



Oldenburger

SINCE 1964



PROFESSIONAL

Get Inspired

Recipes for your professional kitchen



Carrot & Ginger Soup



Preparation time
45 minutes



Serves
10 people

Ingredients

- 1.5 kg carrots, diced
- 100 g fresh ginger, peeled and finely diced
- 100 g onions, diced
- 125 g **Oldenburger Butter, unsalted**
- 45 g brown sugar
- 1.5 l vegetable stock
- 375 ml **Oldenburger Chef's Cooking Cream UHT, 20% fat**
- 20 ml lemon juice
- salt and pepper
- fresh herbs (e.g. shiso)

Instructions

Preparation

Sauté the carrots, ginger and onions in **Oldenburger Butter**. Add the sugar and let it caramelize.

Making the Soup

Pour in the stock and **Oldenburger Chef's Cooking Cream**, then bring to a boil and cook over medium heat for about 20 minutes.

Refinement

Purée the soup and season it with the lemon juice, salt and pepper.

The Final Touch

Serve in bowls garnished with **Oldenburger Chef's Cooking Cream** and fresh herbs.

Tips from Chefs to Chefs

Sauté 20 – 30 g yellow curry paste with the vegetables to add an exotic kick.



Recommended products



Parsley Brioche with Goji Berries



Tips from Chefs to Chefs

You can also serve it with banana-curry butter!



by Heiko Antoniewicz



Preparation time
45 minutes



Baking time
40-50 minutes



Serves
10 people

Ingredients

- 300 g **Oldenburger Butter, unsalted**
- 60 g parsley leaves, chopped
- 20 g curry powder
- 750 g flour
- 42 g dry yeast
- 30 g sugar
- 125 g **Oldenburger UHT Full Cream Milk, 3.5% fat, lukewarm**
- 4 eggs
- 6 g salt
- 50 g goji berries
- sea salt

Instructions

Preparation

Melt about 200 g **Oldenburger Butter**, add parsley, then purée and refrigerate it. Mix the rest of the **Oldenburger Butter** with the curry powder and refrigerate this, too.

Making the Brioche

Mix the flour, yeast, sugar and **Oldenburger Full Cream Milk** into a dough and leave it to rise for about 30 minutes until the volume has roughly doubled. Add the eggs, parsley butter, salt and goji berries and knead into a smooth dough. Let the dough rise again until the volume has doubled. Put the dough in a buttered and floured pan and let it rise again. Brush with egg yolk and sprinkle with coarse sea salt. Bake at 200 °C for 40–50 minutes until golden yellow.

The Final Touch

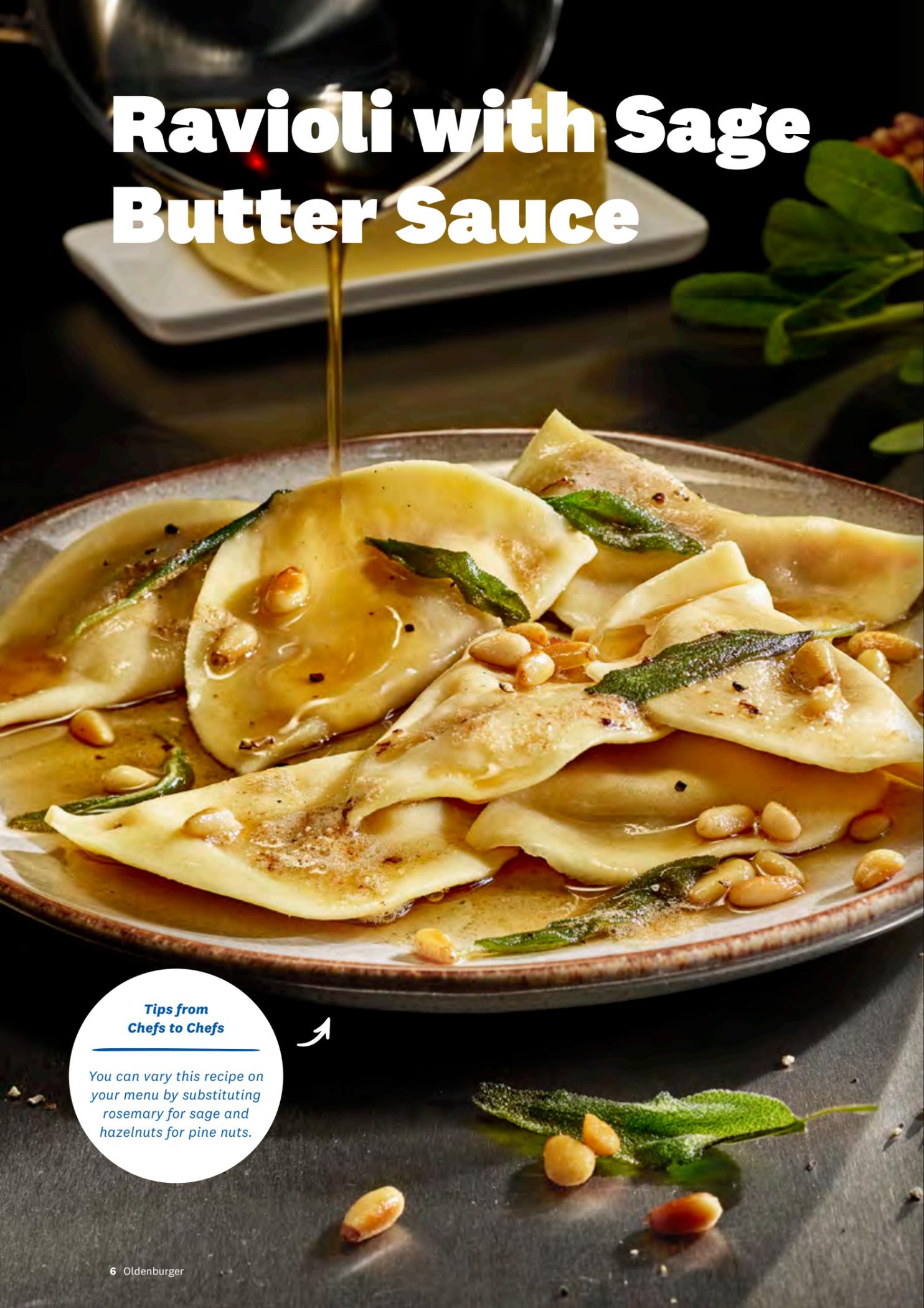
Serve the parsley brioche with curried butter.



