

BUNGE

Masterline

Exotic

FUSION CAKES

IDEATION BOOK - VOLUME 1

The Art of Flavor Harmony



Food pairing (or flavor pairing or food combination) is a method of identifying which foods go well together from a flavor standpoint, often based on individual tastes, popularity, availability of ingredients, and traditional cultural practices.



Why is food pairing important?

Food pairing is important because it enhances the overall dining experience by creating harmonious and balanced flavors. Here are a few key reasons why food pairing matters:



Enhances Flavor

Combining ingredients that complement each other can intensify and improve the taste of a dish, making it more enjoyable.



Balances Flavors

Proper pairing can balance different taste elements, such as sweet, salty, sour, and bitter, preventing any one flavor from overpowering the others.



Improves Texture

Pairing ingredients with contrasting textures can create a more interesting and satisfying mouth feel, adding to the sensory pleasure of eating.

In summary, food pairing is essential for creating dishes that are balanced, flavourful, and enjoyable, enhancing both the taste and the overall dining experience.



Creates Complexity

Thoughtful food pairings can add layers of flavor and complexity to a dish, making it more intriguing and enjoyable.



Elevates Dining Experience

Well-paired foods can turn a simple meal into a gourmet experience, showcasing culinary skill and creativity.



Enhances Nutritional Value

Pairing certain foods can improve the absorption of nutrients, making the meal not only tastier but also healthier.



Cultural & Culinary Tradition

Food pairing often reflects cultural practices and culinary traditions, helping to preserve and celebrate a region's heritage.





FUSION CAKES

Experimenting with Food Pairing

Food pairing in cakes is all about choosing flavors that go well together to make the cake taste even better. This means picking ingredients that match the sweet and light whipped topping, like fresh fruits, nuts, spices or even some liquers.

By finding the right combinations, you can turn a simple cake into something special and delicious. This process helps bakers create cakes that not only look great but also taste amazing.



Index

BASIC RECIPES

Pg. No.:

- 01** *Desire Egg Free Cake Mix*
Vanilla Flavor
- Desire Egg Free Cake Mix*
Chocolate Flavor
- Desire Egg Free Cake Mix*
Red Velvet Flavor

- 02** *Chocolate Truffle*
Dark
- Chocolate Truffle*
White
- Mirror Glaze*
Dark (Egg Free)
- 03** *Mirror Glaze*
White (Egg Free)



Index

CAKE RECIPES

Pg. No.:

- 04** *Banana Caramel Oreo Cake*
- 05** *Strawberry and Rose*
- 06** *Pineapple and Coconut Cake*
- 07** *White Choco Hazelnut*
- 08** *White Choco Orange Cake*
- 09** *Fresh Fruit Gateaux*
- 10** *Raspberry Chocolate*
- 11** *Choco Fruit Latte*
- 12** *Choco Butterscotch*
- 13** *Chocolate Strawberry*

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
- Water
- Lily Sunflower Oil

QUANTITY (In gm)

1000 g
560 g
80 g

DIRECTION:

- Add Premix and water in a bowl
- Mix at slow speed for 1 minute with blade
- Add oil slowly while mixing at slow speed for 30 secs
- 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
- Water
- Lily Sunflower Oil

QUANTITY (In gm)

1000 g
560 g
80 g

DIRECTION:

- Add Premix and water in a bowl
- Mix at slow speed for 1 minute with Blade
- 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 Red Velvet



INGREDIENTS:

- Desire Egg Free Cake Mix Red Velvet
- Water
- Lily Sunflower Oil

QUANTITY (In gm)

1000 g
560 g
80 g

DIRECTION:

- Add Premix and water in a bowl
- Mix at slow speed for 1 minute with Blade
- 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

Few basic recipe which we are going to use most often for given recipes.

