lite Puff Pastry Dough	500 gms
Onion	100 gms
Cabbage	100 gms
Lily Refined Sunflower Oil	50 ml
Ginger Garlic (chopped)	1 tsp
Carrot	50 gms
Tomato	50 gms
Capsicum	100 gms
Spring onion	20 gms
Salt	To taste
Chilli Sauce	2 tbs
Tomato Sauce	2 tbs
Soy Sauce	1 tbs
Green Chilli	20 gms



200°C



Until Golden Brown



Spinach Roll

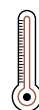
HOW TO MAKE

- Wash spinach, cut, blanch and keep aside.
- Heat oil in a pan. Add jeera, ginger garlic, onion, green chilli, spinach and saute.
- Then add mixed spices, black pepper and salt to taste. Mix properly and cook for a while.
- Roll out the croissant dough to a rectangle shape, cut rectangle pieces and again diagonally triangle pieces. Then do the stuffing and roll to shape up.
- Milk wash and bake at 220°C till golden brown.
- Serve hot.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Croissant Dough	500 gms
Onion	100 gms
Lily Refined Sunflower Oil	50 ml
Processed Cheese (grated)	50 gms
Mixed Spice	1 tsp
Black Pepper (crushed)	2 tsp
Green Chillies	25 gms
Salt	To taste
Spinach	200 gms
Ginger Garlic Paste	20 gms

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220°C



Till Golden Brown

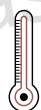


Croissants Dough

HOW TO MAKE

- Prepare croissant dough using the straight dough method.
- Keep the dough covered with a wet cloth and plastic bag in refrigerator until firm (for 3 - 4 hours).
- Take out dough from refrigerator and roll rectangle of 5 - 6 mm thickness.
- Laminate half of the **Lily Star** quantity and do the book fold to form a sheet.
- Keep in refrigerator for 30 minutes and roll the sheet repeat the same procedure.
- Remove the dough from fridge and roll out to rectangle shape of thickness 2 - 3 mm.
- Cut into pieces forming rectangles and then cut each of these rectangles in half diagonally forming triangle.
- Take one triangle of dough, pull on the corners of the shortest edge to even up the base and stretch a little.
- If stuffing is required, cut a small slit in the base of the triangle, stretch it then roll the dough up and place it tip side down on a baking tray.
- Allow to rise for 2 - 3 hrs at room temperature.
- Brush croissant with beaten egg / milk using pastry brush.
- Bake at 220°C for 10 - 15 minutes until it turns golden brown.

Check last pages to know how to make Croissant Dough.



220°C



10 - 15 Min.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	1000 gms
Angel Yeast	15 gms
Sugar	100 gms
Eggs	2 nos
Milk Powder	50 gms
Salt	20 gms
Lily Star (for dough mixing)	100 gms
Lily Star (for lamination)	400 gms
Water	500 ml



Bell Pepper Croissant

HOW TO MAKE

- Wash green chillies and capsicum and chop them finely.
- Take oil and heat in a frying pan. Add jeera, onion, red chillies, ginger, garlic paste, capsicum and saute for some time.
- Add spices, mix well and pour into tray. Top up with grated cheese after cooling.
- Roll croissant dough into 2 mm thickness and cut into triangle shapes.
- Place the filling on the dough, roll and shape them.
- Allow to rise for 2 - 3 hrs.
- Bake at 200°C until brown.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Croissant Dough	500 gms
Onion	100 gms
Processed Cheese (grated)	50 gms
Oregano	1 tsp
Black Pepper (crushed)	2 tsp
Lily Refined Sunflower Oil	25 ml
Green Chillies	25 gms
Capsicum (Green, Yellow, Red)	200 gms
Jeera	5 gms
Ginger Garlic Paste	20 gms
Salt	To taste

