Oldenburger

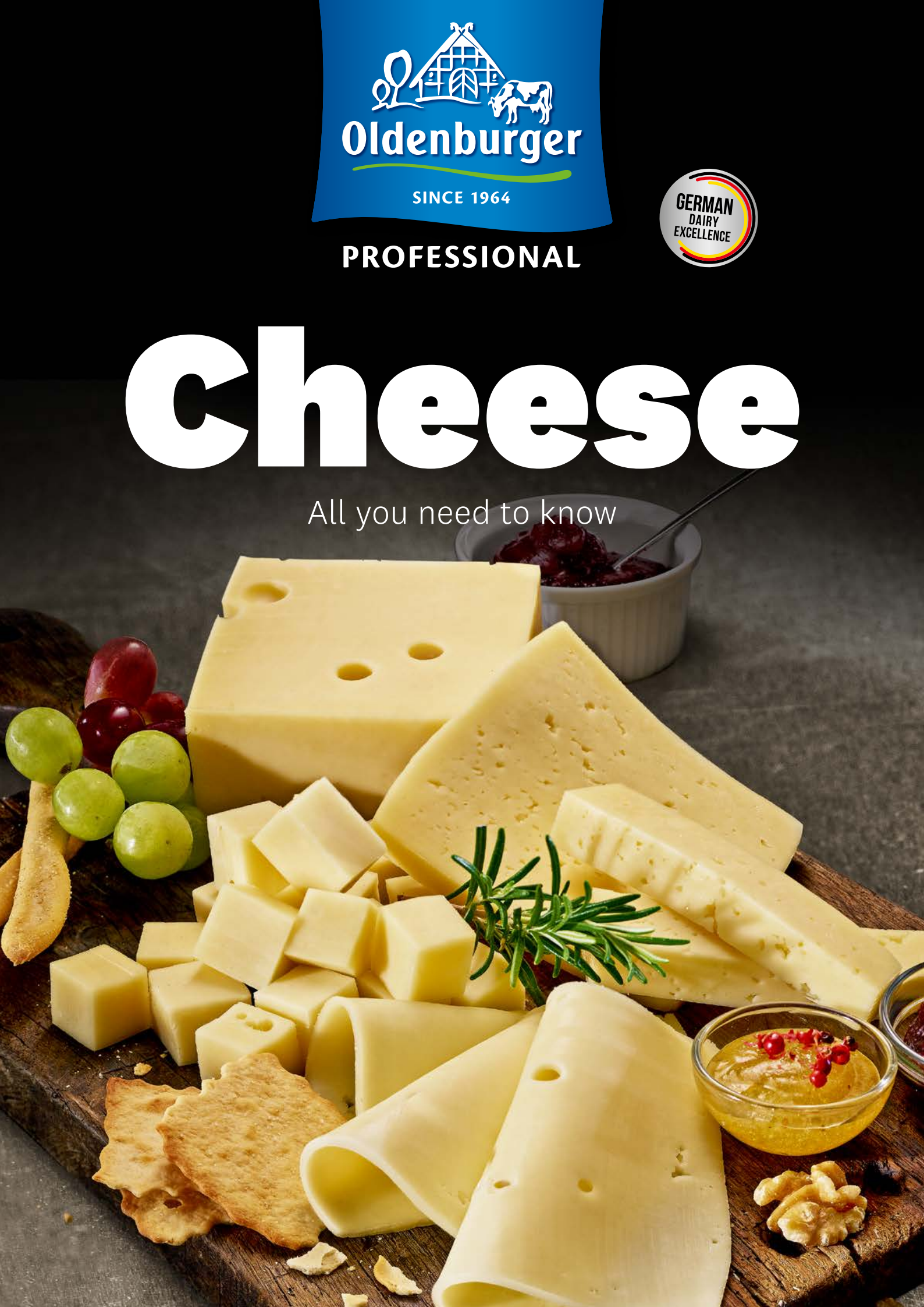
SINCE 1964

PROFESSIONAL

GERMAN DAIRY EXCELLENCE

Cheese

All you need to know



Cheese, Please!

Cheese is a dairy product derived from milk that is produced in a wide range of flavours, textures and shapes by coagulation of casein, a family of milk proteins.

Cheese is a true all-round talent: it can serve as a varied snack, a crisp crust over lasagne or gratins, a softly melted topping on pizzas or burgers, or a filling and tasty ingredient in salads, soups or sauces. In Germany, cheese is an essential ingredient in every kitchen, used from morning to evening in both hot and cold dishes.

Not all cheeses are the same, however. Different production processes, as well as the conditions and duration of ripening, give rise to infinite variety in terms of flavour and consistency.

The aim of this booklet is to provide you with concise information about cheese: its history and production, an overview of common types, and how to store and handle it. You'll also find many practical tips and delicious recipes to try out in your kitchen.

Let us inspire you!

Contents

Our recipe for success

From Chefs to Chefs

Germany boasts an extraordinary culinary heritage, with a wide variety of regional dishes, diverse international influences, acclaimed chefs and a long tradition of top quality and innovation. Its restaurants are also the world's fourth-most decorated: around 300 have been awarded Michelin stars.

Rooted in Germany. Trusted all over the world.
DMK is Germany's leading dairy company serving the foodservice 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.

Explore the fascinating variety of modern German cuisine using our high-quality ingredients!

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" the fourth time in succession*

Heiko Antoniewicz

Brand ambassador and culinary consultant for Oldenburger Professional

About us

The Origin of Oldenburger

Welcome to Northern Germany: rolling plains and lush green pastures as far as the eye can see, populated with plump, happily mooing cows. The history-steeped city of Oldenburg is nestled in this natural environment. Its mild climate is ideal for the cows' wellbeing and milk production, greatly contributing to the outstanding quality for which Oldenburger is renowned around the world.

