



Oldenburger

SINCE 1964



PROFESSIONAL

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Recipes for your professional kitchen



Carrot Bread with Curry



by Heiko Antoniewicz



Preparation time
20 minutes



Baking time
45 minutes



Serves
10 people à 140 g

Ingredients

Bread

- 30 g Yeast
- 18 g Salt
- 150 ml **Oldenburger UHT Full Cream Milk, 3.5% fat, lukewarm**
- 15 g **Oldenburger Butter, unsalted**
- 350 ml Water
- 650 g White spelt flour
- 75 g Carrot powder
- 6 g Curry powder

Instructions

Preparation

Dissolve the yeast and salt in lukewarm milk. Add the rest of the ingredients and work into a homogeneous dough that no longer sticks to the side of the bowl.

Making the Bread

Place in a lightly greased and floured box mould and let rise.

The Final Touch

Bake at 180 °C for 45 minutes and immediately remove the bread from the mould. Place on a rack to cool.



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., diced**

Pesto

- 40 g Parsley
- 20 g Coriander leaves
- 20 g Anis oil
- 120 g Olive oil
- Salt
- Pine nuts, roasted

Garnish

- Tomato cubes
- Tomato wedge, peeled and with the core removed
- 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 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

Baked Insalata Caprese with Basil Spread



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

300 g Sweet (Genovese) basil leaves

120 ml Olive oil (ideally, Greek)

3 g Salt

60 g Almond kernels, roasted

1 Small garlic clove, peeled

Brick dough with filling (per piece)

5 g Tomato concassée

10 g *Oldenburger Mozzarella*
40% fat i.d.m., grated

Brick dough

Oldenburger Butter, unsalted

Garnish

Tomato, thin slices

Yogurt

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 them 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 tomatoes 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



Oriental Fattoush Salad with Cheese



Preparation time
20 minutes



Serves
10 people

Ingredients

Salad

100 ml	<i>Oldenburger Whipping Cream UHT, 30% fat</i>
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

Garnish

200 g	Chickpeas (tinned), strained
50 g	<i>Oldenburger Gouda, 48% fat i.d.m., diced</i>
50 g	<i>Oldenburger Edam, 40% fat i.d.m., diced</i>
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



Buffalo Chicken Pizza with BBQ-Drizzle



Tips from Chefs to Chefs

Add some powdered chicken stock and oregano to the cheese mixture.



Preparation time
12 minutes



Baking time
6-8 minutes



Serves
1 person

Ingredients

Pizza

- 200 g Pizza dough
- 80 g Tomato sauce
- 65 g **Oldenburger Mozzarella**
40% fat i.d.m., grated
- 25 g Smoked scamorza cheese, grated
- 30 g Chicken meat, cooked and cubed
- 10 g Buffalo chicken wing sauce (e.g. Frank's RedHot®)
- 10 g Salami, sliced
- 20 g Onion, strips
- 10 g Jalapeño peppers, fresh,
cut into rings

Garnish

- 30 ml BBQ sauce

Instructions

Making the Pizza

Roll the balled pizza dough out into a circle about 25 cm in diameter. Cover the dough with tomato sauce and cheese. Marinate the chicken meat with the Buffalo sauce and spread on the pizza together with all other ingredients.

Baking the Pizza

Bake in a preheated oven, ideally on a pizza stone, at 350°C for about 6-8 minutes.

The Final Touch

After baking, dribble on BBQ sauce.



Recommended
product

Double Stack Super Cheese Pizza



Tips from Chefs to Chefs

Mix the cheeses, garlic, oregano and chili beforehand – this way you get a unique cheese blend.



Preparation time
12 minutes



Baking time
6–8 minutes



Serves
1 person

Ingredients

Pizza

- 150 g Pizza dough
- 30 g Blue cheese
- 20 g Spinach
- 50 g Pizza dough
- 80 g Tomato sauce
- 40 g **Oldenburger Mozzarella 40% fat i.d.m., grated**
- 27 g **Oldenburger Edam, 40% fat i.d.m., grated**
- 23 g Provolone, grated
- 2 g Garlic
- 1 g Chili flakes
- 1 g Oregano

Instructions

Making the Pizza

Roll the balled pizza dough out into a circle about 25 cm in diameter. Top with blue cheese and spinach. Roll out the second ball of pizza dough into a slightly larger circle (about 26 cm in diameter) and lay it on top of the blue cheese and spinach. Press in the edges. Top with tomato sauce and the rest of the ingredients, then bake until done.