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200°C



Until Brown



Egg Puff

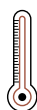
HOW TO MAKE

- Heat oil in a pan and add jeera, green chilli, chopped ginger garlic and continue to fry.
- Add onion, continue to stir and half cook the contents.
- Add all the masala, continue to stir and then add coriander leaves.
- Roll the pastry sheet into a 3mm thickness, cut into a 4-inch egg mould shape.
- Press the puff pastry egg shape into a 3-inch egg mould and place it on a baking tray.
- Brush the edges of puff with milkwash.
- Place the filling and one boiled egg onto the center of each puff.
- Bake at 200°C until the eggs are softly set.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Lily Lite Puff Pastry Dough	500 gms
Boiled Egg	10 nos
Onion	500 gms
Ginger Garlic (Chopped)	1 tsp
Green Chilli (Chopped)	20 gms
Oil	50 gms
Crushed Pepper	1 tsp
Salt	(to taste)
Coriander Leaves	20 gms
Jeera	1 tsp
Mixed Spice	½ tsp

Puff Pastry Dough Recipe and Method is given at the end of this Bulletin.

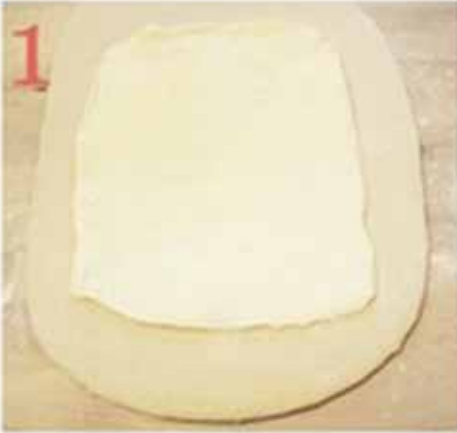


200°C



Until baked.

Croissant Dough Folding Method

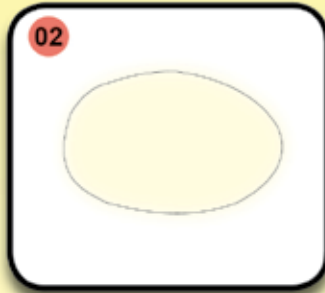


Recipe and Method for Lily Lite Puff Pastry Dough

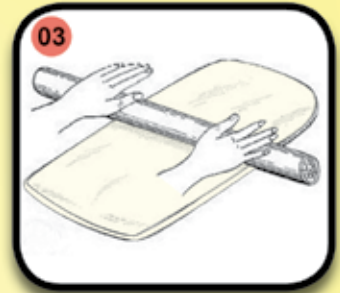
Ingredients: 1 kg maida, 500 gms Lily Lite, 50 gms Lily Star, 50 gms sugar, 15 gms salt, 550-600 ml water



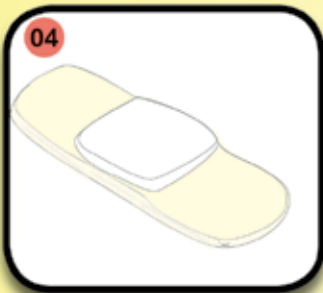
Mix all ingredients and knead well to make a medium soft dough.



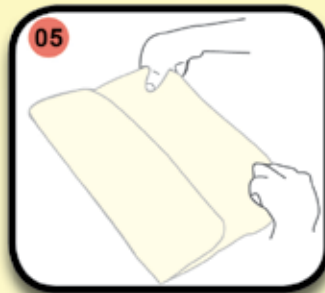
Allow the dough to rest for 20 minutes.



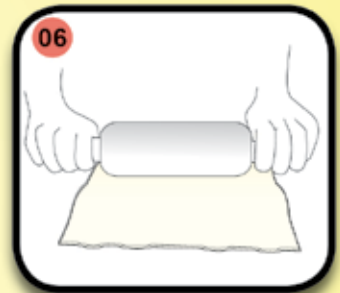
Next, roll out the dough to a rectangular shape.



Place Lily Lite in the centre of the rolled out dough.



Fold the dough over from all sides towards the centre and seal the edges.



Roll out the dough into a rectangular shape.



Fold the dough 1/3 horizontally to the center, one layer over the other from one side.



Place the other side above the two layers.



Repeat the step 7 vertically bottom to top.



Repeat step 8 and rest for 20 minutes.