The dairy farms which produce fresh milk for our products are privately owned and belong to a cooperative with around 4,700 members. Many of them have been family-run for decades, passing down their knowledge and skills from one generation to the next. And our farmers are proud to know that many other families all over the world enjoy delicious, healthy Oldenburger products made from their milk.

German Dairy Excellence
Oldenburger products impress with natural taste and outstanding quality made with German Dairy Excellence. We supply a wide range of top-class dairy products to more than 80 countries.

Healthy cows give the best milk
The quality Oldenburger is famous for begins at the farm. The cows' housing and feed, the milking process and optimal storage for the fresh milk all play a vital part in ensuring high quality. That's why our farmers, together with expert researchers and scientists, have developed a programme that covers many aspects of animal welfare and sustainable dairy farming: the Milkmaster Programme.

Our Key Figures

5.5
billion euros in turnover*

Over
11,000
farmers and employees*

5.5
billion kilos of processed milk per year*

20+
sites*

* Status 2022

The History of Cheese

For over 12,000 years, humans have been making cheese from milk.

Industrial production began in the 19th century. Today state-of-the-art technology is used.

Cheese has a long history. As far back as 10,000 BC, people used to store milk in clay pots by the fire. The warmth turned it sour and thick. The thick clumps tasted and added variety to the diet of Stone Age humans.

The Germanic tribes, the Greeks and the Romans all carried cheese with them as food when hunting or fighting wars. Cheese conserves well and can be easily transported. The Romans were particularly creative: they developed and made both soft and semi-hard cheeses from goat's and sheep's milk. To enhance the flavour, they mixed herbs with the curd.

During the Middle Ages, monasteries were also major producers of cheese alongside farmers. It was an ideal source of nutrients during fasting periods when no meat was allowed.

In the 19th century, the cheese trade received a major boost from the invention of the milk centrifuge, the development of heat treatment processes and breeding of cows with greater milk yields.

Past & present
Today, cheese is produced to strict standards using modern technology. However, master cheese makers still perform many of the steps involved by hand.

Fat in Dry Matter

What exactly does fat i.d.m. stand for? And how does it differ from absolute fat content?

Cheese packaging always mentions something like 30, 40 or 48% fat i.d.m. – fat i.d.m. stands for "fat in dry matter". This does not say anything about the absolute fat content of the cheese, however. It merely indicates the percentage of fat if all of the water were removed. Cheese consists of dry matter (= solid components such as fat, protein, lactose, minerals, trace elements and vitamins) and moisture.

As a result of ripening and storage, cheese loses moisture, while its dry matter remains almost constant. The percentage of the total made up of cheese changes as a result. Fat i.d.m. provides a reliable, unchanging measure of fat content.

Fat i.d.m.

The absolute fat content of cheese is usually just over half of fat i.d.m. For example, the fat in Oldenburger Gouda is 48% i.d.m. but only 27% of the total.

A simple rule of thumb can be used to determine a cheese's absolute fat content: multiply the fat i.d.m. by a factor which varies according to the type of cheese (according to the German Cheese Ordinance).

Factors for calculating the fat content

- Fresh cheese — fat i.d.m. × 0.3
- Soft cheese — fat i.d.m. × 0.5
- Semi-hard cheese — fat i.d.m. × 0.6
- Hard cheese — fat i.d.m. × 0.7

Absolute fat content

***protein, calcium, vitamins**

Cheese Contributes to a Healthy Diet

Cheese is actually nothing more than milk in concentrated form. Or more precisely, milk without water.

During production, the solid components are separated from the water and congealed. It takes about 10 litres of milk to make one kilogram of cheese. The solid components in cheese are fat, protein, lactose, minerals, trace elements and vitamins.

Milk fat
This type of fat is easily digestible and wholesome. It also contains aromatic substances which give milk and other dairy products their distinctive taste.

Milk protein
The protein in cheese is especially high-quality and can be almost completely digested and used to make new proteins in our bodies. The main proteins found in cheese are collectively called casein. The whey, a by-product of cheese production, also contains some protein.

Minerals
The minerals in cheese include potassium, magnesium and calcium (the latter is important, for example, for keeping teeth and bones healthy).

Salt (sodium chloride)
The amount varies depending on the cheese. Only fresh cheese contains no salt, unless its recipe calls for adding some. This is important information for people on low-sodium diets.

For example, 100 g Oldenburger Edam 40% fat i.d.m. has the following nutritional values:

Protein: 25 g
Milk fat: 23 g

Did you know?

Aged cheese contains almost no lactose, which is the main sugar found in milk. It is consumed by bacterial cultures to form lactic acid and various substances that contribute flavour and aroma, and therefore steadily decreases during the ripening process. Most aged cheeses only have a lactose content of < 0.1 g / 100 g and may therefore be eaten by some people with lactose intolerance.

Hard cheese
has the highest dry matter content. It is aged for at least two months, and sometimes even for several years. Hard cheese has a firm consistency and a piquant flavour and keeps very well. Hard cheeses come both with and without holes. Examples include mountain cheese, parmesan and emmental.

Types of Cheese

The numerous types of cheese differ in the milk used, the fat & moisture content, the ripeness, the appearance and of course the taste.

Cheeses are classified according to firmness and moisture content pursuant to the German Cheese Ordinance.

Soft cheese
is moister and therefore much softer than hard and semi-hard cheese. Its particularity is that soft cheeses like brie and camembert ripen from the outside in. The level of ripeness can be easily determined by cutting. If it is still fresh, the core is creamy. Soft cheeses are ripe after around ten days.

Semi-hard cheese
is softer than hard cheese and easy to slice. It is aged for at least four weeks. Semi-hard cheese usually has a smooth surface. Well-known examples are gouda, edam and tilsit.