Recommended products



Ravioli with Sage Butter Sauce



Preparation time
20 minutes



Serves
10 people

Ingredients

- 50 g pine nuts
- 70 pieces fresh ready-to-cook ravioli
- 250 g **Oldenburger Butter, unsalted**
- 30 sage leaves
- salt and pepper

Instructions

Preparation

Carefully toast the pine nuts in a fat-free pan.

Making the Ravioli

Cook the fresh ravioli in plenty of boiling salted water.

The Final Touch

Foam up the **Oldenburger Butter** in a pan, then add the sage leaves and some salt. Gently toss the cooked ravioli in the sage butter and serve immediately, garnished with pine nuts and fresh pepper.

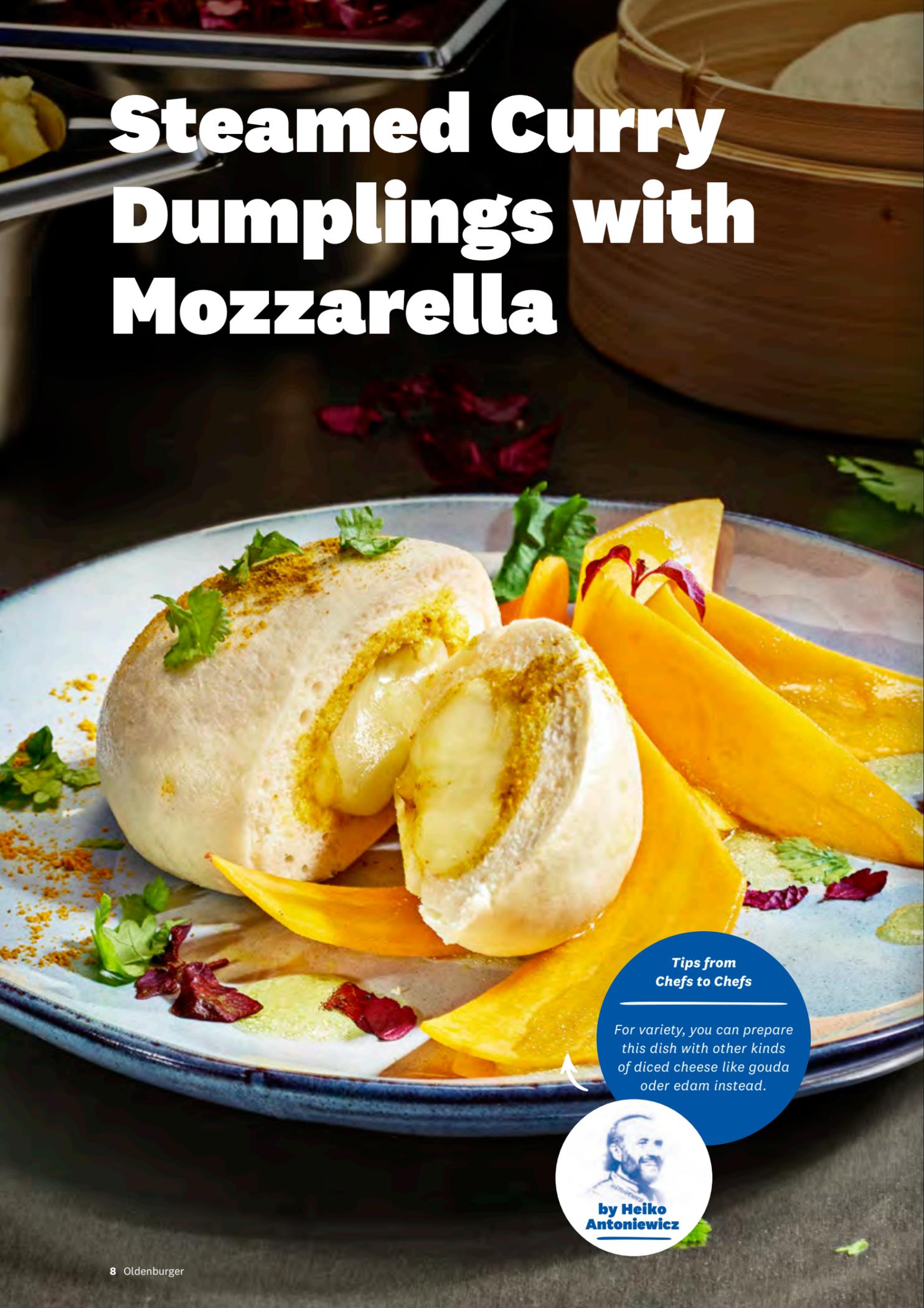
Tips from Chefs to Chefs

You can vary this recipe on your menu by substituting rosemary for sage and hazelnuts for pine nuts.



Recommended product

Steamed Curry Dumplings with Mozzarella



Tips from Chefs to Chefs

For variety, you can prepare this dish with other kinds of diced cheese like gouda oder edam instead.



by Heiko Antoniewicz



Preparation time
30 minutes



Serves
10 people

Ingredients

- 300 g wheat starch
- 100 g tapioca flour
- 450 g water, hot
- 20 g vegetable fat
- 40 g yellow curry paste
- 10 ml lime oil
- 1 lime, grated zest
- 20 g coriander, finely chopped
- 5 g sesame oil
- 200 g **Oldenburger Mozzarella, 40% fat i.d.m., diced**
- 300 g carrots, thinly sliced (cut lengthwise)
- 20 g **Oldenburger Butter, unsalted**
- 20 ml light vinaigrette
- 20 g Atsina cress
- 20 g coriander leaves, plucked
- 10 g Annapoorna curry powder

Instructions

Preparation

Knead the wheat starch, tapioca flour, water and vegetable fat into a homogeneous dough and allow to rest.

Making the Dumpling

