



RECEIPE BOOK
THE TASTE OF
HAPPINESS



FEW BASIC RECIPE WHICH WE ARE GOING TO USE MOST OFTEN FOR GIVEN RECIPES

DESIRE EGG FREE CAKE MIX VANILLA FLAVOURED

Ingredients

Desire Egg Free Cake Mix Vanilla Flavored	1000 g
Water	560 g
Lily Sunflower Oil	80 g

How to Prepare

- Add premix and water in a bowl
- Mix at slow speed for 1 minute with whisk
- Scrape down the sides and mix the mixture at medium speed for 3 minutes
- Add oil slowly while mixing at slow speed for 30 seconds
- Pour the batter in a greased & lined baking trays and bake at 170°-180°c for 30-35 minutes
- Rest to cool for the sponge at least 3 hrs. Before use

DESIRE EGG FREE CAKE MIX CHOCOLATE FLAVOURED

Ingredients

Desire Egg Free Cake Mix Chocolate Flavored	1000 g
Water	550 g
Lily Sunflower Oil	80 g

How to Prepare

- Add premix and water in a bowl
- Mix at slow speed for 1 minute with whisk
- Scrape down the sides and mix the mixture at medium speed for 3 minutes
- Add oil slowly while mixing at slow speed for 30 seconds
- Pour the batter in a greased & lined baking trays and bake at 170°-180°c for 30-35 minutes
- Rest to cool for the sponge at least 3 hrs. Before use

DESIRE EGG FREE RED VELVET CAKE MIX

Ingredients

Desire Egg Free Red Velvet Flavored	1000 g
Water	560 g
Oil	100 g

How to Prepare

- Add premix and water in a bowl
- Mix at slow speed for 1 minute with whisk
- Scrape down the sides and mix the mixture at medium speed for 2 minutes
- Add oil slowly while mixing at slow speed for 30 seconds
- Pour the batter in a greased & lined baking trays and bake at 170°-180°c for 30-35 minutes
- Rest to cool for the sponge at least 3 hrs. Before use

DARK CHOCOLATE TRUFFLE

Ingredients

Desire Dark Chocolate	1000 g
Fionna Whip Topping	1000 g

How to Prepare

- Heat the Fiona Cream in thick heavy bottom pan till 1st boil
- Add the broken Desire Dark Chocolate to it and rest for 5 mins off the range
- Stir the mix with the wooden spatula till all the chocolate are dissolved, strain the truffle immediately
- Rest for 8-9 hr to get it set

WHITE CHOCOLATE TRUFFLE

Ingredients

Fionna Whip Topping	1000 g
Desire White Chocolate	1200 g

How to Prepare

- Heat the Fiona Cream in thick heavy bottom pan till 1st boil
- Add the broken Desire Dark Chocolate to it and rest for 5 mins off the range
- Stir the mix with the wooden spatula till all the chocolate are dissolved, strain the truffle immediately
- Rest for 8-9 hr to get it set

BLUEBERRY BAKED CHEESECAKE

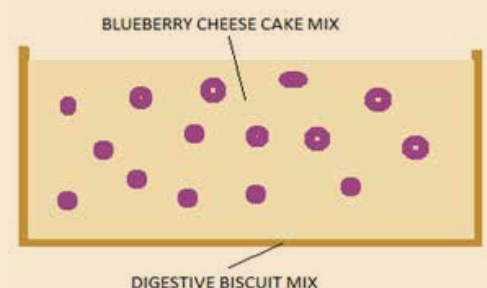


Ingredients

Digestive Biscuits	250 g
Melted Butter	100 g
Cream Cheese	350 g
Castor Sugar	100 g
Blueberry Filling	100 g
Jenna Gold	
Whip Topping	100 g
Lemon Juice	01 no.
Orange Zest	2 g
Vanilla Essence	01 tsp
Flour	15 g

Method

- Crush digestive biscuits using rolling pin
- Add melted butter to above mix it so that crumbs can be molde
- Seal the bottom of 8" round ring and cover it with a thin layer of biscuit mix
- Keep in refrigerator to set
- Meanwhile beat cream cheese and sugar with a electric beater
- Add eggs gradually until sugar dissolved completely
- Mix into flour by cut and fold method
- Add lemon juice, essence and zest and mix well
- Fold the mixture into Whipped Jenna Topping
- Finally insert the blueberry filling by a piping bag and swirl
- Pour the mixture into set ring. And bake with water bath in 140° for 50 minutes
- Chill the cake overnight and size