Semi-soft cheese
is aged for between three and five weeks. Its greater moisture content means that it is not as easy to slice and is softer than semi-hard cheese. Examples include butterkäse and blue cheese.

Fresh cheese
is formed by the curdling of lactic acid and has the lowest dry matter content of all cheese types. It does not need to be aged and is therefore served “fresh”. Fresh cheese can also be refined with herbs, fruits or spices. Mascarpone and cottage cheese are examples of fresh cheese.

Pasta filata-type cheese
is made by letting the curds rest for a while and then steeping them in a bath of very hot whey or water. Then the mass is kneaded and stretched to form a soft dough. Finally, it is divided and shaped into individual cheeses which are placed in brine or whey. The best-known example is mozzarella.

Where do the holes in cheese come from?

The holes, also called eyes, are the result of bacterial action. Carbon dioxide is released, forming entrapped bubbles. Their size depends on the culture used and the temperature in the ripening chamber: a hotter environment results in larger holes, and a cooler one in smaller holes or even none at all.

Mozzarella: an All-Round Talent

High-quality, fresh-tasting, versatile cheese of Italian origin

Mozzarella cheese is a popular Italian cheese speciality made from fresh milk. It is a favourite choice for sandwiches and pizza. In the region around Naples, Italy, mozzarella is traditionally made from buffalo milk, while most other mozzarella is made from fresh cow's milk.

Mozzarella is produced by a special spinning method
Mozzarella belongs to the family of pasta filata, which means "spun dough". Making mozzarella is a traditional process using fresh buffalo milk. Rennet is added to the milk and the resulting curd is then drained. The curd is then stirred, cooked and kneaded. Salt is added and the mozzarella cheese is finally shaped into the desired form. Traditionally, mozzarella is formed into small balls and sold in brine, so it only has a short shelf life. At Oldenburger, mozzarella is therefore processed further, eliminating excess liquid to obtain a sliceable cheese. Oldenburger Mozzarella is produced according to the traditional recipe. It is then shaped into block or loaves and sliced or grated. Our mozzarella can therefore be stored and sliced just like any firm cheese, making it wonderfully convenient for use in hotels, restaurants and catering.

Oldenburger Mozzarella
German law does not require all cheese ingredients to be declared. At Oldenburger, however, we voluntarily provide the full list of ingredients of all our cheese varieties. Oldenburger Mozzarella contains only pasteurised cow's milk, salt, starter cultures and microbial rennet and is therefore a pure and tasty cheese.

Mozzarella has moderate lactose content
The lactose contained in milk decreases during the cheese-making process. Mozzarella does not ripen and therefore still contains some lactose.

The Benefits of Oldenburger Mozzarella

- Excellent handling (grating, slicing, dicing)
- Beautiful melting
- Characteristic browning
- Tremendous stretch
- Fresh and mild taste
- Mixes well with other cheeses to create unique blends

Optimal Processing

Fabulous Browning

Ideal for Grating

Excellent Melting

Perfect Stretching

Cheese Production

From our farms to your kitchen: the entire process

Every kind of cheese has its own recipe, but the basic steps of cheese production are always the same: cheese is made from milk. The milk mainly comes from cows, although sheep's or goat's milk is used for some kinds of cheese. In the dairy, the delivered milk is first tested for purity and freshness. For Oldenburger cheese, only microbial rennet is used to thicken the milk. It is grown in the lab using microorganisms and has the same effect as animal rennet.

1. Preparation
Before the milk is processed into cheese, it has to be pasteurised. Pasteurisation is a gentle method in which milk is heated to 72–75°C for around 15 to 30 seconds. This is enough to kill any pathogens that may be present. In the first step, the fat content of the milk is set to the right level for the cheese being made.

2. Thickening
A starter culture (lactic acid bacteria) is added to the milk in the vat, which is then coagulated with rennet. The starter cultures serve to produce lactic acid, break down the proteins, and release carbon dioxide (for large-hole cheese). The coagulation process lasts between 30 minutes and several hours, depending on the kind of cheese. It results in a firm cheese mass, the curd.

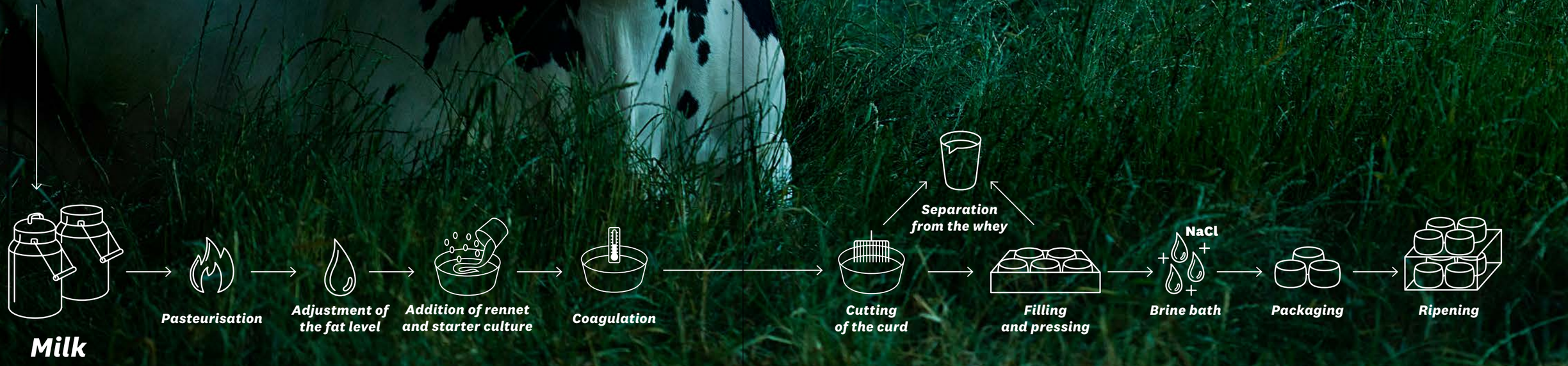
3. Curd
Once the curd has the right firmness, it is cut into pieces using a so-called cheese harp. In the manufacturing process, the cheese is now in the "curd" stage. The finer the curd is broken up, the more whey is released, and the harder the finished cheese will be. Soft cheese therefore requires larger pieces of curd than harder cheeses.