Baking the Pizza

Bake in a preheated oven, ideally on a pizza stone, at 350°C for about 6–8 minutes.



Recommended
product

Gouda-stuffed Falafel with Tomato and Mint Salad

Tips from Chefs to Chefs

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



by Heiko Antoniewicz



Preparation time
45 minutes



Serves
10 people

Ingredients

Falafel

- 1.9 g 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*

Garnish

- 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

Golden Milk with Cinnamon

Tips from Chefs to Chefs

Golden Milk can be perfectly combined with light fruit juices such as pineapple or mango.



by Heiko Antoniewicz



Preparation time
15 minutes



Serves
1 person

Ingredients

Milk

250 ml Oldenburger UHT Full Cream Milk,
3.5% fat

2 g Powdered turmeric

20 g Muscovado sugar

2 g Spice mixture (star anis, clove,
cinnamon, cardamom, vanilla)

Garnish

Slice of turmeric root

Muscavado sugar

Cinnamon

Mint tip

Instructions

Preparation

Mix the milk with the other ingredients and heat to 60 °C. Use a hand blender to foam it.

The Final Touch

Mix the cinnamon and muscovado sugar. Dip the rim of a latte glass in the mixture to coat it. Pour the warm “golden milk” into it and top with some foam. Place the slice of turmeric root on the rim and garnish with a mint tip.



Recommended
product

Coffee Milkshake with Caramel-Cream Topping



Tips from Chefs to Chefs

The milk foam is enough for several servings.



Preparation time
20 minutes



Serves
1 person

Ingredients

Milkshake

- 3 g Coffee dust
- 15 g Raw cane sugar
- 1 g Cinnamon blossoms
- 1 g Vanilla powder
- 5 g Fig coffee
- 125 ml Water
- 50 ml **Oldenburger UHT Full Cream Milk, 3.5% fat**

- 100 ml **Oldenburger Whipping Cream UHT, 30% fat**

Milk Foam

- 300 ml **Oldenburger Whipping Cream UHT, 30% fat**
- 100 ml **Oldenburger UHT Full Cream Milk, 3.5% fat**
- 50 ml Caramel syrup

Garnish

- Instant coffee mixed with cocoa powder
- Dried fig
- Caramel syrup

Instructions

Preparation

Put the coffee powder, sugar and spices in a carafe and mix with cold water. Slowly heat while stirring to dissolve the sugar. Let it come to a boil and remove the foam at the top. Pass through a Better Food strainer, mix with milk and cream and refrigerate.

Making the milk foam

Mix the ingredients, pour into an iSi siphon (500 ml) and attach two chargers. Briefly shake and serve as needed.

The Final Touch

Whip the coffee and milk together until foamy, fill a large wine glass with the mixture and add two tablespoons of crushed ice. Foam the coffee again and spoon the foam into the glass. Use the iSi siphon to apply a topping of caramel-milk foam. Apply some caramel syrup and instant coffee onto the foam. Place some pieces of fig on the foam as well.



Recommended product

Chicken Stroganoff



Tips from Chefs to Chefs

Chicken stroganoff goes best with basmati rice.



Preparation time
45 minutes



Serves
10 people

Ingredients

Chicken

1.8 kg Chicken drumsticks, boned

100 ml Oil

5 g Garlic powder

10 g Salt

2 g Black pepper

Garnish

400 g Sweet peppers, green, cubed

600 g Mushrooms, quartered

300 ml Chicken stock, dark

1.3 l Oldenburger Chef's Cooking Cream UHT, 20% fat

Instructions

Preparation

Halve the chicken drumsticks and marinate in oil with the garlic powder, salt and pepper for at least 30 minutes. Then briefly fry on both sides in a pan at high heat, and remove them from the pan.

