



SINCE 1964

PROFESSIONAL



Crème Brûlée Beverages

Recipes for your professional kitchen



Professional Tip: Crème Brûlée Milk Cap

Easy step by step preparation



Ingredients

Crème brûlée milk cap

- 1 l Oldenburger Crème Brûlée
- 200 ml Oldenburger UHT Full Cream Milk, 3.5% fat
- 5 g salt

1. Before whipping, chill the bowl and whisk attachment in the freezer for about 15 minutes, or in the refrigerator for at least 60 minutes.

The Oldenburger Crème Brûlée and milk should be cooled to a temperature between +4°C and +10°C.



2. Whip the Oldenburger Crème Brûlée at medium speed for 45 seconds.

3. Add the full cream milk and salt and continue whipping at medium speed for another 20 seconds.



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4. Once the mixture is combined and becomes noticeably lighter, increase the speed to high for 60 seconds.



5. Carefully spoon the crème brûlée milk cap onto your prepared beverage.



6. Make sure to avoid breaking the surface tension of your beverage.



7. For an even result, slightly smooth the surface with the back of a spoon.

8. Garnish and serve.

Benefits

Easy to prepare with a long standing time. Creamy texture and natural ice cream-like flavour.

Creamy Virgin Mai-Tai



Tip from Chefs to Chefs

Transform this mocktail into a cocktail by adding 4cl dark rum or 4cl amaretto.



Preparation time
12 minutes



Serves
1 person

Ingredients

Mocktail

- 60 ml freshly squeezed orange juice
- 60 ml pineapple juice
- 40 ml freshly squeezed lime juice
- 30 ml almond orgeat syrup
- 15 ml grenadine syrup
- ice as needed

Garnish

- 3 tbsp. **Oldenburger Crème Brûlée milk cap** (recipe see page 2 – 3)
- 1 tsp. lime zest sugar

Instructions

Preparation

Pour all of the mocktail ingredients into a shaker filled with ice cubes. Shake vigorously for 60 seconds.

Strain into an ice-cube-filled glass and top with **Oldenburger Crème Brûlée milk cap** as directed. Garnish with fine lime zest sugar.

The Final Touch

To make lime zest sugar, peel off the zest of one lime while avoiding any white parts and chop finely. Mix with three tablespoons of fine sugar and let dry on a plate for at least six hours. Store in a well-sealed jar for up to three days.

You can additionally garnish it with small skewers of lime, pineapple and maraschino cherries.



Recommended products

Passionfruit Split



Tips from Chefs to Chefs

Turn this mocktail into a cocktail by adding 2–4 cl of Licor 43, a spanish liqueur with a hint of vanilla.



Preparation time
12 minutes



Serves
1 person

Ingredients

Mocktail

100 ml passionfruit juice

100 ml coconut water

30 g passionfruit purée

ice cubes as needed

Garnish

3 tbsp. **Oldenburger Crème Brûlée milk cap** (recipe see page 2–3)

freshly grated tonka bean

fresh mint

Instructions

Preparation

Pour all of the mocktail ingredients into a shaker filled with ice cubes. Shake vigorously for 60 seconds.

Strain into an ice-cube-filled glass and top with **Oldenburger Crème Brûlée milk cap** as directed. Garnish with finely grated tonka bean and mint.

The Final Touch

Freshly grated tonka bean imparts a layered vanilla-like aroma with hints of cherry and almond. Use sparingly and at the last moment for best results.



Recommended products

Coconut Water and Cold Brewed Coffee



Preparation time
12 minutes



Serves
1 person

Ingredients

Drink

60 ml coconut water

60 ml cold brewed coffee

ice cubes as needed

Garnish

3 tbsp. *Oldenburger Crème Brûlée milk cap* (recipe see page 2 – 3)

lightly toasted grated coconut

Instructions

Preparation

Fill a glass with ice cubes and pour in the coconut water. Gently pour coffee over the back of a spoon onto the coconut water. The coffee floats on top of the coconut water because of their different densities.

Gently spoon the *Oldenburger Crème Brûlée milk cap* over the coffee.

The Final Touch

Garnish with lightly toasted coconut as desired.



Recommended
products

Coconut Pineapple Boba Drink



Preparation time
12 minutes



Serves
1 person

Ingredients

Drink

- 50 g fresh pineapple, finely diced
- ice cubes as needed
- 80 g boba pearls
- 15 ml pineapple syrup
- 150 ml coconut water

Garnish

- 3 tbsps. *Oldenburger Crème Brûlée milk cap* (recipe see page 2 – 3)
- sugared lime zest julienne

Instructions

Preparation

Put the diced pineapple, ice cubes and boba pearls in a cup or glass. Combine the syrup and coconut water and add the mixture.

Spoon on the *Oldenburger Crème Brûlée milk cap*. Garnish with the sugared lime zest.

The Final Touch

To make sugared lime zest julienne, peel off the zest of one lime while avoiding any white parts and chop it into fine julienne. Mix with three tablespoons of fine sugar and let dry on a plate for at least six hours. It can be stored in a tightly sealed jar for up to three days.