4. Moulding and removal of the whey
The curd is then pressed into pressing moulds, which also removes the whey.

5. Steeping in brine
The cheese is then steeped in brine to salt it: this removes the remaining whey.

6. Packaging
Cheeses that ripen in their packaging are now packaged and vacuum-sealed.

7. Ripening
In the final stage of the cheese production process, the cheese is allowed to rest. Depending on the kind, it is ripened in special temperature-controlled chambers for days, weeks or even months. Semi-hard cheese ripens for at least four weeks, hard cheese for at least two months. During ripening, the components in the cheese are broken down while the consistency, colour and flavour are formed. The result is a wonderful diversity of delicious kinds of cheese.



Cheese is a sensitive natural product

Storage & Handling

Incorrect storage can quickly reduce quality. Cheese can suffer damage if exposed to very low temperatures, heat, light or draughts.

To prevent hard and semi-hard cheeses from quickly going bad, it is important to ensure the proper storage temperature. This should not exceed +8°C. Hard cheese can withstand temperatures down to 0°C; however, temperatures under +6°C prevent aroma formation.

Cheese should be prevented from drying out, being contaminated by other odours, and changing its taste. We recommend keeping it in the original packaging or, after slicing, wrapped in cellophane.

Light changes the milk fat in cheese, leading to an unpleasant smell and taste. It also causes vitamins to be lost. Cheese should therefore be stored in a dark place such as a cold storage room.

Grated fresh cheese should be consumed immediately. It begins to get mouldy within just a few days. Grated dry cheese can be stored in the refrigerator for two to three weeks after the package is opened.

Hygiene Rules

Handling cheese

Only cut cheese with a freshly washed knife and after washing your hands.

Keep all contact surfaces clean. Cut sides should not be touched with hands and should not come into contact with work surfaces if possible. Always lay the cheese with the rind side on the board.

Wrap the cheese as tightly as possible in fresh plastic film after each cut. Air pockets should be avoided, especially during pre-packaging.

Avoid interrupting the cold chain. Oldenburger cheese should always be kept refrigerated between +4 and +8°C, while mozzarella should be kept between +2 and +4°C.

Defrosting Mozzarella

For optimal use for further processing like cutting and / or shredding please thaw frozen mozzarella cheese under following conditions:

Single blocks / loaves in cardboards

- Thaw with or without cardboard over a period of 48 hours at a temperature of +7°C to +10°C

Palletized blocks in cardboards

- Thaw gently at temperatures of +7°C to +10°C
- Depending on thawing parameters 14 to 21 days are needed to achieve product temperatures above 0°C. If thawed at lower temperatures and / or low circulation of air, time for defreezing the whole pallet might be even longer
- Outside cartons may reach this temperature earlier

Additional advice for optimal handling

- During thawing of frozen products air moisture condensates at the cold surfaces / foil and might sodden the cardboards. Wet cardboards lose their stability. To minimize condensation an air dehumidifier and adequate circulation of air is highly recommended
- The stretching foil gives an additional stability during thawing. Do not remove the foil before the pallet is completely thawed
- Time for thawing of the whole pallet in one strongly depends on the parameters in the cold storage room
- Optimal circulation of air helps to achieve an evenly thawing. Adequate ventilation and placing the pallets keeping a small distance in between is recommended
- Best product characteristics will be kept when thawed slowly as single blocks

Step by Step

Grating Cheese

1. The key to succesfully grating cheese is ensuring that it is well-cooled. A temperature between +2°C and +4°C is ideal.

2. Slice the cheese loaf into chunks. When preparing large amounts, keep them consistently and properly chilled.

3. Small amounts of cheese can be grated by hand on a small box grater.

4. Large amounts of cheese should be grated using a professional slicer / grater. Proceed a batch at a time to ensure that the cheese is always properly chilled.

5. When grated at the correct temperature, the cheese is loose and easy to handle. Warm cheese clumps together, resulting in uneven melting.

Tips & Tricks

Frequently Asked Questions

What kind of rennet is used?

We only use microbiological rennet to make Oldenburger cheese. Vegetarians can therefore also enjoy it.

Can cheese be used in anything besides savoury dishes?

Yes, there are several sweet dessert recipes that include cheese. Generally speaking, milder kinds are more appropriate.

What is the optimal temperature for grating and slicing our cheese?

Ideally it should be between +2°C and a maximum of +10°C. Grating and slicing are easier at colder temperatures.

What are typical uses for grated and diced Oldenburger Mozzarella?

Our grated mozzarella is especially suited for dishes that are only briefly baked, since it quickly gets hot enough to brown. Our diced mozzarella is ideal for recipes that only need to be lightly browned and when its stretching properties are important, like for pizza and gratinated casseroles.

What is the best way to store cheese, and for how long can it be stored?

Cheese is a living natural product and undergoes constant maturation. Most of our cheese products should be stored at between +4°C and +8°C. Mozzarella should be stored between +2°C and +4°C and large-eyed cheese should be stored between +4°C and +7°C. After opening, keep refrigerated and consume within a few days.

What is processed cheese?

Instead of being made directly from milk, processed cheese is produced by mixing ground-up cheese (many kinds can be used, ranging from hard to soft) with special salts called emulsifiers and heating the result. It is not really suitable for pizza or gratinated dishes.