Dark Chocolate Truffle



INGREDIENTS:

- Desire Dark Compound Chocolate
- Fiona Whip Topping

QUANTITY (In gm)

1000 g
1000 g

DIRECTION:

- Heat the Fiona cream in thick heavy bottom pan till 1st boil
- Add the broken Desire Dark chocolate to it and rest for 5mins 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:

- Desire White Compound Chocolate
- Fiona Whip Topping

QUANTITY (In gm)

1000 g
1000 g

DIRECTION:

- Heat the Fiona cream in thick heavy bottom pan till 1st boil
- Add the broken Desire White chocolate to it and rest for 5mins 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

Mirror Glaze - Dark (Egg Free)



INGREDIENTS:

- Desire Dark Compound
- Fiona Whip Topping
- Enhance Neutral Glaze
- Versa D

QUANTITY (In gm)

1000 g
1000 g
200 g
10 g

DIRECTION:

- Heat the Fiona cream, Versa D, Neutral glaze in thick heavy bottom pans till 1st boil
- Add the broken Desire Dark chocolate to it and rest for 5mins off the range
- Stir the mix with the wooden spatula till all the chocolate are dissolved, strain the truffle immediately
- Rest it to come to room temperature
- For best result warm it to 35- 400 C & strain it before applying on the chilled cake

Few basic recipe which we are going to use most often for given recipes.

Mirror Glaze - White (Egg Free)



INGREDIENTS:

- Desire White Compound
- Fiona Whip Topping
- Enhance Neutral Glaze
- Versa D

QUANTITY (In gm)

- 1000 g
- 1000 g
- 200 g
- 10 g

DIRECTION:

- Heat the Fiona cream, Versa D, Neutral glaze in thick heavy bottom pans till 1st boil
- Add the broken Desire White chocolate to it and rest for 5mins off the range
- Stir the mix with the wooden spatula till all the chocolate are dissolved, strain the truffle immediately
- Rest it to come to room temperature
- For best result warm it to 35- 40C & strain it before applying on the chilled cake

*Desire*TM
MIXES FOR FINE BAKERY WARES

ENHANCETM
Performance with Purity*

Desire
Versa-D
The Versatile Dessert Mix!

fiona
Whip Topping



Banana Caramel Oreo Cake

Introducing the Banana Caramel Oreo Cake -

A dessert that masterfully blends flavors and textures to create a delightful experience.

This cake exemplifies the art of food pairing, combining the natural sweetness of ripe bananas with the rich, buttery notes of caramel. The addition of crunchy Oreo cookies introduces a layer of chocolately goodness and a satisfying crunch, perfectly balancing the softness of the whipped topping and the cake layers. Each bite is a harmonious blend of sweet, creamy, and crunchy, showcasing how thoughtful pairing of ingredients can elevate a simple cake into a gourmet delight. Indulge in this exquisite treat where every component is chosen to complement and enhance the others, creating a symphony of flavors that will leave you craving for more.

INGREDIENTS:

- **Desire Vanilla EF Sponge** 450 g
- **Sugar syrup** 120 g
- **Caramel filling** 100 g
- **Ripe Banana** 2 nos.
- **Oreo Crushed** 1 no.
- **Jenna Gold Whip Topping** 350 g

DIRECTIONS:

- Slice the vanilla sponge into three equal layers.
- Soak all the layers nicely with sugar syrup.
- Take 150 grams of whipped topping and add 50 grams of caramel filling.
- Fold one chopped banana into the cream.
- Layer the cake with equal parts of banana-flavored cream and press nicely from the top.
- Frost the cake with the remaining cream, adding crushed Oreos.
- Top with the remaining caramel filling and finish with caramelized banana.



Strawberry & Rose Cake

Introducing the Strawberry & Rose Cake -

A celebration of elegant flavors and textures crafted through thoughtful food pairing.

This exquisite cake brings together the sweet, juicy essence of fresh strawberries with the delicate, floral notes of rose. The harmony between the strawberries and rose creates a sophisticated and refreshing taste experience. Each bite is enhanced by the light, airy whipped topping, which perfectly complements the cake's tender layers. The result is a dessert that delights the senses with its balance of sweetness and subtle floral undertones, showcasing how the art of pairing can transform simple ingredients into a luxurious treat. Indulge in the Strawberry & Rose Cake and savor the refined blend of flavors that elevate this dessert to a gourmet masterpiece.