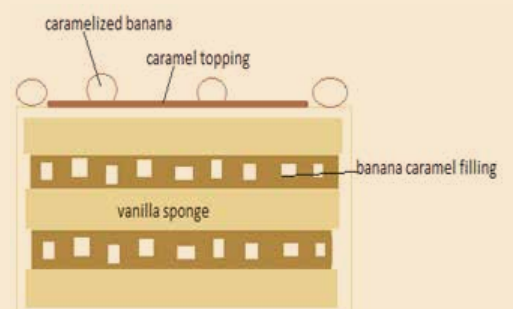
BANANA CARAMEL OREO CAKE

Ingredients

Desire Vanilla Egg Free Sponge	450 g
Sugar Syrup	120 g
Caramel Filling	100 g
Ripe Banana	02 no
Oreo Crushed	01 no
Jenna Whip Topping	350 g

Cake Assembly

- Slice Vanilla Sponge into three equal layers
- Soak all the layers nicely
- Take 150 grams of Whip Topping and add 50 grams of caramel filling
- Fold the cream in one chopped banana
- Layer the cake with equal parts of banana flavoured cream and press nicely from top
- Frost the cake with remaining cream by adding crushed Oreos
- Topped with remaining caramel filling and finish with caramelized banana



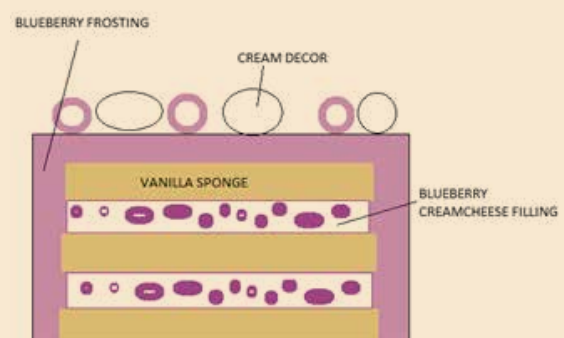
BLUEBERRY FROSTED CHEESECAKE

Ingredients

Desire Vanilla Egg Free Sponge	450 g
Cream Cheese	50 g
Sugar Syrup	120 g
Blueberry Filling	50 g
Blueberry Crush	01 tbsp
Fresh Blueberry For Garnish	
Jenna Gold Whip Topping	300 g

Cake Assembly

- Slice the Vanilla Sponge into three equal parts
- Soak it nicely with sugar syrup
- Beat cream cheese with a whisk until soft. Fold the 150grams of cream in cream cheese
- Add Blueberry filling and fold nicely
- Sandwich the cake with blueberry cream cheese filling
- And press nicely from top
- Add spoon of Blueberry crush in remaining cream and frost the cake
- Decorate with freshly Whipped Jenna Gold Topping and garnish with fresh Blueberry and Chocolate décor



CHERRY CHOCOLATE TART

COMPOSITION

Almond Chocolate Tart
Chocolate Cream

FILLING

Dark Cherry Filling

(For 6 no's of tart shell with 4.5" diameter)

ALMOND CHCOLATE TART

Flour	300 g
Almond Powder	50 g
Marvo	150 g
Icing Sugar	150 g
Milk	1 tbsp
Coco Powder	1 tbsp

METHOD

TART SHELL

- Mix flour, icing sugar, almond powder, coco powder together until you obtain a sandy texture
- Add milk gradually until you obtain a homogenous texture
- Keep in fridge
- Roll out to 3 mm and put in the small ring and do the blind baking at 180° for 15 mins

FOR CHOCOLATE CREAM

Softly Whipped (Jenna) Gold Cream	200 g
Melted Chocolate Truffle	200 g

METHOD

- Evenly mix softly Whipped Jenna Gold cream with melted chocolate truffle in ratio 1:1 to obtain chocolate cream

ASSEMBLY

Dark Cherry Filling	100 g
Melted Chocolate (For Inner Coating)	100 g

METHOD

- Take the tart shell and coat the inner side of tart with the melted chocolate
- Deposit 1 tbsp of dark cherry filling over the base of the tart
- Pipe the chocolate cream over the cherry and finish it as shown in pics using chocolate garnish