Recommended
products

Oat Drink and Chestnut Jam



Preparation time
12 minutes



Serves
1 person

Ingredients

Drink

- 60 g chestnut jam
- 350 ml oat drink

Garnish

- 3 tbsp. Oldenburger Crème Brûlée milk cap (recipe see page 2 – 3)
- ground cinnamon

Instructions

Preparation

Brush about 10 g of the chestnut jam onto the inside of a heat-resistant glass. Combine the remaining jam with oat drink, heat the mixture to 65°C and pour it into the glass.

Gently spoon Oldenburger Crème Brûlée milk cap onto the drink. Sprinkle with cinnamon.

Nutty Variations

Almond, hazelnut or pistachio cream can be used instead of the chestnut jam.



Recommended products

Our Crème Brûlée Dessert Base

It's unbelievable how quick and easy this French classic is to make with our ready-to-use solution. Your guests will love it!

Good reasons to choose Oldenburger Crème Brûlée

- Creamy and authentic flavour like made from scratch
- Time-saving of 80% compared to traditional preparation
- The first lactose-free product in the dessert base category with uncompromising flavour
- Made with real Bourbon Vanilla
- No need for fresh eggs
- Failsafe, easy preparation
- An ideal basis for your own creations
- One package yields about ten 100-gram servings

Oldenburger Crème Brûlée 12 x 1 kg | Art.no. 15232



Easy to make in just few steps:



Crème Brûlée Espresso



Tips from Chefs to Chefs

This elegant dessert-style espresso showcases the versatility of Oldenburger Crème Brûlée: transforming a classic into a modern coffee indulgence.

Preparation time
15 minutes

Serves
10 people

Ingredients

Crème Brûlée

500 ml Oldenburger Crème Brûlée
10 espressos

Garnish

100 g cane sugar



Recommended product

Instructions

Preparing the Crème Brûlée Foam

Whip the chilled **Oldenburger Crème Brûlée** in a tall mixing bowl using a stick blender with a whisk attachment (or a stand mixer) for approximately 10 minutes, until light and airy.

Assembling the Drink

Brew a fresh espresso into a glass or cocktail-style serving cup. Gently spoon or pipe the whipped **Oldenburger Crème Brûlée** on top of the espresso to form a distinct layer.

The Final Touch

Sprinkle with cane sugar and caramelize using a blowtorch until golden and crisp.



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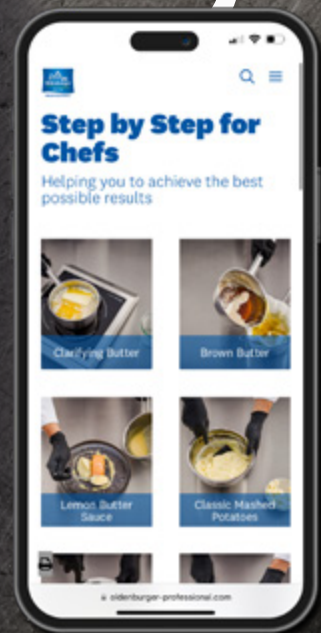
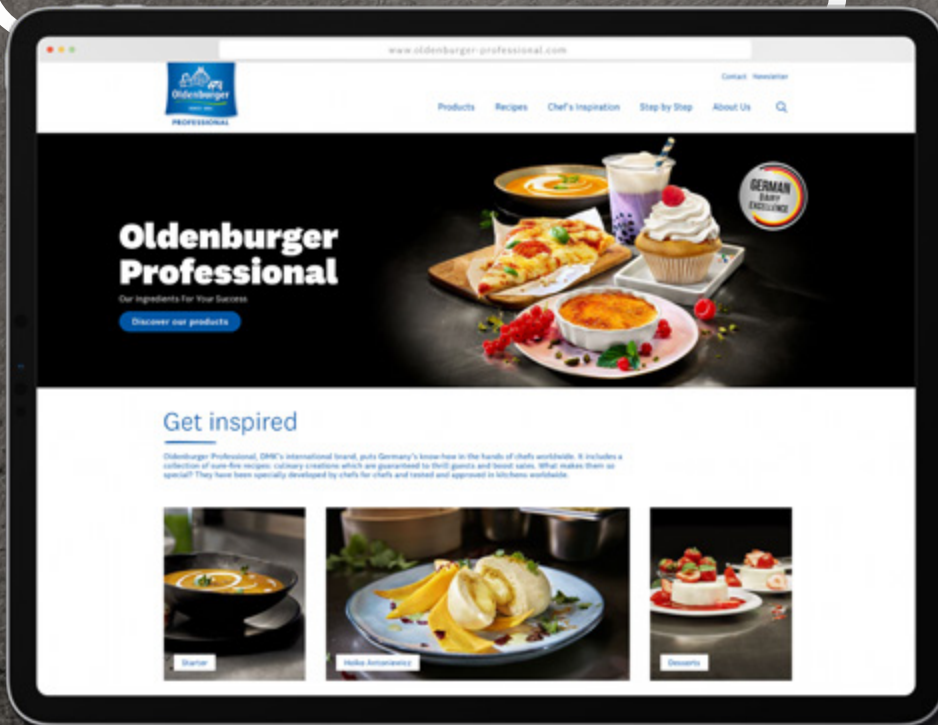
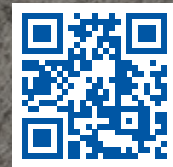
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