



PROFESSIONAL

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Signature recipes by Heiko Antoniewicz
for the professional kitchen



Roasted Cauliflower

with Spiced Cream
by Heiko Antoniewicz



Antoniewicz
Signature
Upgrades

Serve the cooking cream as an espuma (iSi siphon) for maximum lightness.

Lightly ferment the date mixture (24 hours) for extra complexity.

Sensory Profile

Texture: Lightly creamy, roasted, crunchy, juicy

Taste: Warmly spiced from the ras el hanout, sweet from the dates, tangy and fresh from the citrus salad, a gentle heat from the harissa oil

Aroma: Middle Eastern, floral, lightly smoky

Pairing: Dry white wine (e.g. Chenin blanc), mint tea (modern interpretation, less sweet), a light natural wine



Preparation time
approx. 40 minutes



Baking time
approx. 25 minutes



Serves
10 people

Ingredients

Spiced Cream

2	small shallots, finely diced
1	garlic clove, crushed to a paste with a little salt
30 ml	olive oil
25 g	ras el hanout
5 g	ground cumin
1.000 ml	Oldenburger Cooking Creme, 5% fat
40 g	honey
20 ml	lemon juice
	salt

Roasted Cauliflower

1	cauliflower
60 ml	olive oil
1 g	turmeric
	salt
400 g	white and purple sprouting cauliflower
40 ml	lemon oil

Date & Citrus Component

15	soft dates, pitted
1	orange, zested
1	grapefruit
1	lime, zested
1	lemon
	a little xanthan gum
	a dash of rose water
30 ml	pomegranate syrup
	Sweet William petals

Crunch & Finish

	roasted cashew nuts
	pomegranate seeds
	fresh pea shoots
	salted lemon cream
	optional: harissa oil
	Oldenburger Cooking Creme, 5% fat, thickened, seasoned with salt

Instructions

Preparing the Spiced Cream

Sweat the shallots and garlic in the olive oil. Season lightly with salt and briefly toast in the spices, without letting them take on colour. Pour in the **Oldenburger Cooking Creme**, bring to the boil once and leave to infuse for 10 minutes. Blend finely and pass through a sieve. Season to taste with the honey, lemon juice and salt.

Aim: A complex, warmly spiced cream despite its low fat content.

Roasting the Cauliflower

Cut the cauliflower into small florets. Toss with the olive oil, turmeric and salt. Roast in the oven at 200°C until deep golden. If desired, finish briefly under the grill. Quickly sauté the sprouting cauliflower in the lemon oil and season with salt.

Preparing the Date & Citrus Component

Finely dice the dates. Segment the citrus fruits, collecting the juice, and mix with the zest. Thicken with the xanthan gum. Season to taste with the rose water and pomegranate syrup. The salad should keep some structure, with the citrus segments still visible. Spoon into bowls, garnish with the Sweet William petals and serve alongside the dish.

Contrast: Sweet, tangy, floral

Plating

Pour the spiced cream into a wide pool as the base. Loosely arrange the cauliflower and sprouting cauliflower on top, building height. Scatter over the cashews and pomegranate seeds. Distribute the pea shoots lightly. Dot on the lemon cream and the thickened **Oldenburger Cooking Creme**. Finish with a few drops of harissa oil.

Additional Information



Product in Focus

Oldenburger Cooking Creme, 5% fat: light, neutral, an ideal flavour carrier

Transformation: “Low-fat cream” elevated through spices, roasting aromas and technique

Middle Eastern DNA: Spice depth (ras el hanout, cumin), sweetness (dates), acidity (citrus)

Marinated Mozzarella

with Yuzu Rice and Avocado
by Heiko Antoniewicz



Serve with sake
(Junmai Ginjo), a dry,
high-acidity Riesling or
cold-brew green tea.