CHOCOMANGO MANIA

MANGO CREAM CHEESE FILLING

Ingredients

Cream Cheese	200 g
Mango Pulp	50 g
Sugar	50 g

METHOD

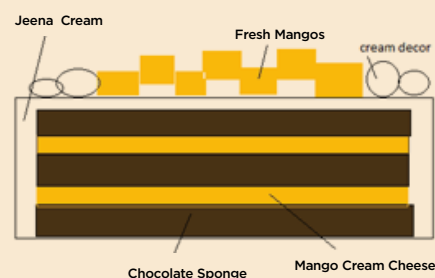
- Beat cream cheese and sugar by adding mango pulp gradually
- Beat until sugar dissolved
- Fill in a piping bag and layer the cake

CAKE ASSEMBLY INGREDIENTS

Desire Chocolate Egg Free Sponge	450 g
Sugar Syrup	120 g
Mango Cheese Cream	200 g
Jenna Gold Whip Topping	200 g
Fresh Diced Mangos	100 g

METHOD

- Slice chocolate sponge into three equal layers
 - Soak with sugar syrup evenly
 - Pipe mango cream cheese filling in both the layers
 - Press nicely after sandwiching the cake
 - Frost the complete cake with Jenna Whip Topping as shown in pic
- Note: Add little liquid cream in Whipped Jenna Topping for smooth and soft top garnish
- Decorate the sponge with freshly diced mangos



GREEN APPLE CRUMBLE

CRUMBLE

Ingredients

Flour	250 g
Icing Sugar	100 g
Marvo Pride	200 g
Vanilla Essence	Few Drops

Method

- Mix flour and icing sugar and strain to avoid lumps
- Add fat and rub with soft hands
- Add essence and mix until crumble form
- Spread the crumble in baking tray and bake in 165° C until golden brown
- Break the crumble and store in air tight containers for long use



GREEN APPLE FILLING INGREDIENTS

Green Apple Peeled (Diced)	250 g
Brown Sugar	50 g
Water	20 ml
Cinnamon Powder	2 g

METHOD

- Take a non-stick sauce pan and add sugar and water
- Cook until sugar dissolved
- Add apples and cook until tender and water evaporate
- Remove from heat seasoned with cinnamon powder

CAKE ASSEMBLY INGREDIENTS

Desire Vanilla Egg Free Cake Mix	450 g
Sugar Syrup	120 g
Jenna Gold Whip Topping	300 g
Apple Filling	100 g
Crumble	100 g

METHOD

- Slice vanilla sponge into three equal layers.
- Soak all the layers nicely
- Mix 100 grams of cream with apple filling
- Sandwich the cake with apple cream and press nicely from top
- Frost the cake with remaining cream and mark 8 cream dollops
- Add crumble on top and décor accordingly

MIX FRUIT GATEAUX

CUSTARD CREAM

Ingredients

Full Cream Milk	250 g
Sugar	75 g
Vanilla Custard Powder	25 g
Water For Dilution	50 g

Method

- Heat milk and sugar until soft boil
- Make a dilution with custard and water
- Add in boiling milk and stir continuously with hand whisk to avoid lumps
- Let it cool down until creamy
- Mix it with whip topping and use

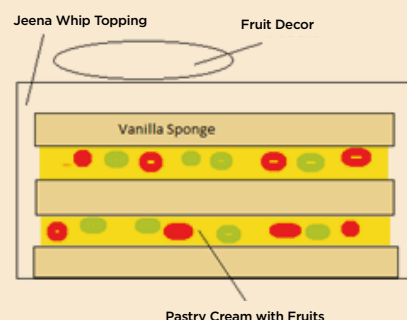
CAKE ASSEMBLY

INGREDIENTS

Desire Egg Free Vanilla Sponge	450 g
Sugar Syrup	120 g
Jenna Gold Whip Topping	300 g
Set Custard	50 g
Chopped Mix Fruits	100 g
Fruits	For g

METHOD

- Slice vanilla sponge into three equal layers
- Soak it with Sugar Syrup
- Mix 150 grams of Jenna Gold Whip Topping with custard
- Fold in chopped fruits
- Sandwich the cake with custard cream and press nicely from top
- Frost the cake with remaining Jenna Gold Whip Topping
- Garnish with freshly available seasonal fruits
- Serve chilled



