



Oldenburger

SINCE 1964

PROFESSIONAL



Heiko Antoniewicz

Inspirational recipes





About

Heiko Antoniewicz

Vegan and plant-based products become more and more popular, but I truly love dairy products and couldn't imagine cooking without them. All dairy products like butter, cream or milk have a natural authentic taste. They're simply magical!

Although dairy products may seem simple, there are enormous differences in quality. Products from Oldenburger are the result not only of decades of experience in producing and processing milk, but also of the accumulated knowledge and hands-on experience of countless chefs, bakers and pastry chefs who are involved in the development process.

This know-how, together with the unsurpassed natural flavour of milk from German pastures, has spawned a range of top-notch dairy products developed with German Dairy Excellence specifically for professional use in kitchens worldwide.

New in the portfolio of Oldenburger Professional is a fantastic Performance Whipping Cream, which is especially suitable for pastry applications like fancy cakes, desserts and beverages. With the new Red Cheddar Oldenburger Professional will also extend the cheese portfolio. My favourite products are two extremely handy dessert products – Oldenburger Crème Brûlée and Oldenburger Panna Cotta – that truly make life easier for chefs. They save valuable time and – an aspect which I especially like – leave still plenty of scope for creativity. I love working with the new dessert bases for crème brûlée and panna cotta because they taste absolutely authentic and are simple, fast and failsafe to prepare.

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*

Three-Layer Crème Brûlée Dessert



Tips from Chefs to Chefs

For an extra twist,
you can briefly roast
and salt the pistachios
before garnishing
the dessert.



Preparation time
30 minutes
plus time to cool



Serves
10 people

Ingredients

Crème Brûlée

1 kg **Oldenburger Crème Brûlée**

grated peel from 7½ limes

Banana Compote

250 ml banana nectar

seeds of 2½ vanilla pods

juice of 2½ limes

75 ml maple syrup, golden

200 g banana, diced

Garnish

20 thick banana slices

100 g fine cane sugar

50 g pistachios

10 double espressos, hot

Instructions

Preparation

Heat the **Oldenburger Crème Brûlée** as described on the package and flavour to taste with grated lime peel. Fill glasses with the mixture and refrigerate.

Making the Banana Compote

Combine the banana nectar, vanilla pods, lime juice and maple syrup and stir to mix. Fold in the banana cubes and refrigerate.

Sprinkle cane sugar on the banana slices. Flambé with a blow torch. Place two banana slices on each skewer. Chop the pistachios.

Cover the entire surface of the crème brûlée with banana compote and carefully pour the espresso on top. If required, round off with a small amount of foamed milk.

The Final Touch

Sprinkle on the chopped pistachios and place the banana skewers across the tops of the glasses.



Recommended
product

Panna Cotta Mousse with Papaya Salad



Tips from Chefs to Chefs

For a fresh look, you can add mango slices.



by Heiko Antoniewicz



Preparation time
45 minutes
plus time to cool



Serves
10 people

Ingredients

Panna Cotta

- 7½ leaves white gelatine
- 1.25 kg **Oldenburger Panna Cotta**
- grated tonka beans
- some chili paste

Papaya Salad

- 2½ small ripe papayas
- grated peel of 2½ limes
- 50 ml cane sugar syrup
- 100 g mango, cubed
- 75 g cashew nuts, finely chopped
- 10 mint leaves, cut into fine strips

Chocolate Chips

- 500 g fondant
- 500 g glucose
- 150 g couverture
- 50 g cocoa powder

Garnish

- mint tips

Instructions

Preparation

Soften the gelatine in cold water for 10 minutes. Heat the **Oldenburger Panna Cotta** according to the instructions on the package and season with grated tonka beans and chili paste. Squeeze out the gelatine and stir it into the heated panna cotta. Let the mixture cool somewhat. Now transfer the panna cotta to a mixing bowl and place it in iced water to additionally cool it. Then beat the mixture until it is creamy. Afterwards refrigerate well until further use.

Making the Papaya Salad

Peel the papayas and cut them in half lengthwise. Put some of the seeds aside and mash them. Cut the papaya into small cubes and add to the seeds. Mix with the other ingredients.

Making the Chocolate Chips

Heat the fondant and glucose together until it is amber in colour. Add the couverture and cocoa powder and mix well. Pour thinly on a Silpat® baking mat and let cool. Finely purée it in the mixer and spread it on the Silpat® baking mat again. Place in a salamander oven until it melts. After it cools, cut it into pieces.

The Final Touch

Prepare the salad and place one or two dumplings of panna cotta on top. Stick pieces of the chocolate mixture into it and garnish with mint tips.