Sensory Profile

Texture: Creamy (Oldenburger Mozzarella) vs crunchy (rice)

Taste: Umami (dashi, soy), fresh acidity (yuzu), sweetness (mango), a gentle heat (chilli oil)

Aroma: Fresh, complex, lightly fermented

Pairing: Sake (Junmai Ginjo), dry Riesling with good acidity, green tea (cold brew)



Preparation time
approx. 45 minutes
(plus chilling)



Serves
10 people

Ingredients

Main Components

600 g	Oldenburger Mozzarella, 40% fat i.d.m.
20 g	dashi granules
10 g	coriander, finely chopped
20 g	black sesame seeds

Dashi-Yuzu Stock

400 ml	dashi
30 ml	light soy sauce
20 ml	mirin
30 ml	yuzu juice
10 ml	rice vinegar

Crispy Rice

200 g	cooked sushi rice, cooled
400 ml	rice oil
	salt

Toppings & Aromatics

2	avocados
	chilli oil
	ponzu sauce
	salt
	black sesame seeds, toasted
	green shiso leaves, finely chopped
1	spring onion, finely sliced into rings
1	mango, peeled and finely diced
	dried bonito flakes
	a few coriander leaves, to garnish

Instructions

Marinating the Mozzarella Balls

Finely grate the **Oldenburger Mozzarella** on a box grater and marinate with the remaining ingredients. Add a little of the cold (see the instructions for Dashi-Yuzu Stock in the next step) and shape into balls. Twist ten 40g portions into cling film and chill. Unwrap to serve. Use the rest of the mixture when plating.

Making the Dashi-Yuzu Stock

Gently warm the dashi. Stir in the soy sauce, mirin, yuzu juice and vinegar. Season with salt to bring out the balance between salty, sour and umami, then chill.

Making the Crispy Rice

Spread out the rice and dry in a dehydrator at 42°C. Heat the oil to 180°C and deep-fry the rice in small batches. Season lightly with salt and store in an airtight container for maximum crunch. Before use, crush some of it finely in a mortar.

Preparing the Toppings

Peel the avocados and cut into 20 thin wedges in total. Blend the remaining avocado pieces with a little chilli oil, ponzu sauce and salt into a fine cream, then transfer to a piping bag and chill.

Plating

Mix the leftover mozzarella with sesame seeds, chopped shiso leaves and spring onion and place in the centre of the plate. Roll the mozzarella balls in the crushed crispy rice and arrange. Pour around the dashi-yuzu stock without flooding the plate. Arrange the mango and avocado wedges. Pipe on the avocado cream and scatter over the remaining crispy rice. Finish with the bonito flakes on top and a few coriander leaves.

Additional Information



Product in Focus

Oldenburger Mozzarella: A mild, creamy flavour carrier

Contrast: Warm & cold, soft & crunchy, mild & intense

Technique: Marinating, texture, umami

Regional Adaptation: Japanese / South-East Asian inspired

Warm Gouda

with Mushroom Beurre Blanc
by Heiko Antoniewicz



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Upgrades

Vacuum-seal
the kimchi apple to
intensify the depth
of flavour.

Add green shiso for
some extra freshness.

Sensory Profile

Texture: Melting cheese, flowing sauce, crunchy, juicy

Taste: Umami (mushroom beurre blanc and mushrooms), richness and depth (butter, gouda and potato), acidity and fermentation (kimchi), freshness (apple)

Aroma: Nutty, lightly fermented, elegantly spiced

Pairing: Mature Riesling, sake with an umami structure



Preparation time
approx. 45 minutes
(plus chilling)



Serves
10 people

Ingredients

Main Component

30 ml	apple juice
50 g	Oldenburger Cooking Creme, 5% fat
500 g	Oldenburger Gouda, 48% fat i.d.m., grated
500 g	large potatoes
50 g	Oldenburger Butter, unsalted

Mushroom Beurre Blanc

2	shallots, finely diced
30 ml	groundnut oil
100 ml	white wine
300 ml	mushroom dashi
200 g	Oldenburger Butter, unsalted, cold
30 ml	rice vinegar
	salt

Kimchi Apple

3	Granny Smith apples
80 g	kimchi, finely diced
30 ml	kimchi juice
10 ml	sesame oil
	salt

Buckwheat Crunch & Finish

80 g	cooked buckwheat
400 ml	groundnut oil, for deep-frying
	salt
	king oyster mushrooms, pan-fried

Instructions

Gouda & Potato

Bring the apple juice and **Oldenburger Cooking Creme** to the boil once and melt in the **Oldenburger Gouda**. Just let it melt through and emulsify with a whisk. Peel the potatoes and cut 10 slices, 1cm thick. Slice the remaining potatoes and cut out rounds. Cook the two batches of potatoes separately in salted water until soft, then briefly pan-fry in the **Oldenburger Butter** to glaze.