INGREDIENTS:

- | | |
|----------------------------|-------|
| ● Desire Vanilla EF Sponge | 450 g |
| ● Sugar syrup | 120 g |
| ● Strawberry filling | 100 g |
| ● Rose syrup | 50 g |
| ● Jenna Gold Whip Topping | 350 g |
| For Finishing | |
| ● Neutral Glaze | 50 g |
| Garnishing | |
| ● Chocolate roundels | 100 g |
| ● Waffles & fruit | 20 g |

DIRECTIONS:

- Slice vanilla sponge into three equal layers
- Soak all the layers nicely with sugar syrup
- Take 200 grams of whip topping and add strawberry filling & rose syrup in it
- Layer the cake with equal parts of strawberry & rose filling cream and press nicely from top
- Frost the cake with remaining **Jenna Gold Whip Topping**
- Finish the cake with **Neutral Glaze** & chocolate as shown in pictures
- Garnish with freshly available seasonal fruits and waffle biscuit
- Serve chilled



Pineapple & Coconut Cake

Introducing the Pineapple & Coconut Cake -
A tropical delight that masterfully blends flavors for a taste of paradise..

This cake showcases the art of food pairing by combining the tangy sweetness of fresh pineapple with the rich, creamy texture of coconut. The juicy pineapple provides a vibrant contrast to the smooth coconut, creating a harmonious balance of flavors that transport you to a sun-soaked beach with every bite. The light, fluffy cake layers and whipped topping enhance this pairing, making each slice a refreshing and indulgent treat. Experience the Pineapple & Coconut Cake and enjoy the perfect fusion of tropical ingredients, expertly paired to elevate your dessert experience to a new level of deliciousness.

INGREDIENTS:

- **Desire Vanilla EF Sponge** 450 g
- Sugar syrup 120 g
- Pineapple filling 100 g
- Coconut Milk 100 g
- **Fiona Whip Topping** 350 g

For Finishing

- **Fiona Whip Topping**

Garnishing

- Chocolate roundels & square 100 g
- Pineapple slices

DIRECTIONS:

- Slice vanilla sponge into three equal layers
- Soak all the layers nicely with sugar syrup
- Take 200gms of **Fiona Whip Topping** and add pineapple filling & coconut milk in it
- Layer the cake with equal parts of pineapple & coconut cream and press nicely from top
- Frost the cake with remaining **Fiona Whip Topping**
- Encircle the cake with chocolate roundels & garnish it with chocolate square as shown in pic
- Serve chilled



White Choco Hazelnut Cake

Introducing the White Chocolate Hazelnut Cake - A luxurious dessert that exemplifies the art of food pairing.

This cake brings together the creamy sweetness of white chocolate with the rich, nutty flavor of hazelnuts. The smooth, velvety white chocolate complements the crunchy, roasted hazelnuts, creating a sophisticated blend of textures and tastes. Each bite is enhanced by the lightness of the cake layers and the airy whipped topping, which balance the richness of the main ingredients. The result is an indulgent treat that perfectly marries sweetness and nuttiness, demonstrating how thoughtful pairing can elevate a dessert to gourmet perfection. Indulge in the White Chocolate Hazelnut Cake and savour the exquisite combination of flavors that makes this cake a true culinary delight.