Cheese Goes with Everything

Cheese is one of the most versatile ingredients and can be used in myriad ways. In fact, it is a perfect all-rounder because it can be used in cooking and baking at any time of the day. Whether you use it in a dish au gratin or serve it as it is with fruit, cheese is perfect for starters, lunch or dinner recipes as well as desserts. Your guests will also love having a variety of cheeses to choose from in buffets.

Cooking:
Cheese can be used in various ways in cooking: melted in soups and sauces, au gratin in casseroles and on pizza. Grated cheese gives a wonderful hearty flavour and firmer texture to any quiche.

Baking:
Cheese can also be used in savoury baking, either worked into the dough or au gratin on top. It is particularly delicious in savoury snacks, finger food and desserts.

Serving:
- Cheese is a wonderful spread on any sandwich. Whether on its own or combined with fresh salads, tomatoes, eggs and mayonnaise: a cheese sandwich is a classic snack.
- Cheese can also be served with bread and butter or fruit to wind up any meal.
- A cheese platter including nuts and fresh fruit is a wonderful accompaniment to a glass of good wine.
- Cheese is great diced for cheese snacks or savoury desserts.
- Cheese specialities are an ideal supplement to a continental breakfast.

Taste & Uses

An overview of our cheeses

What cheese to use for which application is a matter of taste. We have listed the taste profiles of our main cheeses as well as recommendations for use below.

Oldenburger Mozzarella 40% fat i.d.m.
- Fresh-tasting firm pasta filata-type cheese
- Excellent melting, stretching and browning
- Perfect garnish for many hot meals, especially for pizza

Oldenburger Gouda 48% fat i.d.m.
- Gentle-tasting cheese with a mild aromatic flavour
- Excellent processing and melting
- In slices, suitable for eating on bread / in sandwiches
- As a garnish on salad or by itself as a delicious between-meals snack
- Perfect for pizza in a mix with mozzarella for a more aromatic flavour

Oldenburger Edam 40% fat i.d.m.
- A classic mild cheese
- Excellent processing and melting with less oiling-off
- Aromatic garnish for many warm meals such as casseroles
- Perfect lower-fat alternative to gouda

Oldenburger Emmental 45% fat i.d.m.
- Sweet-aromatic and slightly nutty flavour
- In slices, suitable for eating on bread / in sandwiches
- Excellent by itself as a delicious between-meals snack or on a cheese platter

Oldenburger Cheddar 50% fat i.d.m.
- Perfect for hot application
- Excellent melting properties
- Perfect for slicing
- No additives

Oldenburger Red Cheddar 50% fat i.d.m.
- Perfect for hot application
- Excellent melting properties
- Perfect for slicing
- Ideal snack

Cheese Platters

Desserts and buffets: here are some tips for how to properly arrange a cheese platter with selected cheeses, garnish and accompanying drinks.

The right mix
A cheese platter should consist of four to five cheeses. Ensure diversity and create a flavourful mix of mild, piquant and savoury soft, semi-soft and semi-hard cheeses: either from different countries, or with a theme (e.g. German cheese selection). An odd number of cheeses is always more aesthetically pleasing.

The right amount
If the cheese platter is the main course, calculate around 170 g per person. If the cheese platter is meant for dessert, then plan 80 g per person.

The right garnishes
The right garnishes are what make a cheese platter special. ***Fruit:*** Grapes and figs, but also strawberries, blackberries or physalis go very well with a cheese platter. Dry fruit is also a great choice. ***Nuts:*** Nuts are a great addition. However, you should provide at least two kinds, for example walnuts, candied or raw, with salted or smoked almonds. ***Chutneys & mustard:*** Fig mustard, marmalades and fruity chutneys with mango or ginger do wonders to spice up a cheese platter. ***Crackers and bread:*** a selection of various breads and crackers perfectly rounds off a cheese platter.

The right timing
For the cheese to unfold its full flavour, it's ideal to remove it from cold storage half an hour before serving.

The right drink
Both wine and beer go well with a cheese platter. Since the focus is on the cheese, the taste of the drink should not overpower it. For milder cheeses, choose a milder wine, and vice versa. White wine also goes wonderfully with cheese.

The right order
When arranging the cheese platter, place the mildest cheese at 12 o'clock and move clockwise from mild to pronounced.

Our Cheese Heroes

Are you already familiar with these products? They stand out with reliable quality and natural flavour: modern solutions which make life easier for chefs.

Edam,
40% fat i.d.m.,
3 kg loaf

Emmental,
45% fat i.d.m.,
3 kg loaf

Red and White Cheddar,
50% fat i.d.m.,
3 kg loaf

Did you know?

Edam: *Goes with a dry white wine (e.g. Riesling), rich fruits such as apricots, peaches, cherries, mixed nuts, smoked ham, grapes*

Gouda: *Goes either with a dry white wine or a dry red wine (e.g. Shiraz), caramelised pumpkin seeds, olives, rocket salad, tomatoes, grapes*

Emmental: *Goes both with a dry white wine and with a fruity rosé, beer, mixed pickles, fruity chutneys (e.g. apricot)*

Mozzarella,
40% fat i.d.m.,
1 kg and
2 kg grated

Gouda,
48% fat i.d.m.,
3 kg loaf

Mozzarella,
40% fat i.d.m.,
10 kg and
15 kg block

Mozzarella,
40% fat i.d.m.,
2.5 kg and
3 kg loaf

Gouda,
48% fat i.d.m.,
15 kg block

Please note that packaging and food images are not proportionate.