Mix the curry paste, lime oil and zest, coriander and sesame oil and marinate the **Oldenburger Mozzarella** in it. Roll out the dough, add a little **Oldenburger Mozzarella** filling, form into a dumpling, and seal with a little water. Steam it on greased paper for about 15 minutes.

The Final Touch

Sweat the carrots in **Oldenburger Butter** and drizzle them with vinaigrette. Put the carrot salad on a plate and place the steamed dumpling on top. Serve garnished with cress, coriander and curry.

Recommended products

If this product isn't available, you can also dice our 2.5 kg or 3 kg mozzarella loaves.



Cheese Pizza



Tips from Chefs to Chefs

Try using chili oil instead of olive oil before serving!
Or as a variation, add thin slices of prosciutto before serving.



Preparation time
80 minutes



Baking time
6-8 minutes



Serves
10 people

Ingredients

- 625 ml lukewarm water
- 10 g dry yeast
- 20 g sugar
- 30 ml olive oil
- 1.25 kg all-purpose flour, sieved
- 10 g salt
- 800 g tinned chopped tomatoes
- salt
- 15 g dried oregano
- 1 kg **Oldenburger Grated Cheese Mix, 45% fat i.d.m.**
- 7 fresh tomatoes, thinly sliced
- 60 pitted black olives
- 200 g basil
- extra virgin olive oil

Instructions

Preparation

Mix the water with the yeast and sugar in a bowl and let it soak for about 5 minutes in a warm place until it forms a foam. Add the olive oil. Put the sieved flour and the salt in a bowl, add the yeast mixture and knead into a smooth dough. Cover the dough and leave it to rise in a warm place for 45-60 minutes. Knead the dough again and divide it into 10 portions of about 170 g each. Before continuing, let the dough balls rise again for about 15 minutes.