Making the Mushroom Beurre Blanc

Sweat the shallots in the groundnut oil, deglaze with the white wine and reduce by half. Add the mushroom dashi and bring to the boil once. Whisk in the cold butter (cut into cubes) using a stick blender, beating until frothy. Season to taste with the rice vinegar and salt. Do not let it boil again.

Aim: Classic French technique meets Japanese umami.

Kimchi Apple

Peel the apples and finely dice. Mix with the kimchi, kimchi juice and sesame oil. Season with salt and chill.

Buckwheat Crunch

Dry the pre-cooked buckwheat in a dehydrator. Heat the oil to 180°C and deep-fry the buckwheat until it puffs up. Season lightly with salt. Adds texture, like “Asian croutons”.

Plating

Pour the mushroom beurre blanc as a pool, then froth up the rest again. Place the potato slice in the centre of the plate, scatter over the buckwheat and let the gouda mixture flow over the top. Distribute the kimchi apple and arrange the pan-fried king oyster mushrooms and potato rounds. Finish with the froth.

Additional Information

Further
recommended
products



Product in Focus

Oldenburger Gouda – nutty, melting, lightly sweet

Transformation: From “bread cheese” to a finely balanced main component

Eurasian bridge:

Europe › beurre blanc, apple, butter technique
Asia › dashi, kimchi, fermentation

Vanilla Cream Tartlets

with Raspberry and Almond
by Heiko Antoniewicz



Preparation time
approx. 40 minutes



Serves
10 people

Ingredients

Vanilla Cream (Signature)

300 ml	Oldenburger Whipping Cream, 35% fat, cold
25 g	icing sugar
	pulp from ½ vanilla pod
	pinch of salt
	zest of ½ lime

Raspberry Compote

200 g	raspberry purée
400 g	raspberries
30 ml	maple syrup
10 ml	lime juice

Almond Crunch

40 g	sugar
80 g	almonds, blanched
10 g	Oldenburger Butter, unsalted
	pinch of salt

Almond Cream

300 g	almonds, blanched
4 g	salt
200 ml	Oldenburger Barista Milk

Garnishes

10	almond tartlet shells
	raspberries, filled with lightly sweetened liquid cream
	raspberry purée
	candied rose petals
	Atsina cress

Instructions

Whipping the Vanilla Cream

Whip the chilled **Oldenburger Whipping Cream** to soft peaks with the icing sugar, vanilla pulp, salt and lime zest until creamy, stable and elegant.

Making the Raspberry Compote

Stir the raspberry purée, raspberries, maple syrup and lime juice together into a cold compote and season to taste.

Making the Almond Crunch

Melt the sugar in a shallow pan and caramelize. Stir in the almonds and **Oldenburger Butter**, season lightly with salt and spread thinly on a silicone mat. Cool, then roughly chop.

Making the Almond Cream

Finely grind the almonds in a blender with the salt. Top up with the **Oldenburger Barista Milk** and process without direct heat until it reaches 60°C and turns silky and creamy. Transfer to a piping bag and chill.

Plating

Fill the tartlet shells with the raspberry compote and smooth the whipped cream over the top. Pipe the remaining cream around the rim, alternating with the almond cream. Finish with the filled raspberries in the centre and scatter over the crushed rose petals. Top with the almond crunch and the cress. Finish with an elegant streak of raspberry purée and garnish further as desired.

Additional Information

Further recommended products



Product in Focus

Oldenburger Whipping Cream, 35% fat – rich, stable and lightly sweetened

Alternative Tartlet Variations

Chocolatey: Raspberry › cherry; almond › cocoa crumble

Fresh: Raspberry › passion fruit; almond › yuzu

Autumnal: Raspberry › pear; almond › hazelnut



Lightly perfuming the raspberry compote with black pepper lifts the fruit enormously

Sensory Profile

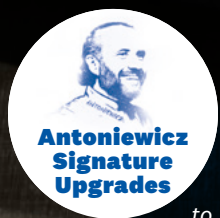
Concept: A play of creaminess (cream), fruity acidity (raspberry), crunch (almond crunch and tartlet), freshness (citrus) and softness (almond cream with salt)

Visual Appeal: Clean, light and airy

Aim: Elegant, not overloaded

Flavoured Butters I

for the Bread Board
by Heiko Antoniewicz



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Signature
Upgrades

A striking way
to showcase the versatility
of Oldenburger Butter — offer
a small selection of three
or four flavours per board
rather than all nine to keep
the tasting focused.