Recommended product

Prawn Laksa



Tips from Chefs to Chefs

Easy twist: replace the fish stock with chicken stock, the prawns with chicken fillet and you'll get a tasty chicken laksa.



by Heiko Antoniewicz



Preparation time
60 minutes



Serves
10 people

Ingredients

Laksa

- 1.25 kg prawns
- 250 g coconut oil
- 1.25 l water
- 10 lemongrass stalks, chopped
- 1½ pieces of star anise
- 375 g tofu
- 50 g ginger, cut into very fine strips
- 875 ml fish stock
- 125 g red curry paste
- 875 ml **Oldenburger Chef's Cooking Cream, 20% fat**
- 2½ bunches of coriander
- 500 g glass noodles

Garnish

- 500 g soybean sprouts
- 10 spring onions, cut into fine rings
- 125 g roasted peanuts
- coriander

Instructions

Making the Laksa

Peel the prawns all the way to where the tail begins and de-vein them. Brown in some coconut oil and lightly salt, then keep them warm.

Dilute the juice from the prawns with the water. Bring to a boil, add the lemongrass and star anise and boil down by half. Strain the stock and put it aside. Cut the tofu into cubes measuring 2×2 cm, fry in the remaining coconut oil until golden yellow on all sides and put it aside.

Mix the lemongrass stock with ginger, fish stock and red curry paste and reduce the heat. Add the **Oldenburger Chef's Cooking Cream** and tofu and let simmer for three to five minutes. Finely chop the coriander and mix it in along with the prawns. Let steep for two minutes. Cook the glass noodles according to the instructions on the package and strain. While still hot, portion them into bowls and fill them up with soup.

The Final Touch

Garnish with soybean sprouts, spring onions, roasted peanuts and coriander.



Recommended product

Maize Blinis with Chili and Mozzarella



by Heiko Antoniewicz

Tips from Chefs to Chefs

Alternatively, you can make a blini sandwich. Simply place a second blini on the topping!



Preparation time
40 minutes



Serves
10 people

Ingredients

Blinis

500 g maize kernels, boiled (alternatively, good-quality tinned maize)

5 egg yolks

5 tbsp. flour

salt

nutmeg, grated

clarified butter

Topping

1 kg *Oldenburger Mozzarella 40% fat i.d.m.*

2½ chili peppers

50 g ginger, cut into pieces

75 g coriander leaves

100 g spring onions, cut into rings

50 ml soy sauce, light-coloured

Garnish

sesame seeds, light-coloured

Instructions

Preparation

Purée the maize, egg yolk and flour in the mixer and season with salt and nutmeg. Use a tablespoon to drop dollops of dough into a frying pan containing heated clarified butter and fry the blinis on both sides until they are golden brown.

Making the Topping

Grate the *Oldenburger Mozzarella* and use a mortar and pestle to grind the remaining ingredients into a paste.

The Final Touch

Cover the maize blinis with mozzarella and place them in a salamander oven to melt the cheese. Then top each one with a teaspoon of coriander paste and garnish with sesame seeds.



Recommended product

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 g 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 seed, 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.

Making the Relish

Gently roast the mustard seeds and add the minced 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.