OLD FASHIONED BLACK FOREST CAKE

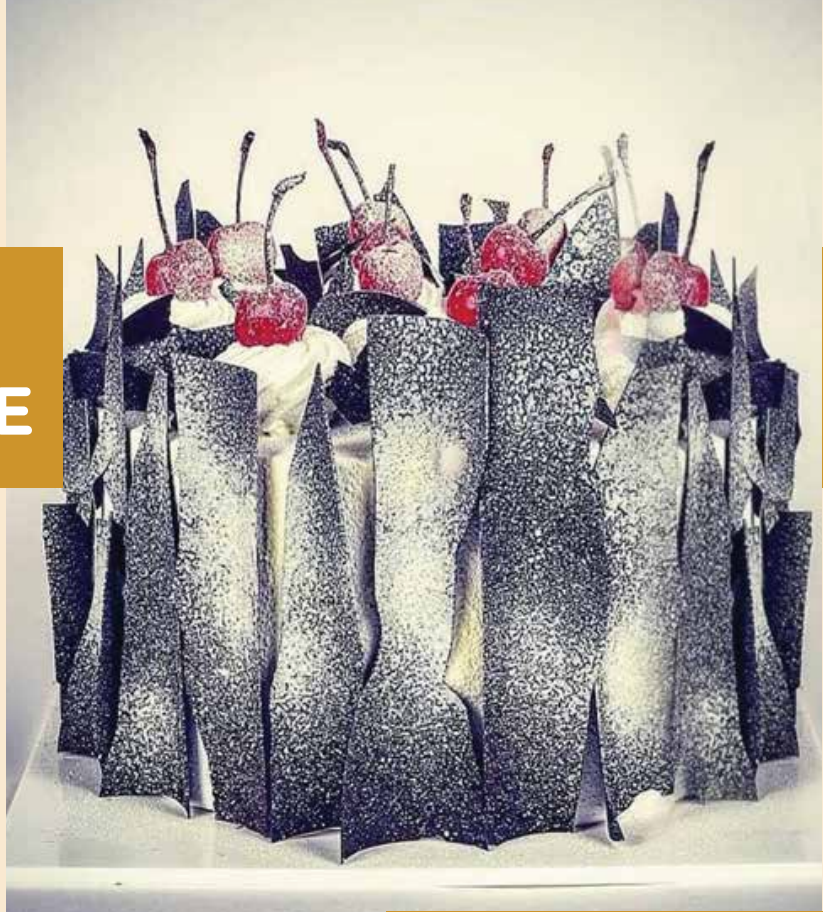
CHERRY COMPOTE

Ingredients

Fresh English Cherries	200 g
Castor Sugar	50 g
Water	01 tbsp
Orange Zest	05 g
Rum	30 ml

Method

- In a sauce pan heat castor sugar and water until dissolved
- Add fresh seedless cherries and stir nicely
- Add fresh Orange Zest and cook until tender
- Remove from heat and let it cool down



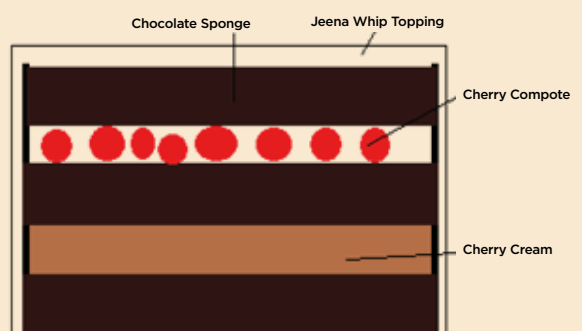
CHOCOLATE DÉCOR EGG FREE

INGREDIENTS

Desire Eggfree Chocolate Sponge (8" Round)	450 g
Jenna Gold Whip Toppings	250 g
Sugar Syrup	120 g
Chocolate Whip Topping	75 g
Fresh Cherry Compote	100 g

CAKE ASSEMBLY

- Slice Chocolate Sponge into 3 equal layers
- Soak sponge nicely and layer one part with chocolate cream
- Place sponge on top and soak again
- Layer it with freshly whipped Jenna Topping and add cherries
- Club the layers and press nicely
- Frost the cake and make 8 dollops on top
- Garnish it with chocolate flakes and décor
- Serve chilled



ORANGE CAKE WITH BAKED CRUMBLE



BAKED CRUMBLE

Ingredients

Flour	250 g
Icing Sugar	100 g
Marvo Pride	200 g

Method

- Mix icing sugar and flour and sieve from a fine strainer to avoid lumps
- Add marvo pride and slowly rub with flour by hands
- Mix until crumble form
- Take a 8" round ring and seal the bottom
- Add crumble in ring up to half inch's height
- Press firmly
- Bake in 165° until golden brown
- Remove from heat, remove from ring and let it cool down