Preparation time
approx. 30 minutes
(all nine butters)



Serves
10 people

Ingredients

Herb

Basil Butter

250 g	Oldenburger Butter, unsalted, room temperature
1	bunch basil
50 ml	olive oil
30 g	pine nuts
	salt

Coriander Butter

250 g	Oldenburger Butter, unsalted, room temperature
1	bunch coriander
20 ml	sesame oil
5 g	coriander seeds
30 g	cashews
	salt

Flat-leaf Parsley Butter

250 g	Oldenburger Butter, unsalted, room temperature
1	bunch flat-leaf parsley
80 ml	groundnut oil
30 g	peanuts
	salt

Instructions

Making the Basil Butter

Pluck the basil leaves and blend into a fine paste with the olive oil and pine nuts. Whip the **Oldenburger Butter** with salt, then add the paste after a short while and continue whipping until creamy.

Making the Coriander Butter

Pluck the coriander leaves and blend into a fine paste with the sesame oil, coriander seeds and cashews. Whip the **Oldenburger Butter** with salt, then add the paste after a short while and continue whipping until creamy.

Making the Flat-leaf Parsley Butter

Pluck the parsley leaves and blend into a fine paste with the groundnut oil and peanuts. Whip the **Oldenburger Butter** with salt, then add the paste after a short while and continue whipping until creamy.

The Final Touch

Transfer each butter to a piping bag and pipe onto a serving board. Serve with bread of your choice.

Additional Information

Product in Focus

Oldenburger Butter, unsalted

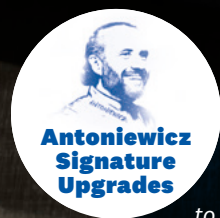
Each of the butter blends stands alone, built on premium spices and herbs. The blends build a bridge between different cultures and treat us to something special.



Heiko Antoniewicz's Signature Recipes 11

Flavoured Butters II

for the Bread Board
by Heiko Antoniewicz



Antoniewicz
Signature
Upgrades

A striking way
to showcase the versatility
of Oldenburger Butter — offer
a small selection of three
or four flavours per board
rather than all nine to keep
the tasting focused.



Preparation time
approx. 30 minutes
(all nine butters)



Serves
10 people

Ingredients

Spice

Turmeric Butter

250 g	Oldenburger Butter, unsalted, room temperature
4 g	turmeric
2 g	ground ginger
	salt

Smoked Paprika Butter

250 g	Oldenburger Butter, unsalted, room temperature
10 g	smoked paprika
	salt

Beetroot & Wasabi Butter

250 g	Oldenburger Butter, unsalted, room temperature
10 g	beetroot powder
6 g	wasabi
	salt

Salt

Soy Sauce Butter

250 g	Oldenburger Butter, unsalted, room temperature
70 ml	soy sauce
10 ml	maple syrup
	salt

Pepper Butter

250 g	Oldenburger Butter, unsalted, room temperature
4 g	salt
2 g	red long pepper, finely ground

Black Salt Butter

250 g	Oldenburger Butter, unsalted, room temperature
4 g	black salt
2 g	bamboo charcoal

Instructions

Making the Turmeric and Smoked Paprika Butters

Whip the *Oldenburger Butter* with the salt and spices (turmeric and ginger or smoked paprika) until creamy.

Making the Beetroot & Wasabi Butter

Whip the *Oldenburger Butter* with the salt, beetroot powder and wasabi until creamy.

Making the Soy Sauce Butter

Reduce the soy sauce with the maple syrup by half and leave to cool. Whip the *Oldenburger Butter* with the salt and soy reduction until creamy.

Making the Pepper and Black Salt Butters

Whip the *Oldenburger Butter* with the salt and long pepper or with the black salt and bamboo charcoal until creamy.

The Final Touch

Pipe each butter into a piping bag and pipe onto a serving board. Serve with bread of your choice.

Additional Information

Product in Focus

Oldenburger Butter, unsalted

Each of the butter blends stands alone, built on premium spices and herbs. The blends build a bridge between different cultures and treat us to something special.