Making the Tomato Sauce

Mix the tinned tomatoes with salt and oregano to make a pizza sauce.

Making the Pizza

Roll the dough balls out to form round pizza bases (each about 30 cm in diameter), spread them evenly with the pizza sauce and cover them with **Oldenburger Grated Cheese Mix**.

Baking the Pizza

Bake in a preheated oven, ideally on a pizza stone, at about 250 °C for about 6-8 minutes.

The Final Touch

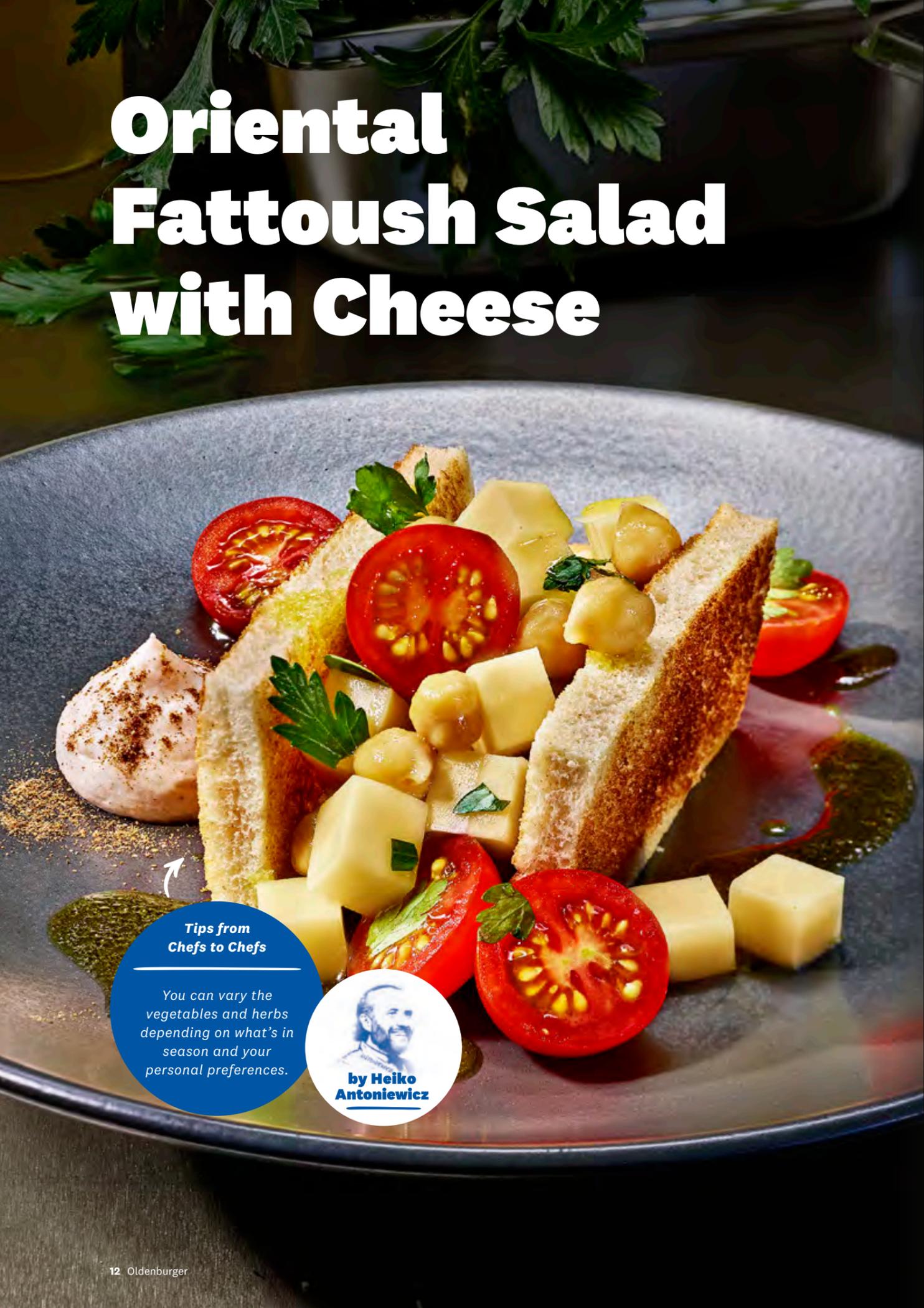
Then cover with the tomato slices, olives and basil and briefly return to the oven. Drizzle some olive oil on it before serving.