Use the same pan to fry the sweet peppers and mushrooms, fill with chicken stock and continue cooking until only one-third of the volume is left.

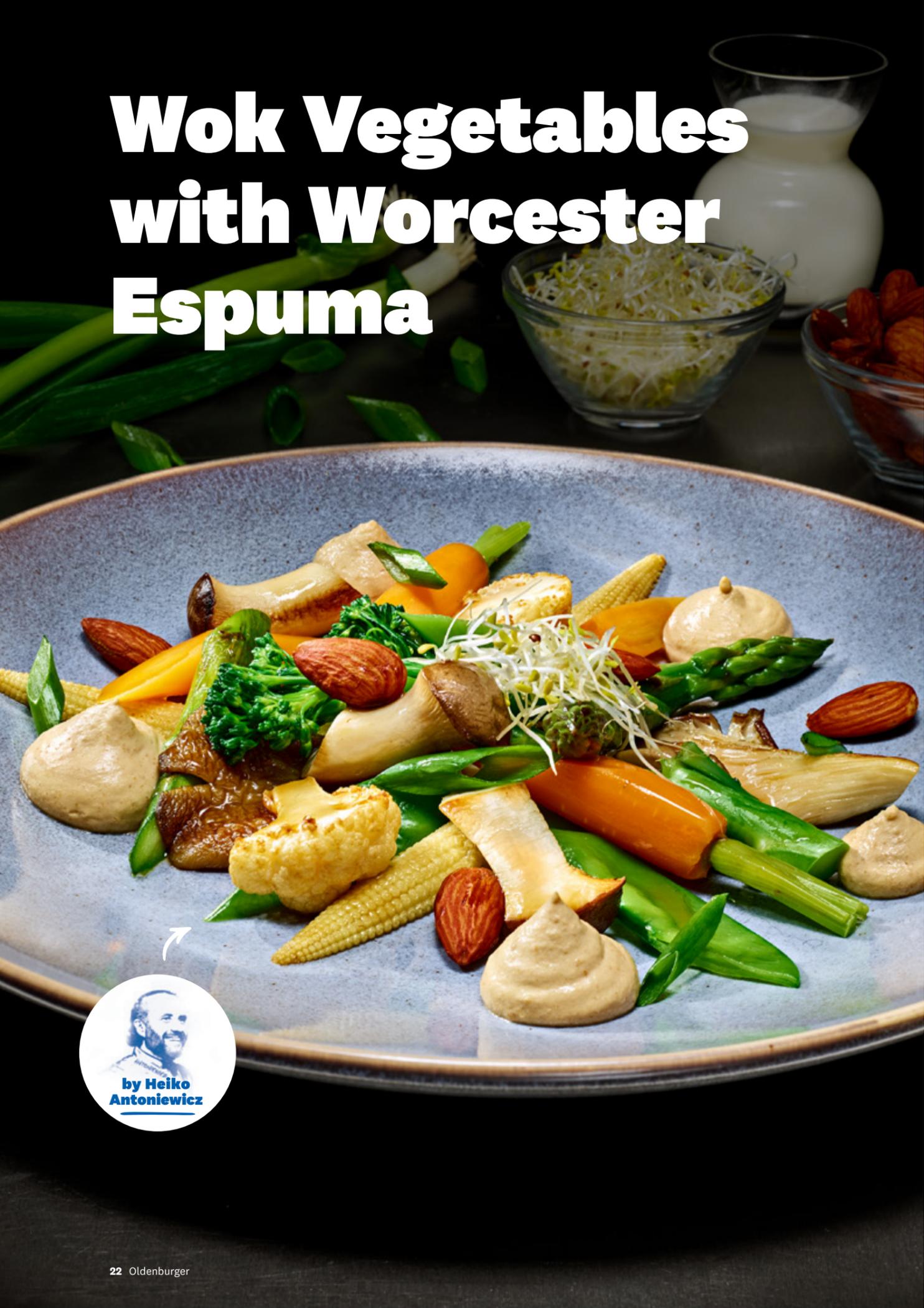
The Final Touch

Add Oldenburger Chef's Cooking Cream, continue reducing at medium heat to the desired consistency, and then place the drumsticks in the finished sauce.