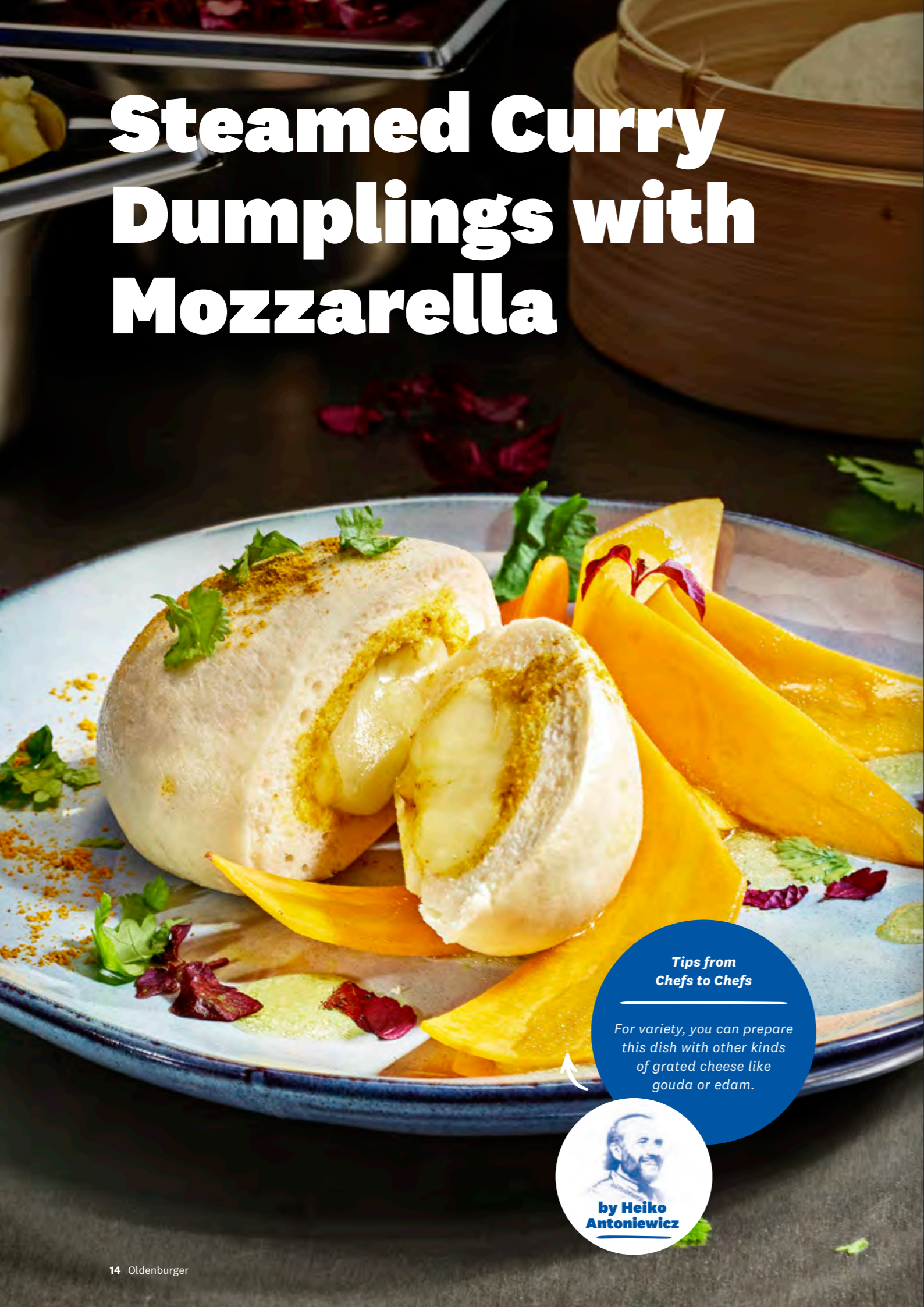
The Final Touch

Continue by 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 product

Steamed Curry Dumplings with Mozzarella



Tips from Chefs to Chefs

For variety, you can prepare this dish with other kinds of grated cheese like gouda or edam.



by Heiko Antoniewicz



Preparation time
30 minutes



Serves
10 people

Ingredients

Dough

300 g wheat starch

100 g tapioca flour

450 g water, hot

20 g vegetable fat

Filling

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., grated

Carrot Salad

300 g carrots, thinly sliced
(cut lengthwise)

20 g **Oldenburger Butter**, unsalted

20 ml light vinaigrette

Garnish

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



Rolled Pizza with Vanilla Cream and Strawberries



by Heiko
Antoniewicz



Preparation time
45 minutes



Baking time
10 minutes



Serves
10 people

Ingredients

Rolled Pizza

10 pieces tarte flambee or pizza dough

vegetable oil

2 egg yolks

10 ml sugar syrup

Vanilla Cream

500 ml *Oldenburger Whipping Cream UHT, 35% fat*

20 g cream stiffener

20 g sugar

seeds from 1 vanilla pod

Strawberry Salad

500 g strawberries, quartered

30 g strawberry purée

20 g mint, chopped

1 lime, zest

Garnish

Sichuan pepper, ground

Instructions

Preparation

Roll out the pieces of dough to a size of 17 × 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 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

French Toast and Coffee Cream on Carrot Caramel



Tips from Chefs to Chefs

Garnish with crunchy ginger.



by Heiko Antoniewicz



Preparation time
45 minutes



Serves
10 people

Ingredients

Coffee Cream

500 ml Oldenburger Whipping Cream UHT, 35% fat

50 ml sugar syrup

espressos, cold

Carrot Caramel

875 ml carrot juice

75 ml maple syrup, amber

2 ½ carrots, peeled

125 g chestnuts, finely chopped

mint leaves

Sweet Olive Oil

125 ml olive oil

75 ml maple syrup

some lemon juice

French Toast

250 ml Oldenburger UHT Full Cream Milk, 3.5% fat

100 ml cane sugar syrup

2 ½ double espressos

10 small ciabatta bread rolls, dried and hardened

some cinnamon powder

3 eggs

clarified butter

Instructions

Making the Coffee Cream

Mix the *Oldenburger Whipping Cream* with the sugar syrup and espresso. Pour into a iSi siphon and whip with a cartridge. Refrigerate until needed.