Recommended products

If this product isn't available, you can also grate our 2.5 kg or 3 kg mozzarella and gouda loaves.

Oriental Fattoush Salad with Cheese



Preparation time
20 minutes



Serves
10 people

Ingredients

- 100 ml **Oldenburger Whipping Cream UHT, 30% fat**
- 10 g ras el hanout spice mix
- 50 ml elderflower vinegar
- 20 ml elderflower syrup
- 60 ml rapeseed oil
- 30 ml hazelnut oil
- 40 ml vegetable stock
- salt
- sumac
- 200 g chickpeas (tinned), strained
- 50 g **Oldenburger Gouda, 48% fat i.d.m., diced**
- 50 g **Oldenburger Edam, 40% fat i.d.m., diced**
- 50 g parsley leaves, plucked
- 350 g cherry tomatoes, halved
- 10 slices white bread, without crust, toasted and cut in half

Instructions

Preparation

Combine the **Oldenburger Whipping Cream** with the ras el hanout spice mix, pour it into a cream siphon and carbonate it. Make a vinaigrette with the vinegar, syrup, oils and stock and season it with salt and sumac.

The Final Touch

Mix the chickpeas, cheese, parsley and tomatoes with the vinaigrette. Arrange the salad with two half slices of white bread on each plate and serve garnished with a spot of the ras el hanout cream.

Tips from Chefs to Chefs

You can vary the vegetables and herbs depending on what's in season and your personal preferences.



by Heiko Antoniewicz



Recommended products

Cold Cheese Platter



Preparation time
15 minutes



Serves
10 people

Ingredients

- 400 g Oldenburger Gouda, 48% fat i.d.m.
- 400 g Oldenburger Edam, 40% fat i.d.m.
- 400 g Oldenburger Tilsit, 45% fat i.d.m.
- 400 g Oldenburger Emmental, 45% fat i.d.m.
- 200 ml fig and mustard sauce
- 200 ml apple chutney
- crackers
- grapes
- walnuts
- fresh herbs, e.g. rosemary and thyme

Instructions

Preparation

Cut the cheese into cubes, slices or sticks and arrange them in an appetising way on a platter. Add the fig and mustard sauce, chutney and crackers.

The Final Touch

Serve garnished with grapes, walnuts and fresh herbs.

Recommended products



Tips from Chefs to Chefs

Turn a cheese platter into a hearty snack by adding sliced salami and smoked ham.

Gouda-stuffed Falafel with Tomato and Mint Salad

Tips from Chefs to Chefs

Serve it with a spicy sour cream dip with chili flakes.



Preparation time
45 minutes



Serves
10 people

Ingredients

- 1.9 kg chickpeas (tinned), strained
- 4 garlic cloves, finely grated with salt
- 20 g baking powder
- 20 g cumin
- 10 g coriander seeds
- 10 g sumac
- 10 g garam masala
- 10 g chili flakes
- 10 g tahini
- 30 g parsley, chopped
- 20 ml lemon juice
- 500 g **Oldenburger Gouda, 48% fat i.d.m., in about 1.5 x 1.5 cm cubes**
- 300 g cherry tomatoes, sliced
- 100 ml light vinaigrette
- 100 g mint, finely chopped

Instructions

Preparation

Purée the chickpeas with the garlic, baking powder, spices, parsley and lemon juice.

Making the Falafel

Form about 50 balls and place one cube of **Oldenburger Gouda** in the centre of each. Fry them in a deep fryer.

The Final Touch

Arrange the sliced tomatoes on plates, sprinkle them with vinaigrette and place the falafel balls on top. Serve them garnished with mint.



Recommended product

Cheese & Blueberry Salad



Preparation time
15 minutes



Serves
10 people

Ingredients

- 500 g mixed plucked salad
- 750 g **Oldenburger Gouda, 48% fat i.d.m.**
- 150 g red onions, cut into rings
- 200 g cherry tomatoes, sliced
- 250 g blueberries
- 100 ml lemon juice, freshly squeezed
- 200 ml virgin olive oil
- salt
- pepper

Instructions

Preparation

Wash the salad and pat dry. Cut the **Oldenburger Gouda** into approx. 1cm cubes.

Making the Salad

Arrange the cheese cubes, onion rings, tomato slices and blueberries on the salad.

Making the Dressing

Whisk the lemon juice and olive oil and season with salt and pepper.