Recommended product

Wok Vegetables with Worcester Espuma



Preparation time
30 minutes



Serves
10 people

Ingredients

Vegetables

8	Baby maize
100 g	Wild broccoli
6	Baby carrots
50 g	Cauliflower
4 stalks	Spring onions
100 g	Snow pea pods
8	Green asparagus
60 g	Miniature oyster mushrooms
40 g	King oyster mushrooms
40 g	Sesame oil (unroasted)
20 g	Japanese mirin rice wine
10 g	Rice vinegar
10 g	Oyster sauce

Worcester Espuma

800 ml	Chicken stock
80 g	Worcestershire sauce
5 stalks	Coriander
500 ml	Oldenburger Whipping Cream UHT, 30% fat
	Salt

Garnish

50 g	Almonds
200 ml	Sunflower seed oil
	Almonds, roasted
	The green part of spring onions
	Sprouts

Instructions

Preparation Wok Vegetables

Wash the maize, broccoli and carrots and blanch them in boiling salted water. Immediately cool them in ice water and let them drip dry. Heat the sesame oil in a wok, add the vegetables and mushrooms and fry at high heat while stirring occasionally. Season with the mirin and rice vinegar and refine with a small amount of oyster sauce.

Making the Worcester Espuma

Boil down the chicken stock to 250 ml and enhance with Worcestershire sauce and the coriander leaves, then add the **Oldenburger Whipping Cream**. Pour into an iSi siphon and attach two iSi gas chargers. Shake well and use as required.

The Final Touch

Pour the almonds into a pan with the cold oil, then roast at high heat while constantly moving the pan. Pour through a strainer into a vessel. Place the almonds on a kitchen towel to soak up the excess oil.

Arrange the wok vegetables in the middle of a plate. Use the iSi charger to squirt on five dabs of Worcestershire espuma equidistantly from the centre. Distribute the almonds, sprouts and spring onions.



Recommended product

Tilapia with Bok Choy and Noilly Prat Sauce



Preparation time
45 minutes



Serves
10 people

Ingredients

Tilapia

10 filets à 80 g Tilapia filets w/o skin

600 ml Brine (4% salt)

250 g Nut butter

Small amount of grated lime peel

Noilly Prat Sauce

400 ml Fish stock

100 ml Noilly Prat

100 ml Olive oil

200 ml *Oldenburger Whipping Cream UHT, 30% fat*

Bok Choy

10 Small clusters of bok choy

400 g Water

80 g *Oldenburger Butter, unsalted*

Salt

40 g Ginger (pieces)

2 Garlic clove

Lemon juice

Garnish

Ginger strips, baked

Garlic slices, baked

Chervil

Instructions

Preparation Tilapia filets

Cut the tilapia into appropriately sized filets and marinate in the brine in the refrigerator for about an hour. Remove and dry by patting with a towel. Fry in foaming nut butter and garnish with grated lime peel.

Making the Noilly Prat sauce

Boil down the fish stock in a pot as far as possible, then add the *Oldenburger Whipping Cream*. Bring to a boil once, strain and mix with the olive oil. Refine with Noilly Prat vermouth and whip to a froth.

Making the Bok Choy

Remove the leaves from the bok choy and cut off the bottom half of each cluster. Blanche the bottom halves in salted water, then remove and cook in foaming *Oldenburger Butter* until glassy. Lightly salt and season with ginger and garlic. Briefly steam the leaves and drizzle with lemon juice.

The Final Touch

Lay a fish filet on the plate with its backside down and spread the steamed bok choy leaves and the sautéed bottom of a bok choy cluster next to it. Whip the fish sauce and pour some around the fish. Garnish with ginger strips, garlic and chervil.

Recommended products



Espresso Panna Cotta



Tips from Chefs to Chefs

Fill a whipping siphon with Oldenburger UHT Milk 1.5% and a small amount of xanthan gum. Attach two gas cartridges and top the desserts with foam.



Preparation time
10 minutes



Serves
10 people

Ingredients

Panna Cotta

1 l *Oldenburger Panna Cotta*

7 g Instant coffee

Garnish

30 g Amaretti di Saronno, crumbled

20 g Espresso beans, chopped

Instructions

Preparation

Heat the *Oldenburger Panna Cotta* in a pan to 50 °C while stirring.