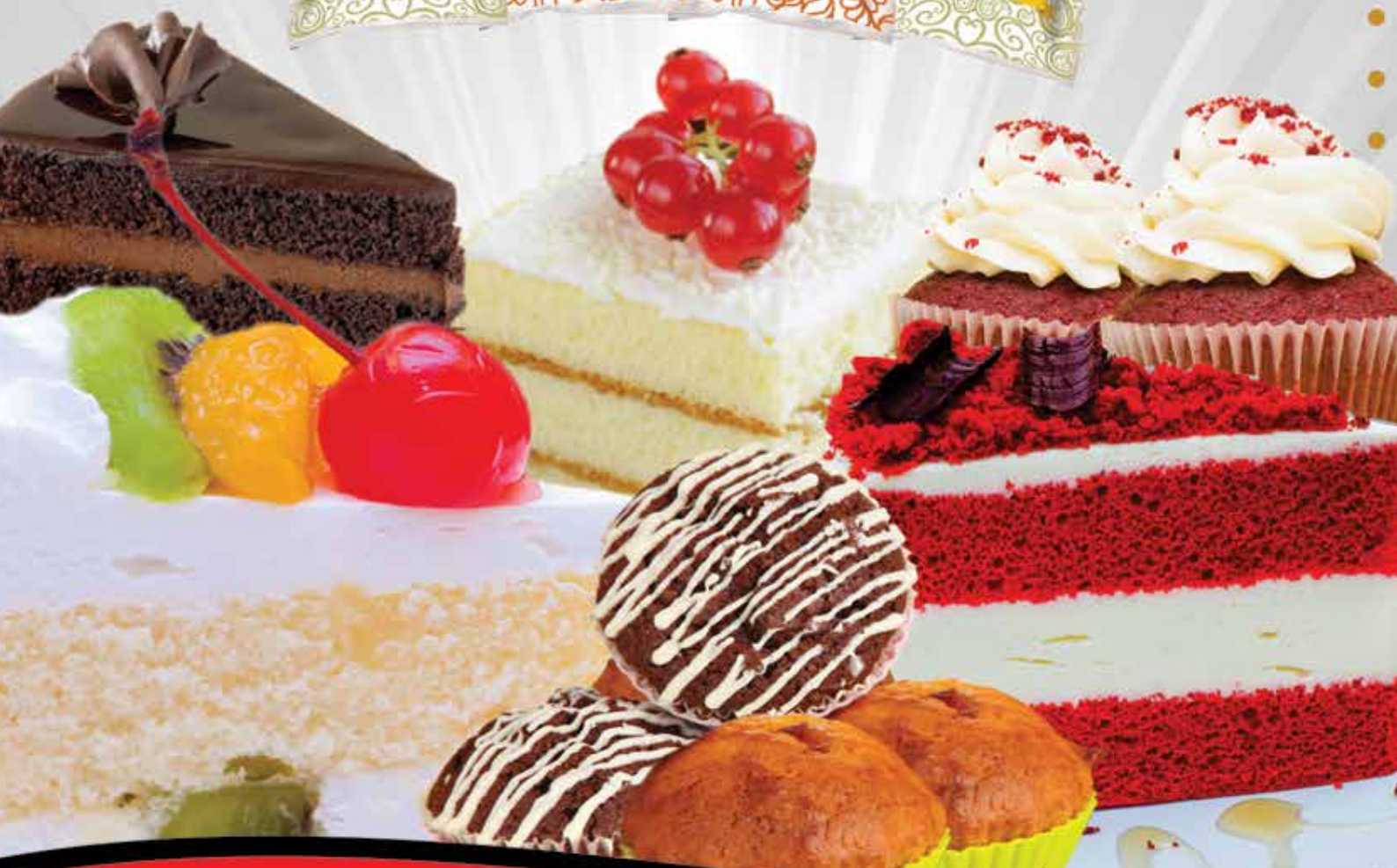
Repeat steps 6, 7, 8, 9 & 10 and rest the dough for 30 minutes.



Sheet and cut into desired shapes and sizes. Bake at 220° C for 25 minutes.

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APPLICATION CENTRES

Pune: No. 23, 3rd Floor, Kedar Empire, Paud Phata, Nr. Dasabuja Ganapati Mandir, Kothrud, Pune - 411 038. Ph: 020 2544 3103;
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