The Final Touch

Pour the dressing over the salad and serve.

Tips from Chefs to Chefs

Plucked salad wilts quickly, so always serve it at the last minute.



Recommended product

German Black Forest Dessert

Tips from Chefs to Chefs

You can also prepare it as a layered dessert in a glass.



by Heiko Antoniewicz



Preparation time
30 minutes



Baking time
30 minutes



Serves
10 people

Ingredients

5	egg whites
	salt
50 ml	water, ice cold
160 g	caster sugar
10 g	bourbon vanilla sugar
5	egg yolks
100 g	wheat flour
100 g	wheat starch
10 g	baking cocoa
8 g	baking powder
120 ml	cherry juice
40 g	cherry purée
	sugar
1.3 g	agar-agar
100 g	cherries, halved and pitted
300 ml	Oldenburger Whipping Cream UHT, 30% fat
40 g	bourbon vanilla sugar
20 ml	kirschwasser
50 g	cherries, pitted, dried and chopped
	mint leaves

Instructions

Preparation

Beat the egg whites, salt and water, add sugar and vanilla sugar and beat until stiff. Mix the egg yolks with a little water and add to the egg white mixture. Mix the flour, starch, cocoa powder and baking powder, sieve and carefully fold into the mixture.

Making the Black Forest Dessert

Pour the dough into a rectangular springform pan and bake for about 30 minutes in a preheated oven at about 180 °C. Let the base cool and cut into 20 bars. Mix the cherry juice, 20g of the cherry purée, sugar to taste and the agar-agar, let it steep briefly, bring to a boil and then cool. Then mix it into a homogeneous mixture. Mix the cherries with the rest of the purée and sweeten with a little sugar if necessary. Whip the **Oldenburger Whipping Cream** with the vanilla sugar and kirschwasser and spoon it into a piping bag with a round nozzle. Spray the kirschwasser cream onto the bars. For each serving, join two bars like a sandwich and put them on their sides on a plate.

The Final Touch

Decorate with cherries and cherry purée and serve garnished with mint.

You can naturally also use our Oldenburger Whipping Cream UHT with 35% fat.



Recommended product

Sweet Dim Sum with Hazelnut Milk



Tips from Chefs to Chefs

Use some toffee shards as additional garnish.



Preparation time
20 minutes



Serves
10 people

Ingredients

- 500 ml *Oldenburger UHT Full Cream Milk, 3.5% fat*

- 50 g sugar

- 60 ml hazelnut purée

- 4 leaves of gelatine, soaked in cold water

- 200 g sugar

- 100 g whole hazelnuts, shelled

- 30 Wonton pastry skins

- 500 ml *Oldenburger Chef's Cooking Cream UHT, 20% fat*

- 200 g nougat

- 5 g salt

- 50 g mint, freshly picked

Instructions

Preparation

Heat the *Oldenburger Full Cream Milk* and mix in the sugar and hazelnut purée. Squeeze out the gelatine and dissolve it in the hazelnut milk. Place in a rectangular container, chill for at least 6 hours and then cut into cubes.

Making the Dim Sum

Bring the sugar to a boil with a little water and caramelize the hazelnuts. Leave to cool on paper or a baking mat. Wrap the cubes in Wonton skins, seal the corners with water, place on baking paper and steam for about 5 minutes.

Making the Nougat Cream

Heat the *Oldenburger Chef's Cooking Cream* and dissolve the nougat in it, season with salt and mix to form a creamy sauce. Pour the nougat cream into bowls and add dim sum.

The Final Touch

Serve garnished with crushed hazelnuts and mint leaves.



Recommended products

German Fürst Pückler Trifle



Preparation time
30 minutes



Serves
10 people

Ingredients

- 100 g **Oldenburger Whipping Cream UHT, 30% fat**
- 200 g dark couverture, chopped
- 20 ml hazelnut oil
- 250 g **Oldenburger Butter, unsalted, soft**
- 40 g icing sugar
- seeds from 1 vanilla pod
- a little salt
- 120 ml strawberry juice
- 60 g strawberry purée
- sugar
- 1.6 g agar-agar
- 200 g strawberries, quartered
- 10 slices sponge cake, square
- shiso

Instructions

Preparation

Briefly bring the **Oldenburger Whipping Cream** to a boil, stir in the chopped dark couverture and the hazelnut oil and refrigerate overnight. Then whip in a water bath until creamy and spoon into a piping bag. Beat the **Oldenburger Butter**, icing sugar, vanilla seeds and salt until creamy, refrigerate briefly and fill another piping bag with it.