Making the Panna Cotta

Separate 700 ml of the panna cotta and mix it with the instant coffee. Fill dessert glasses a third full with the espresso / panna cotta mixture and refrigerate for three hours.

Add the unmixed panna cotta and refrigerate for three more hours.

Finally, top up with the remaining espresso / panna cotta mixture and refrigerate for another three hours.

The Final Touch

Garnish with the crumbled amaretti and chopped espresso beans.

Design is not final. Layout only.



**Recommended
products**

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

Cake

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

Garnish

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, 20 g 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 also use our Oldenburger Whipping Cream UHT with 35% fat.



Recommended product

Chocolate Crème Brûlée



Tips from Chefs to Chefs

Chocolate Crème Brûlée can be further refined with cherries, liqueur or chili.



Preparation time
10 minutes



Serves
10 people

Ingredients

Crème Brûlée

1 l Oldenburger Crème Brûlée

150 g Dark chocolate glaze

Garnish

40 g Raw cane sugar

50 g Raspberries

Instructions

Preparation

Heat the *Oldenburger Crème Brûlée* and chocolate glaze in a pot to 70 °C while stirring.

Making the Crème Brûlée

Pour the crème brûlée into heat-resistant receptacles and refrigerate for at least three hours.

The Final Touch

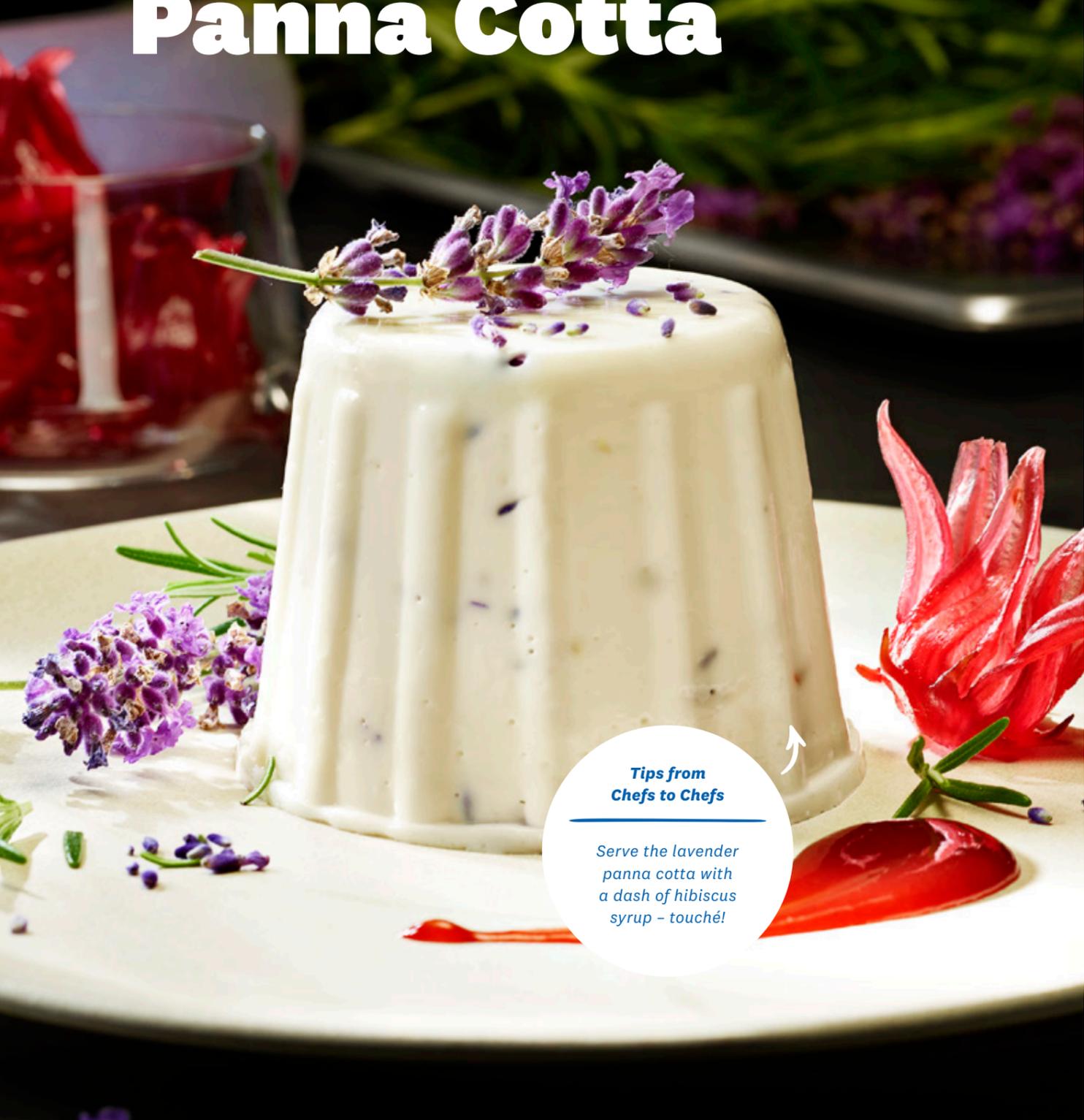
Sprinkle the crème brûlée with raw cane sugar and caramelize with a blow torch. Decorate with fresh raspberries and jasmine blossoms or coriander.