Heiko Antoniewicz's Signature Recipes 13

Iced Espresso

with Blackberry-Red Shiso Slush

by Heiko Antoniewicz



Sensory Profile

Texture: Creamy, refreshing

Taste: A perfect flavour pairing of fruit and herb

Aroma: An aroma that complements itself beautifully, yet opens a door to a new world



Preparation time
approx. 15 minutes



Serves
1 person (220 ml)

Ingredients

Slush Base (for multiple servings)

1 kg	blackberry purée
20	red shiso leaves, large
50 ml	maple syrup
200 ml	water

Per Glass

200 ml	Oldenburger Barista Milk
5 ml	maple syrup
1	chilled espresso

Garnish

3	red shiso leaves
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Instructions

Making the Slush Base

Blend the blackberry purée, red shiso leaves, maple syrup and water finely, then transfer to a slush machine. This quantity makes enough base for multiple servings.

Assembling the Drink

Froth the *Oldenburger Barista Milk* in a bar blender. Spoon the slush into a glass, add the maple syrup and pour over the espresso, then top with the frothed milk.

The Final Touch

Spoon a little of the slush onto the milk foam and garnish with the red shiso leaves.

Additional Information



Product in Focus

Oldenburger Barista Milk: smooth, creamy, naturally mild – built to foam

Contrast: Creamy & icy, fruity & herbal

Aim: An affogato in reverse – blackberry, red shiso and a silky, fine-pored milk foam



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Looking for More?



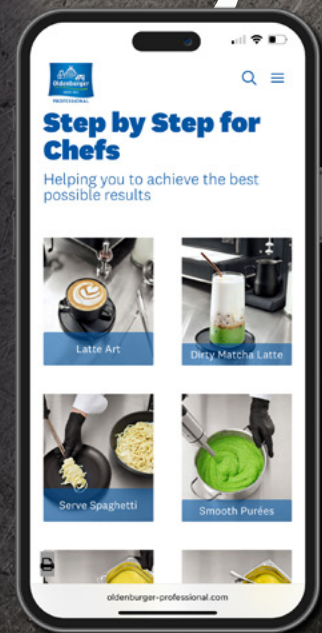
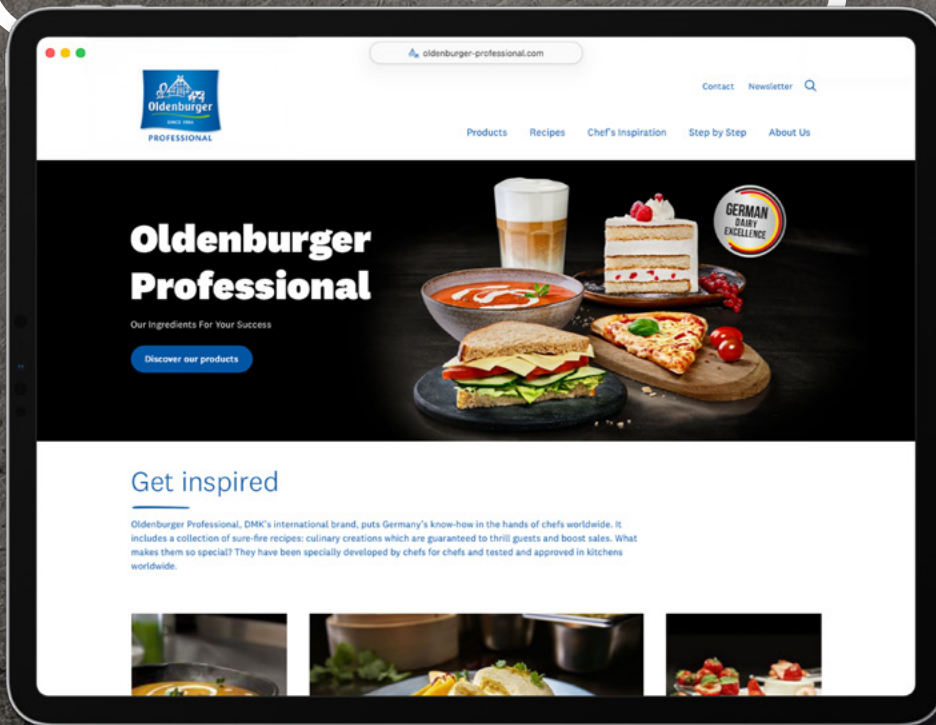
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