Making the Carrot Caramel

Mix the carrot juice and maple syrup and slowly boil it down to 100 ml, then allow to cool. Slice the carrots or cut them into fine strips. Put the carrot strips in a bowl with the chestnuts and then mix with the mint.

Making the Sweet Olive Oil

Stir the olive oil with the maple syrup and lemon juice and set aside.

Making the French Toast

Combine the *Oldenburger Full Cream Milk* with sugar syrup and espressos and stir to mix. Use a grater to shave off the crust of the ciabatta bread rolls, mix it with the powdered cinnamon and set aside. Halve the bread rolls, soften them in the milk mixture for about 15 minutes while occasionally turning them, and then press them out well. Whisk the eggs, coat the bread rolls with them and then roll them in the cinnamon crumbs. Fry the bread rolls in a pan with clarified butter until golden yellow, then let drain on a cloth.

The Final Touch

Brush the carrot caramel onto the plates and place the hot French toast on top. Arrange the carrot salad and pour some sweet olive oil around it. As a finishing touch, spray on the coffee-flavoured cream.



Recommended products



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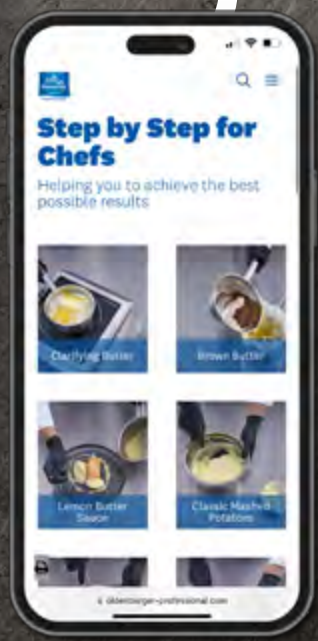
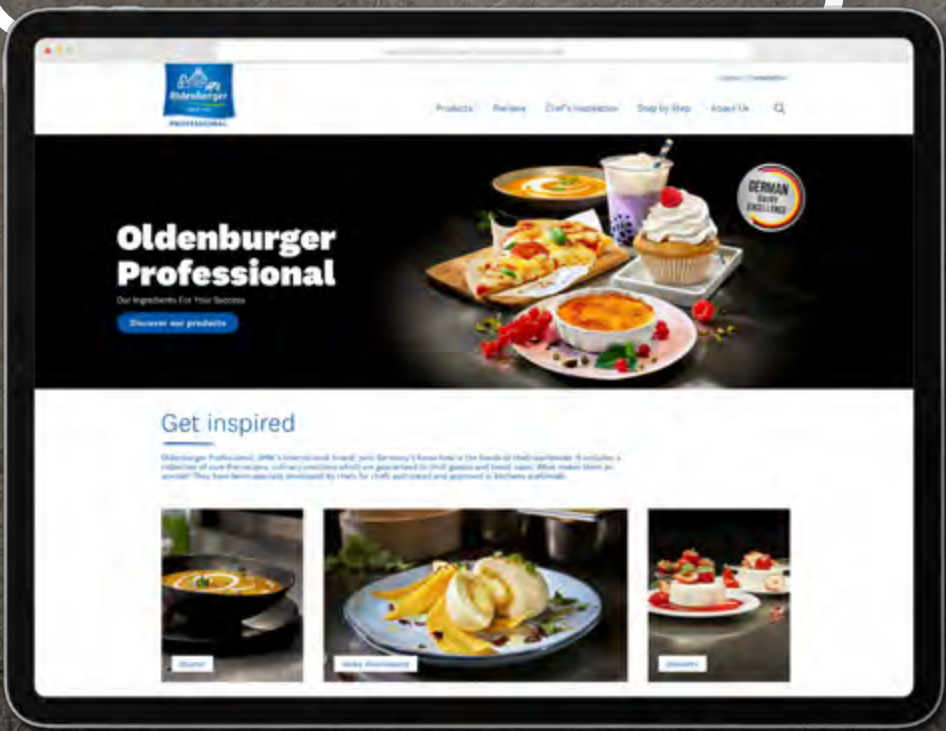
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