Design is not final. Layout only.



**Recommended
products**

Rosemary- Lavender Panna Cotta



Tips from Chefs to Chefs

Serve the lavender panna cotta with a dash of hibiscus syrup – touché!



Preparation time
20 minutes



Serves
10 people

Ingredients

Panna Cotta

1 l Oldenburger Panna Cotta

2 g Lavender blossoms

10 g Rosemary sprigs

Garnish

6 g Rosemary sprigs

10 g Lavender sprigs

Instructions

Preparation

Heat the *Oldenburger Panna Cotta* in a pan to 50 °C while stirring.

Making the Panna Cotta

Add lavender blossoms and rosemary to the warm panna cotta and let them infuse for about 15 minutes. Remove the rosemary. Let the panna cotta cool sufficiently to uniformly blend it with the lavender blossoms in the pot. Pour the panna cotta into dessert glasses and chill for three hours.

The Final Touch

Garnish the lavender panna cotta with fresh lavender and rosemary sprigs.

Design is not final. Layout only.



Recommended
products

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

Garnish

50 g	Sugar
60 ml	Hazelnut purée
4	Leaves of gelatine, soaked in cold water

Dim Sum

200 g	Sugar
100 g	Whole hazelnuts, shelled
30	Wonton pastry skins

Nougat Cream

500 ml	Oldenburger Chef's Cooking Cream UHT, 20% fat
200 g	Nougat
5 g	Salt

Garnish

50 g	Mint, freshly picked
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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

Lemongras Crème Brûlée



Tips from Chefs to Chefs

For a zestier flavour, add some star anise and ginger in addition to the lemongrass paste.



Preparation time
10 minutes



Serves
10 people

Ingredients

Crème Brûlée

1 l *Oldenburger Crème Brûlée*

60 g Lemongrass paste

Garnish

40 g Raw cane sugar

50 g Lime leaves

Instructions

Preparation

Heat the *Oldenburger Crème Brûlée* in a pot to 70 °C while stirring, then add the lemongrass paste.

Making the Crème Brûlée

Pour the crème brûlée into heat-resistant moulds and let cool for at least three hours.

The Final Touch

Sprinkle the crème brûlée with sugar and caramelize with a blow torch. Garnish with lemongrass and lime leaves.

Design is not final. Layout only.



**Recommended
products**

Crème Brûlée Tarte with Mango



Tips from Chefs to Chefs

Spread a mixture of sugar and whipped egg white on top, then caramelize with a blow torch.