INGREDIENTS:

- **Desire Vanilla EF Sponge** 450 g
- Sugar syrup 100 g
- Hazelnut filling 100 g
- White Chocolate truffle 100 g
- **Fiona Whip Topping** 350 g

For Finishing

- **White Mirror Glaze** 150 g

GARNISHING

- Chocolate roundels & triangles 100 g
- Hazelnut waffle biscuit 25 g

DIRECTIONS:

- Slice vanilla sponge into three equal layers
- Soak all the layers nicely
- Take 200 grams of whip topping and mix hazelnut & white chocolate to it
- Layer the cake with equal parts of hazelnut chocolate filling cream and press nicely from top
- Frost the cake with remaining **Fiona Whip Topping**
- Finish the cake with the **White Mirror Glaze** & encircle the side of the cakes with chocolate ribbon as shown in picture
- Garnish with chocolate garnish & hazelnut waffle biscuit
- Serve chilled



White Choco Orange Cake

Introducing the White Chocolate Mandarin Cake - A dessert that beautifully showcases the art of food pairing.

This cake pairs the creamy sweetness of white chocolate with the bright, citrusy zest of mandarin oranges. The smooth, luscious white chocolate perfectly balances the tangy and refreshing mandarin, creating a delightful contrast of flavors. The light, fluffy whipped topping enhances this pairing, adding a delicate finish that complements the cake's tender layers. Each bite offers a harmonious blend of sweet and tangy, creamy and airy, highlighting how thoughtful ingredient combinations can elevate a simple cake into a sophisticated and delectable treat. Indulge in the White Chocolate Mandarin Whipped Topping Cake and experience the exquisite fusion of flavors that make this dessert truly unforgettable.

INGREDIENTS:

- | | |
|----------------------------|-------|
| ● Desire Vanilla EF Sponge | 450 g |
| ● Sugar syrup | 100 g |
| ● Orange filling | 100 g |
| ● White Chocolate truffle | 100 g |
| ● Fiona Whip Topping | 350 g |
| For Finishing | |
| ● White Mirror Glaze | 150 g |
| Garnishing | |
| ● Mandarin | 100 g |
| ● Fiona Rosset | 25 g |

DIRECTIONS:

- Slice vanilla sponge into three equal layers
- Soak all the layers nicely
- Take 200 grams of whip topping and fold orange filling & white chocolate truffle to it
- Layer the cake with equal parts of orange white choco filling and press nicely from top
- Frost the cake with remaining **Fiona Whip Topping**
- Finish the cake with the **White Mirror Glaze** & chocolate ribbon as shown in picture
- Garnish with chocolate garnish & mandarin slice
- Serve chill



Fresh Fruit Gateaux Cake

Introducing the Fresh Fruit & Pastry Cream Cake - A delightful dessert that highlights the elegance of food pairing.

This cake combines the vibrant flavors of fresh, seasonal fruits with the rich, velvety smoothness of pastry cream. The natural sweetness and juiciness of the fruits perfectly complement the creamy, luxurious texture of the pastry cream, creating a harmonious balance of flavors and textures. The light, airy whipped topping adds a final touch of sophistication, enhancing the overall experience without overwhelming the palate. Each bite is a refreshing blend of sweet, creamy, and fruity, showcasing how thoughtful ingredient pairings can transform a simple cake into a gourmet masterpiece. Indulge in the Fresh Fruit & Pastry Cream Whipped Topping Cake and savor the exquisite combination of flavors that elevate this dessert to new heights.

INGREDIENTS:

Custard Cream

- Full cream milk 250 g
- Sugar 75 g
- Vanilla Custard Powder 25 g
- Water for dilution 50 g

Cake Assembly

- Desire EF Vanilla sponge 450 g
- Sugar syrup 120 g
- Jenna Gold Whip Topping 300 g
- Set custard 50 g
- Chopped mix Fruits 100 g

Garnishing

- Fruits



DIRECTIONS:

- Method for Custard Cream
- Heat milk and sugar until 1st 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 Method:

- Slice Vanilla sponge into three equal layers
- Soak it with sugar syrup
- Mix 150grams 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



Raspberry Chocolate Cake

Introducing the Raspberry & Chocolate Cake -
A sumptuous dessert that masterfully highlights the art of food pairing.