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
4 – 6 minutes

Serves
10 people

Ingredients

Dough

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

Tomato Sauce

800	g	tinned chopped tomatoes
		salt
15	g	dried oregano

Toppings

500	g	***Oldenburger Mozzarella 40% fat i.d.m., grated***
500	g	***Oldenburger Gouda, 48% fat i.d.m., grated***
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.

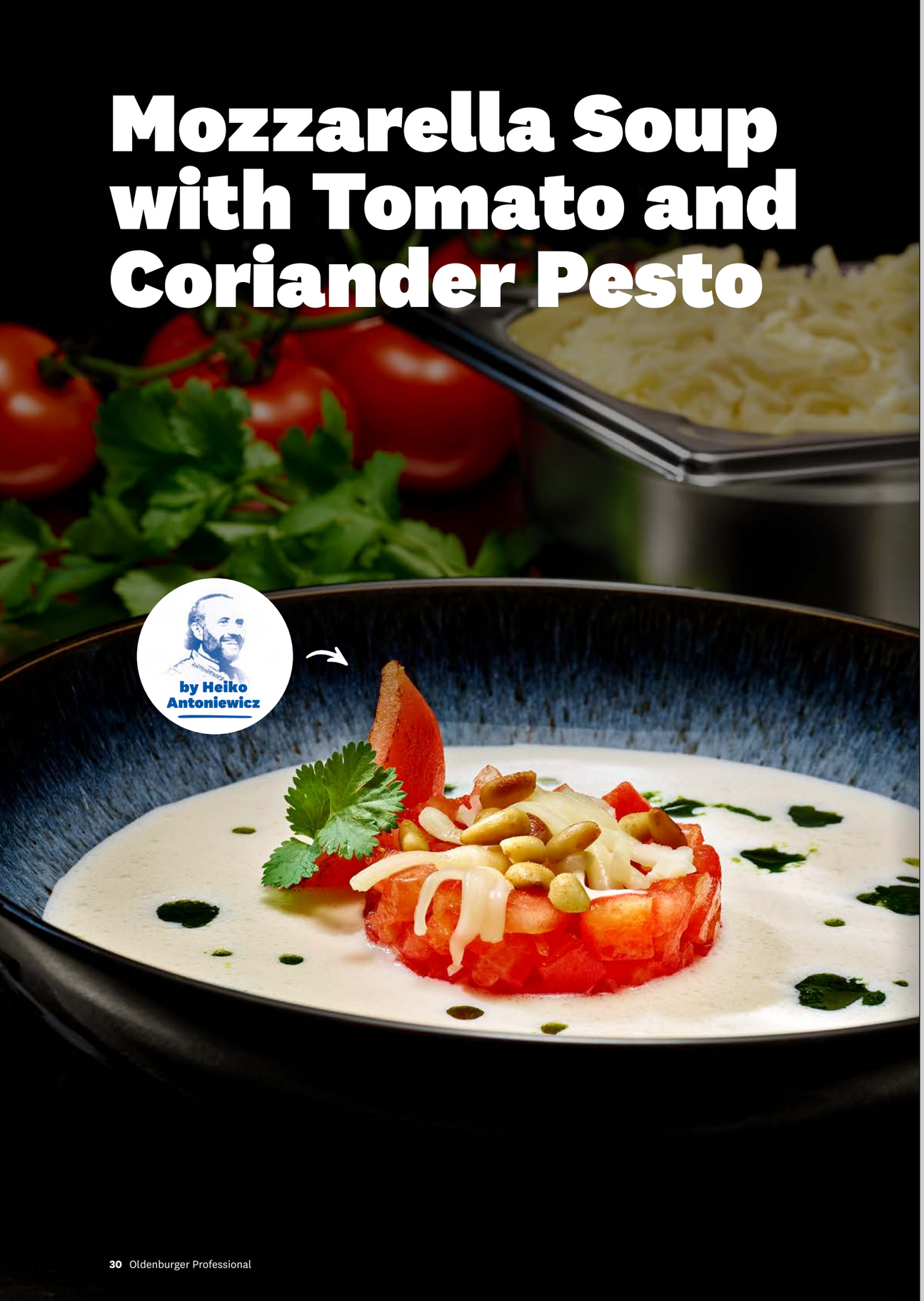
Making the Pizza
Roll the dough balls out to form round pizza bases (each about 30 cm in diameter), spread them evenly with the pizza sauce and cover them with a mix of grated ***Oldenburger Mozzarella*** and ***Oldenburger Gouda.***

Baking the Pizza
Bake in a preheated oven, ideally on a pizza stone, at about 350°C for about 4 – 6 minutes.

The Final Touch
Cover with the tomato slices, olives and basil and briefly return to the oven. Drizzle some olive oil on it before serving.

Recommended products

Mozzarella Soup with Tomato and Coriander Pesto



by Heiko Antoniewicz

Preparation time
30 minutes

Serves
10 people à 150 ml

Ingredients

Soup

35 g	tomato paste
900 ml	chicken stock
250 g	***Oldenburger Whipping Cream UHT, 30% fat***
35 g	hazelnut oil
250 g	***Oldenburger Mozzarella, 40% fat i.d.m., grated***

Pesto

40 g	parsley
20 g	coriander leaves
20 g	anise oil
120 g	olive oil
	salt

Garnish

	tomato cubes
	tomato wedge, peeled and with the core removed
	Oldenburger Mozzarella, 40% fat i.d.m., grated
	pine nuts, roasted
	coriander leaves

Instructions

Making the Soup
Brown the tomato paste in a pan, quench it with the chicken stock and boil down.