Making the Trifle

Mix the strawberry juice, 40g of the strawberry purée, sugar to taste and the agar-agar, allow to steep briefly, bring to a boil and refrigerate. Then blend it to form a homogeneous mixture. Marinate the strawberries with the rest of the purée. Dab dark cream and vanilla butter on the sponge cake slices and decorate with strawberries and strawberry purée.

The Final Touch

Serve garnished with shiso.

You can naturally also use our Oldenburger Whipping Cream UHT with 35% fat.



Recommended products



Naked Cakelets with Fig, Walnuts and Caramel



Tips from Chefs to Chefs

For an even more chocolaty dessert, substitute chocolate liqueur for the fig syrup.



Preparation time
30 minutes



Serves
10 people

Ingredients

1 kg	Oldenburger SHANI Whipping Cream UHT, 35% fat cream stiffener
50 g	confectionery fig paste or fig syrup
30	dark sponge cake bases, 8 cm in diameter
60 ml	orange simple syrup
250 g	fresh figs, finely chopped
10 pieces	candied walnut, halved caramel sauce for garnish

Instructions

Preparation

Whip the **Oldenburger SHANI Whipping Cream**, until stiff, if necessary adding cream stiffener while following the instructions on the package. Flavour with the fig paste or syrup, and put into a piping bag with a smooth nozzle.

Making the Cakelets

Line 10 serving rings (each about 8 cm in diameter) with cake collars, insert a sponge cake base in each, and soak with a little orange simple syrup. Put about 30 g fig cream on the base, add another base and repeat the procedure. Refrigerate the cakelets.

The Final Touch

Before serving, remove the ring and collar and serve garnished with dabs of fig cream, fresh figs, walnuts and a little caramel sauce.



Recommended product

Rolled Pizza with Vanilla Cream and Strawberries



Preparation time
45 minutes



Baking time
10 minutes



Serves
10 people

Ingredients

- 10 pieces tarte flambee or pizza dough
- vegetable oil
- 2 egg yolks
- 10 ml sugar syrup
- 500 ml **Oldenburger SHANI Whipping Cream UHT, 35% fat**
- 20 g cream stiffener
- 20 g sugar
- seeds from 1 vanilla pod
- 500 g strawberries, quartered
- 30 g strawberry purée
- 20 g mint, chopped
- 1 lime, zest
- Sichuan pepper, ground

Instructions

Preparation

Roll out the pieces of dough to a size of 17 x 8 cm each. Brush oil on metal tubes with a diameter of 2.5 cm. Mix the egg yolks with a little water and sugar syrup. Wrap the dough around the tubes, brush with the egg yolk mixture and bake in an oven at 180 °C until golden yellow. While still warm, remove from the tubes and allow to cool.

Making the Vanilla Cream

Mix the **Oldenburger SHANI Whipping Cream** with cream stiffener, sugar and vanilla seeds, pour into a cream siphon, carbonate and refrigerate.

Making the Strawberry Salad

Marinate the strawberries with the strawberry purée, mint and lime zest.

The Final Touch

Fill the dough rolls with the vanilla cream and place on plates. Decorate with strawberry salad and serve garnished with Sichuan pepper.



Recommended
product

Turkish Mocha with Cardamom Cream



Preparation time
30 minutes



Serves
1 person

Ingredients

200 ml *Oldenburger SHANI Whipping Cream UHT, 35% fat*

5 ml rose water

black cardamom, finely grated

20 ml sugar syrup

10 g Antoniewicz Kaffeestaub
(finely powdered coffee)

5 g brown cane sugar

1 cassia bud

a little vanilla powder

4 g fig coffee, finely ground

150 ml water, cold

cardamom powder

Instructions

Preparation

Season the *Oldenburger SHANI Whipping Cream* with rose water, cardamom and sugar syrup, then pour into a cream siphon, carbonate and refrigerate.

Making the Mocha

Put the Kaffeestaub, sugar and spices in a pot and mix with cold water. Heat slowly to dissolve the sugar. Bring to a boil once and skim off the foam. Bring the coffee to a boil again and leave to stand until the coffee grounds have settled at the bottom of the pot. Allow to cool a little.

The Final Touch

Pour the mocha into a cup and serve it decorated with cardamom cream and sprinkled with cardamom powder.