This cake brings together the rich, deep flavors of chocolate with the bright, tangy notes of fresh raspberries. The intense, smooth chocolate contrasts beautifully with the juicy, slightly tart raspberries, creating a perfect balance of sweetness and acidity. The light, fluffy whipped topping adds an airy finish, enhancing the luxurious texture and flavor combination. Each bite is a delightful harmony of rich and fruity, creamy and fresh, demonstrating how thoughtful pairings can elevate a cake to a gourmet experience. Indulge in the Raspberry & Chocolate Topping Cake and enjoy the exquisite fusion of flavors that make this dessert truly exceptional.

INGREDIENTS:

- **Desire Chocolate EF Sponge** 450 g
- Sugar syrup 100 g
- Raspberry filling 100 g
- Dark Chocolate truffle 200 g
- **Fiona Whip Topping** 350 g

For Finishing

- **Dark Mirror Glaze** 150 g

Garnishing

- Strawberry fresh 100 g
- Chocolate garnish & roundels 25 g

DIRECTIONS:

- Slice chocolate sponge into three equal layers
- Soak all the layers nicely with sugar syrup
- Take 350 grams of whip topping and fold Dark Chocolate Truffle in it
- Layer the cake with equal parts of choco filling & raspberry filling & press nicely from top
- Frost the cake with remaining chocolate filling whip topping & chill it in chiller
- Finish the cake with the **Dark Mirror Glaze**
- Encircle the cake with chocolate strip & decorate it with chocolate garnish & fresh strawberry as shown in picture
- Serve chill



Choco Fruit Latte Cake

Introducing the Chocolate Latte Icing Cake -

A delicious treat that perfectly combines rich chocolate and smooth coffee flavors.

The moist chocolate cake layers are topped with a creamy latte icing, creating a delightful mix of sweet and slightly bitter tastes. The light whipped topping adds an airy finish, making each bite a wonderful blend of flavors and textures. This cake shows how well chocolate and coffee go together, turning a simple dessert into something special. Enjoy the Chocolate Latte Icing Cake and savour the perfect pairing of chocolate and coffee.

INGREDIENTS:

- **Desire Chocolate EF Sponge** 450 g
- Sugar syrup 100 g
- Instant Coffee powder 10 g
- Dark Chocolate truffle 100 g
- **Fiona Whip Topping** 350 g

For Finishing

- **Dark Mirror Glaze** 150 g

Garnishing

- Fresh seasonal fruit 100 g
- Lotte biscuit 50 g
- Chocolate garnish & roundels 100 g

DIRECTIONS:

- Slice chocolate sponge into three equal layers
- Soak all the layers nicely with sugar syrup
- Take 350 grams of whip topping and fold Dark Chocolate Truffle & coffee in it. (Add 1 tbsp of hot water in coffee to get it dissolved before adding in cream)
- Layers the cake with equal parts of coffee choco filling and press nicely from top
- Frost the cake with remaining chocolate whip topping & chill it in chiller
- Finish the cake with the **Dark Mirror Glaze**
- Encircle the cake with chocolate strip & decorate it with chocolate garnish & fresh fruit as shown in picture
- Serve chill



Choco Butterscotch Duo Cake

Introducing the Chocolate Butterscotch Icing Cake -

A delicious dessert that showcases the perfect pairing of rich chocolate and sweet butterscotch.

This cake combines the deep, intense flavor of chocolate with the buttery, caramel notes of butterscotch icing. The smooth chocolate layers are beautifully balanced by the sweet, creamy butterscotch, creating a delightful harmony of tastes. Each bite is enhanced by the light, fluffy whipped topping, adding an airy texture to the decadent flavors.

This thoughtful pairing of chocolate and butterscotch transforms a simple cake into a gourmet delight. Enjoy the Chocolate Butterscotch Icing Cake and experience the exquisite blend of flavors that make this dessert truly special.