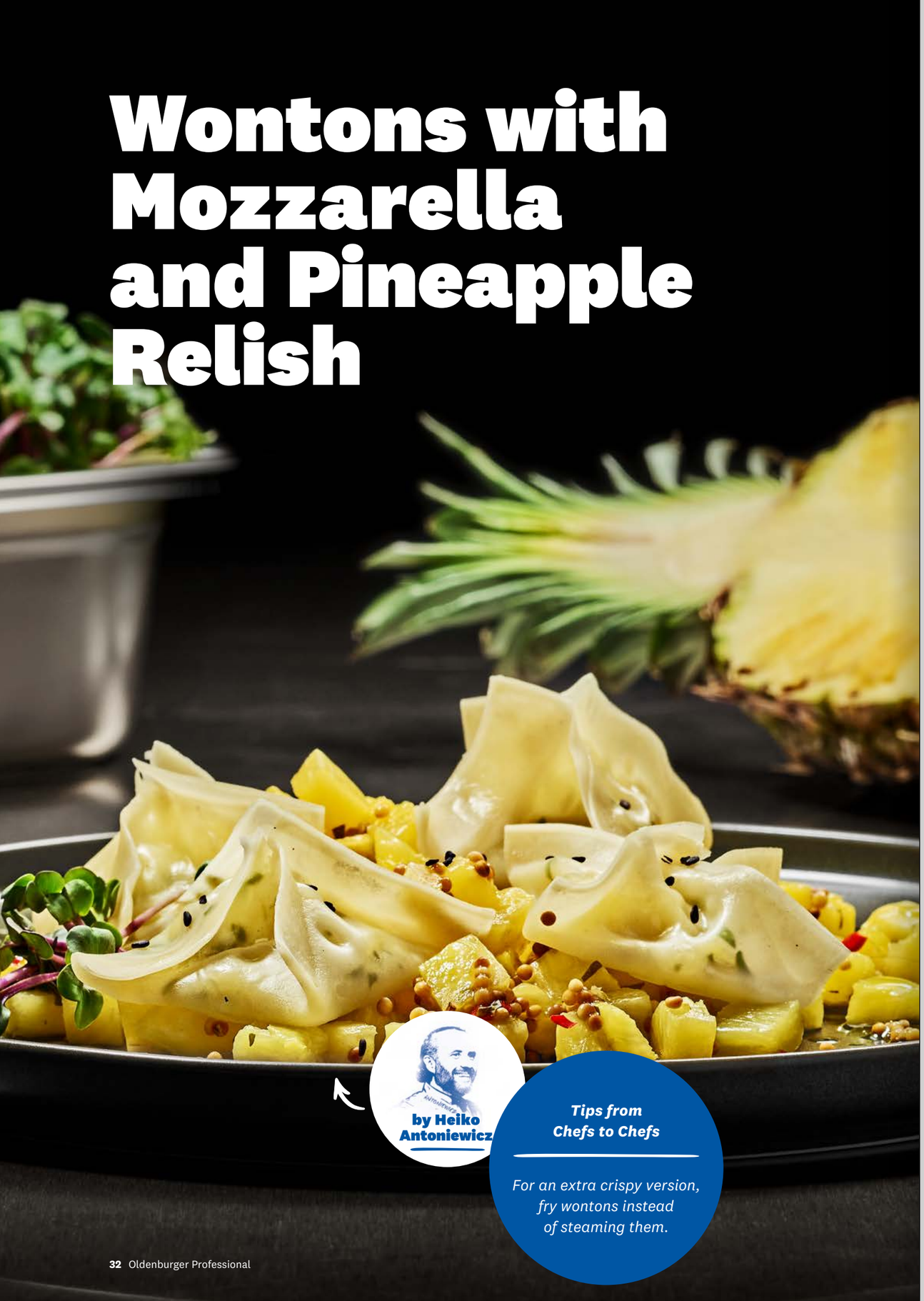
Add ***Oldenburger Whipping Cream***, hazelnut oil and ***Oldenburger Mozzarella*** and whip with a hand blender.

Making the Pesto
Coarsely chop the parsley and coriander leaves, add the remaining ingredients and mix.

The Final Touch
Arrange the tomato cubes in a ring in the middle of a soup plate. Roast the tomato wedge with a blow torch and lean it against the tomato cubes. Use an egg ring or similar implement to apply grated ***Oldenburger Mozzarella*** and scatter roasted pine nuts on top. Pour the foamed mozzarella soup around the centrepiece, dribble some coriander pesto on it and garnish with coriander leaves.

Recommended products

Wontons with Mozzarella and Pineapple Relish



by Heiko Antoniewicz

Tips from Chefs to Chefs

For an extra crispy version, fry wontons instead of steaming them.

Preparation time
45 minutes

Serves
10 people

Ingredients

Wontons

200	g	***Oldenburger Mozzarella, 40% fat i.d.m., finely grated***
75	g	sesame seeds
		a few drops of sesame oil
50	g	Italian (flat-leaf) parsley, finely chopped
40		wonton wrappers

Pineapple Relish

26	g	yellow mustard seeds
12.5	g	brown mustard seeds
2 ½		chili peppers, minced
50	ml	rice vinegar
2 ½		baby pineapples, finely diced
		grated peel of 2 ½ limes
50	g	coriander leaves, finely cut
25		coriander seeds, finely ground

Garnish

		coriander leaves or sprouts

Instructions

Preparation
Mix ***Oldenburger Mozzarella*** with sesame seeds, sesame oil and parsley and season to taste. Place some of the mozzarella mixture in the middle of each wonton wrapper. Brush some water on the edges of the wonton wrappers and fold them up into a point at the top.

For the Relish
Gently roast the mustard seeds and add the chopped chili peppers. Douse with the vinegar, add the pineapple cubes and cook for two or three minutes. Fold in the grated lime peel, coriander leaves and coriander powder and let steam for another minute.

The Final Touch
Continue steaming the wontons for five minutes until the cheese in the filling has melted. Then place the pineapple relish on plates, arrange the wontons on top of it, and garnish with coriander leaves or sprouts.