Tips from Chefs to Chefs

You can also flavour
the cream with spiced
pumpkin, chai or
hazelnut syrup.



by Heiko
Antoniewicz



Recommended
product

Smoothie with Lettuce, Ginger and Chili



Preparation time
15 minutes



Serves
10 people

Ingredients

- 2 l Oldenburger UHT Full Cream Milk, 3.5% fat, lukewarm
- 500 ml apple juice
- 500 g cos lettuce
- 5 chili peppers
- 400 g plain yogurt
- 100 ml lime juice
- 10 g lime zest
- 50 g ginger, finely grated

Instructions

- Preparation**
Place all ingredients in a blender and mix thoroughly.
- The Final Touch**
Pour into a longdrink glass and serve immediately.



Recommended product

Smoked Black Tea with Milk and Chocolate Foam



Preparation time
20 minutes



Serves
10 people

Ingredients

- 1 l water
- 15 g Lapsang souchong smoked tea
- 300 ml **Oldenburger SHANI Whipping Cream UHT, 35% fat**
- 500 g dark couverture, finely grated
vanilla flavour and hazelnut oil
to taste
- 400 ml cappuccino milk
- 50 ml hazelnut syrup
- 10 g hazelnut flakes

Instructions

Preparation

Bring the water to a boil and let the tea steep in it for 5 minutes. Then strain it and keep it warm.

Making the Chocolate Foam

Heat 300 ml **Oldenburger SHANI Whipping Cream** and dissolve the couverture in it. Flavour with vanilla and hazelnut oil. Pour the cooled chocolate cream into a cream siphon and carbonate it.

Making the Milk Foam

Mix the cappuccino milk with the hazelnut syrup, pour into a cream siphon and double carbonate it.

The Final Touch

Pour the tea into a glass, then add the chocolate cream and finally the hazelnut milk foam. Serve garnished with hazelnut flakes.



Recommended
product

Cherry Cookie Crunch Bubble Milk Tea



Tips from Chefs to Chefs

You can also flavour
the cream with a little
cherry syrup.



by Heiko
Antoniewicz



Preparation time
15 minutes



Serves
10 people

Ingredients

- 500 g cherry-flavoured tapioca pearls
- 900 ml chilled cherry-flavoured black tea
- 1 l **Oldenburger UHT Full Cream Milk, 3.5% fat**
- 100 g cherry syrup
- 500 ml **Oldenburger SHANI Whipping Cream UHT, 35% fat**
- 20 g vanilla syrup
- 100 g almond brittle
- light biscuit crumbs

Instructions

Preparation

Divide the cherry-flavoured tapioca pearls among the glasses. Mix the chilled tea with the **Oldenburger Full Cream Milk** and the cherry syrup and pour it into the glasses.

Making the Cream

Flavour the **Oldenburger SHANI Whipping Cream** with the vanilla syrup, pour it into a cream siphon, carbonate it and dress it on the milktea. Alternatively, whip the cream and top the drinks with it using a piping bag with a star-shaped nozzle.

The Final Touch

Serve garnished with almond brittle and light biscuit crumbs.



Recommended
products

Iced Coffee with Tonka Bean Milk Foam



Tips from Chefs to Chefs

You can also flavour the cream with chocolate sauce, cinnamon or gingerbread spice mix for christmas.



by Heiko Antoniewicz



Preparation time
15 minutes



Serves
10 people

Ingredients

- 10 double espresso
- 10 g lemon zest
- ice cubes
- 400 ml **Oldenburger UHT Semi-skimmed Milk, 1.5% fat**
- 50 ml sugar syrup
- grated tonka beans
- cocoa powder

Instructions

Preparation

Shake the fresh espresso with the lemon zest and ice cubes until cold.

Making the Iced Coffee

Mix the **Oldenburger Semi-skimmed Milk**, sugar syrup and grated tonka beans, pour into a cream siphon and carbonate.

The Final Touch

Strain the espresso into a jar or cup and dress with the tonka bean milk foam and cocoa powder.



Recommended product



PROFESSIONAL

Rooted in Germany. Trusted all over the world.

DMK is Germany's leading dairy company serving the catering industry. Its hallmark is award-winning products that have been optimised and fine-tuned based on input from experienced chefs to make them excel in terms of flavour, versatility, usability, physical properties and more.

Oldenburger Professional, DMK's international brand, puts Germany's know-how in the hands of chefs worldwide. It includes a collection of sure-fire recipes: culinary creations which are guaranteed to thrill guests and boost sales. What makes them so special? They have been specially developed by chefs for chefs – including German star-awarded chef Heiko Antoniewicz – and tested and approved in kitchens worldwide.



Who is Heiko Antoniewicz?

- 1. Michelin star-awarded chef, successful author and creative mind*
- 2. Germany's leading consultant for innovative culinary ideas*
- 3. Two World Cookbook Awards for his books "Fingerfood" and "Bread"*
- 4. "German Chef of the Year 2019"*



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