INGREDIENTS:

- Desire Chocolate EF Sponge 450 g
- Sugar syrup 100 g
- Butterscotch nougat 50 g
- Dark Chocolate truffle 100 g
- Fiona Whip Topping 350 g

For Finishing

- Enhance Butterscotch Glaze 150 g

Garnishing

- Choc cream rosette 100 g
- Desire Chocolate garnish & roundels 100 g



DIRECTIONS:

- Slice chocolate sponge into three equal layers
- Soak all the layers nicely with sugar syrup
- Take 350 grams of whip topping and fold Dark Chocolate Truffle in it
- Sandwich the cake with equal parts of choco filling and sprinkle the butter scotch nougat over it, press nicely from top
- Frost the cake with remaining chocolate whip topping & chill it in chiller
- Finish the cake with the **Butterscotch Glaze**
- Encircle the cake with chocolate strip & decorate it with chocolate garnish & fresh fruit as shown in picture
- Serve chill



Chocolate Strawberry Cake

Introducing the Chocolate Strawberry Icing Cake -
A delightful dessert that perfectly pairs rich chocolate with sweet, juicy strawberries.

This cake combines the deep, indulgent flavor of chocolate with the fresh, fruity taste of strawberry icing. The moist chocolate layers are beautifully complemented by the light, sweet strawberry icing, creating a harmonious blend of flavors. Each bite is enhanced by the light, fluffy whipped topping, adding an airy finish to the decadent combination. This thoughtful pairing of chocolate and strawberries transforms a simple cake into a gourmet treat. Enjoy the Chocolate Strawberry Icing Cake and savour the exquisite balance of rich and fruity flavors that make this dessert truly special.

INGREDIENTS:

- | | |
|---------------------------------------|-------|
| ● Desire Chocolate EF Sponge | 450 g |
| ● Sugar syrup | 100 g |
| ● Chopped fresh Strawberry | 100 g |
| ● Dark Chocolate truffle | 200 g |
| ● Fiona Whip Topping | 350 g |
| For Finishing | |
| ● Enhance Strawberry Glaze | 150 g |
| Garnishing | |
| ● Choc cream rosette | 100 g |
| ● Desire Chocolate garnish & roundels | 100 g |

DIRECTIONS:

- Slice chocolate sponge into three equal layers
- Soak all the layers nicely with sugar syrup
- Take 350 grams of whip topping and fold Dark Chocolate Truffle in it
- Sandwich the cake with equal parts of choco filling and spread the chopped strawberry over it, press nicely from top
- Frost the cake with remaining chocolate whip topping & chill it in chiller
- Finish the cake with the **Strawberry Glaze**
- Encircle the cake with chocolate strip & decorate it with chocolate garnish & fresh strawberry as shown in picture
- Serve chill



FOR DEMO & TRIAL, CONTACT US

HEAD OFFICE ADDRESS:

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

 **1800 - 266 - 8989**



www.masterlineonline.com



www.facebook.com/BungeMasterline



www.instagram.com/bunge_masterline



<https://www.youtube.com/channel/UCFCR6EoQ3Q6N3jAbbK3jwww>

REGIONAL STUDIO BAKERIES:

PUNE

Masterline Bakery Service,
Office No.23, 3rd Floor
Kedar Empire, Erandwane,
Paud Phata, Pune - 411038
Chef Sachin Kanse: +91 8010543695

DELHI:

Bunge India Pvt. Ltd.
B1/7 2nd Floor, Janak Puri East,
Janak Puri East Metro Station.
New Delhi 110058
Chef Harsh Bharti: +91 7030401643

BANGALORE:

Bunge India Pvt. Ltd.
No.1, Victor Mansion,
Kodihalli, Old Airport Road,
Bangalore - 560008
Chef A Babu: 09845884805

KOLKATA:

Bunge India Pvt. Ltd.
Masterline Bakery Service
2A, Everest House,
2nd Floor, 46/C, J.L.Nehru Road,
(Chowringhee Road), Kolkata - 700071
Chef Sagar Nandi: +91 8910158935

KOCHI:

Bunge India Pvt. Ltd.
No. B3, (Door No. 54/3988E),
First Floor, Infinity Impresa,
Jawahar Nagar, Palathuruth
Road, Elamkulam, Kochi - 682020
Chef Binu AP: +91 9847096502