Recommended products

Baked Insalata Caprese with Basil Spread

by Heiko Antoniewicz

Preparation time
45 minutes

Serves
1 person á 3 pieces

Ingredients

Dried Tomatoes

300	g	small tomatoes
2		sprigs rosemary and thyme
10	g	sugar
4	g	salt
100	ml	olive oil

Tomato Concassée

6		truss tomatoes
100	g	olive oil
4	g	harissa spice powder
		salt

Basil Spread

60	g	almond kernels, roasted
120	ml	olive oil (ideally, Greek)
3	g	salt
1		small garlic clove, peeled
300	g	sweet (Genovese) basil leaves

Brick Dough with Filling (per piece)

		brick dough
		Oldenburger Butter, unsalted
10	g	***Oldenburger Mozzarella 40% fat i.d.m., grated***

Garnish

		yogurt
		basil leaves
		pistachio nuts, roasted

Instructions

Preparation of the Dried Tomatoes
Place baking paper on a baking sheet. Halve the tomatoes and put them on the sheet with the cut side up and scatter rosemary and thyme between them. Mix the other ingredients in a bowl and use a brush to apply the mixture to the tomatoes. Dry in a convection oven for 35 minutes at 120°C with the fan on.

Making the Tomato Concassée
Blanche the tomatoes in boiling salted water, remove their skins and cores, and cut them into cubes. Marinate them in the olive oil and spice powder and lightly salt them. Sauté the cubes for two minutes in a hot pan, then remove them from the heat and let them cool.

Making the Basil Spread
Mix the almond kernels and olive oil and salt lightly. Add the garlic and blend with the basil without heating the mixture. Season well and refrigerate in a glass or jar.

Brick Dough with Filling
Lay out the brick dough, cut into strips eight centimetres wide and generously brush with melted ***Oldenburger Butter***. Place the tomato concassée on top and sprinkle with ***Oldenburger Mozzarella***. Wrap like a samosa and refrigerate. Heat on both sides in a pan with hot olive oil until done. Place on a paper towel to drain.

The Final Touch
Pour a long blob of yogurt across the middle of the plate. Place three baked “samosas” in a centred group. Next to them, put two dried tomato halves. Dribble basil tapenade around the plate and garnish with basil leaves. Scatter coarsely chopped pistachio kernels.

Recommended products

Oldenburger

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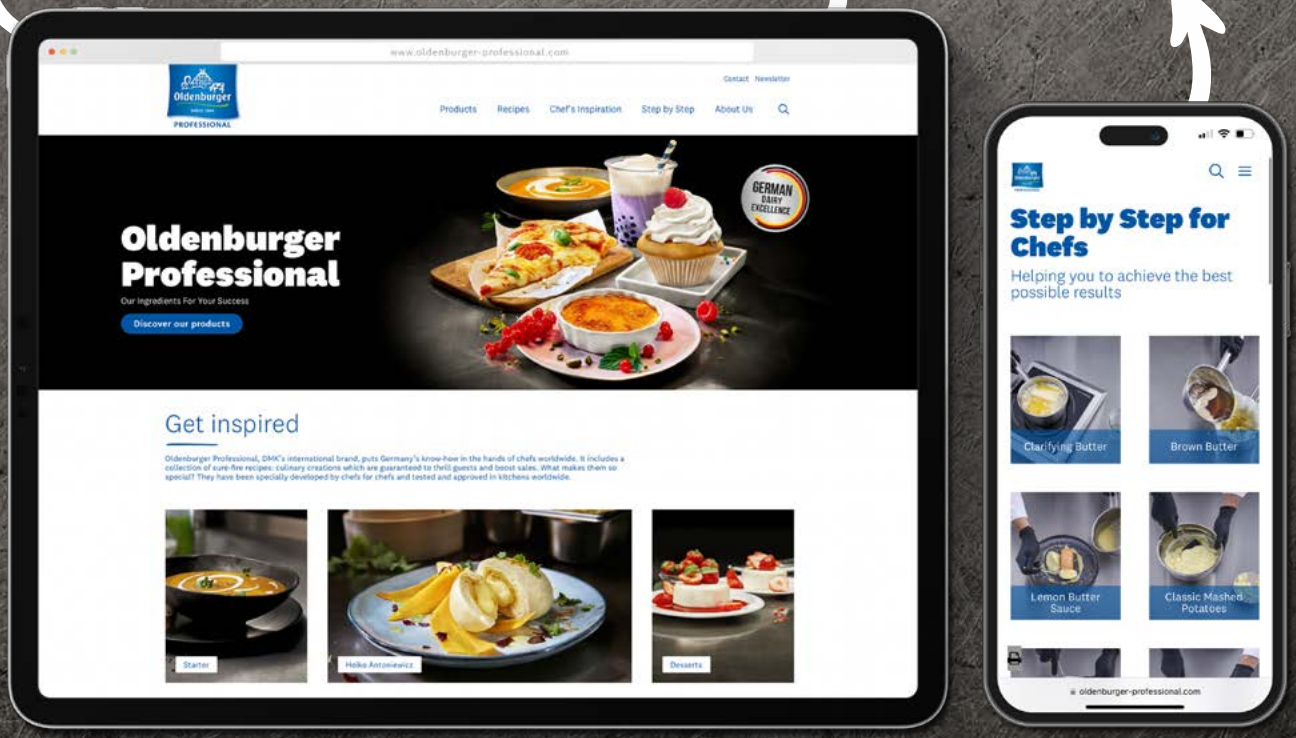

dmk Group

DMK Deutsches Milchkontor GmbH
Industriestr. 27 • 27404 Zeven • Germany
Phone: +49 421 243-0 • Fax: +49 421 243 2222 • oldenburger-professional@dmk.de
www.oldenburger-professional.com