Preparation time
10 minutes



Baking time
15 minutes



Serves
10 people

Ingredients

Crème Brûlée

50 g Sugar

2 g Salt

200 g *Oldenburger Butter, unsalted*

300 g Flour

700 ml *Oldenburger Crème Brûlée*

200 g Mango purée

100 g Mango cubes

Garnish

30 g Raw cane sugar

Instructions

Preparation

Work the sugar, salt, butter and flour into a smooth dough. Shape it into a ball and refrigerate for about half an hour

Making the Crème Brûlée

Butter a springform pan or tart mould about 30 cm in diameter. Roll the dough out thinly and place in the pan or mould. Cover with baking paper and fill with dried peas or lentils or a similar product. Blind-bake the dough in a preheated combi-steamer at 170 °C with dry heat for about 15 minutes. Let the baked dough cool.

Heat the *Oldenburger Crème Brûlée* together with the mango purée in a pot to 70 °C while stirring the mixture. Spread the mango cubes on the cooled tarte base. Spread the heated crème brûlée mixture on top and refrigerate for at least three hours.

The Final Touch

Sprinkle the finished tarte with sugar and caramelize with a blow torch.

Design is not final. Layout only.



Recommended
products



Pina Colada Panna Cotta



Tips from Chefs to Chefs

Fill a flat cylindrical mould with the coconut/panna cotta mixture. After it cools, unmould it on to a plate and garnish with pineapple salad and pineapple sauce.



Preparation time
10 minutes



Serves
10 people

Ingredients

Panna Cotta

1 l	Oldenburger Panna Cotta
500 g	Coconut pulp
100 g	Pineapple, puréed
150 g	Pineapple, diced
50 ml	Passion fruit
5 g	Lemongrass paste
20 g	Powdered sugar

Garnish

50 g	Coconut flakes
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Instructions

Preparation

Heat *Oldenburger Panna Cotta* in a pot to 50°C while stirring.

Making the Panna Cotta

Add coconut pulp and briefly warm at medium heat. Pour the mixture into appropriate cocktail glasses and refrigerate for three hours.

Mix the pineapple, passion fruit, lemongrass paste and powdered sugar into a fruit salad.

The Final Touch

Top the panna cotta with the fruit salad or incorporate it into the dessert as an extra layer. Garnish with coconut flakes.

Design is not final. Layout only.



Recommended products

Biscuit Dough with Cinnamon Foam



Preparation time
30 minutes



Baking time
15 minutes



Serves
10 people

Ingredients

Dough

- 150 g Oldenburger Butter, unsalted, soft
- 120 g Brown sugar
- 75 ml Oldenburger UHT Full Cream Milk, 3.5% fat
- 1 Vanilla pod
- 1 Dash Sea salt

- 180 g Flour
- 75 g Cocoa powder

Cinnamon Foam

- 200 ml Oldenburger Whipping Cream UHT, 30% fat
- 8 g Cinnamon
- 15 g Cane sugar
- 1 sheet Gelatine

Garnish

- 10 g Powdered beetroot
- 180 g Pureed raspberry
- 40 g Amber maple syrup
- 12 g Agar gum
- Freeze-dried raspberry powder
- Finely grated dark chocolate
- Mint tips

Instructions

Preparation

Spread the flour on a baking sheet covered with baking paper, bake for about 15 to 20 minutes at 120°C and then let cool. Beat the Oldenburger Butter and brown sugar in an electric beater until foamy. Stir the vanilla, milk and salt together and slowly add the mixture to the foamed butter. Combine the cooled flour with cocoa powder and mix using a whisk. Half-fill glasses with the dough and let stand at room temperature.

Making the Cinnamon Foam

Soften the gelatine in water, then combine with a third of the cream and the other ingredients. Bring to a boil, then let cool and stir in the remaining cold cream. Pour everything into an iSi siphon (with a capacity of 250 ml), attach one charger, shake gently and refrigerate.

The Final Touch

Mix the pureed raspberry with the powdered beetroot and maple syrup and bind with Agar gum. Dribble raspberry sauce down the inside of a cocktail glass. Dip the rim in raspberry powder and dark chocolate to coat it. Put the raspberries and chocolate dough (at room temperature) in the glass. Use the iSi siphon to inject a centred layer of cinnamon foam. Then add another layer of chocolate dough and raspberries. Garnish with grated dark chocolate and mint.

Recommended product





PROFESSIONAL

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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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