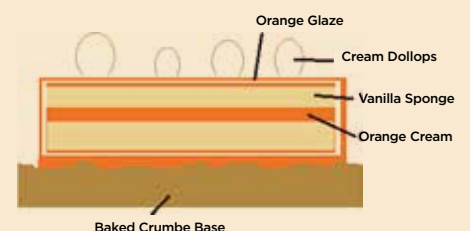
ORANGE CAKE

INGREDIENTS

Vanilla Sponge	450 g
Sugar Syrup	120 g
Orange Marmalade	100 g
Jenna Whip Topping	350 g
Orange Glaze	100 g

CAKE ASSEMBLY

- Slice vanilla sponge into three equal layers
- Soak the layers with sugar syrup
- Take 150 grams of Whip Topping and add orange marmalade
- Layers the cake with equal parts of orange cream and press nicely from top
- Frost the cake with remaining cream
- Cover the cake with orange glaze
- finish with freshly Whipped Jenna Topping and oranges
- Place the finished cake on baked crumble top



TIRAMISU (EGG FREE)

COMPOSITION

Ingredients

(For 2 jars of 250gm each)

FOR BISCUIT BASE

Desire Vanilla Egg Free Sponge 150 g

TIRAMISU BATTER

Mascarpone / Cream Cheese 100 g

Castor Sugar 25 g

Soft Whipped Jenna Cream 200 g

COFFEE LIQUEUR

Sugar Syrup 100 g

Coffee Powder 20 g

FOR FINISHING

Coco Powder 5-10 g

Chocolate for Garnish 20 g

BISCUIT BASE

Desire Vanilla Sponge 150 g

- Slice the EF vanilla sponge (for recipe refer page2) in thin layer of thickness 1 cm and dry it in oven at 120° C

TIRAMISU BATTER

Mascarpone / Cream Cheese 100 g

Castor Sugar 25 g

Soft Whipped Jenna Cream 100 g

- **How to prepare** - cream the cheese cream & caster sugar till smooth and floppy. Fold it with semi Whipped Jenna Cream to get Tiramisu batter

COFFEE LIQUER

Sugar Syrup 100 g

Coffee Powder 20 g

- Completely dissolve coffee powder in warm sugar syrup and rest it to cool

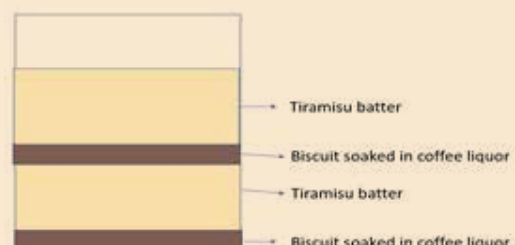


ASSEMBLING

- Place the thin biscuit base lining at the bottom of the container & soak it completely with coffee liqueur
- Pipe the tiramisu batter over the sponge of thickness 2 cm, repeat the steps

FINISHING

- Do the finishing with the cocoa powder and a chocolate Garnish as shown in pics



MANGO WHITE CHOCOLATE TART

COMPOSITION

Almond Short Crust Tart

FILLING

Mango Filling

Jenna Gold Whiip Topping

White Chocolate Truffle

(For 6 nos of tart shell with 4.5 " diameter)

ALMOND SHORT CRUST TART

Ingredients

Flour	300 g
Almond Powder	50 g
Marvo	125 g
Icing Sugar	150 g
Milk	1 tbsp

Method

TART SHELL

- Mix flour, icing sugar, almond powder, together until you obtain a sandy texture
- Add milk gradually until you obtain a homogenous texture,
- Keep in fridge
- Roll out to 3 mm and put in the small ring and do the blind baking at 180° C for 15 mins

CREAM FOR FILLING

Softly Whipped Jenna Gold Cream	200 g
Melted White Truffle	100 g

METHOD

- Evenly mix softly Whipped Jenna Gold Cream with melted white truffle

ASSEMBLY

Mango Filling	100 g
Desire White Chocolate Melted (For Inner Coating) For Garnishes	50 g
Ripe Mango Wedges	80 g

METHOD

- Take the tart shell and coat the inner side of tart with the white melted chocolate
- Deposit 1 tbsp of mango filling over the base of the tart
- Pipe the cream over the mango filling and finish as shown in pics





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