



Oldenburger

SINCE 1964

PROFESSIONAL



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Recipes for your professional kitchen



Crème Brûlée Espresso



Preparation time
approx. 15 minutes



Serves
10 people

Ingredients

Crème Brûlée Espresso

500 g Oldenburger Crème Brûlée

10 espressos

Garnish

100 g cane sugar

Instructions

Preparing the Crème Brûlée Foam

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

Assembling the Drink

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

The Final Touch

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

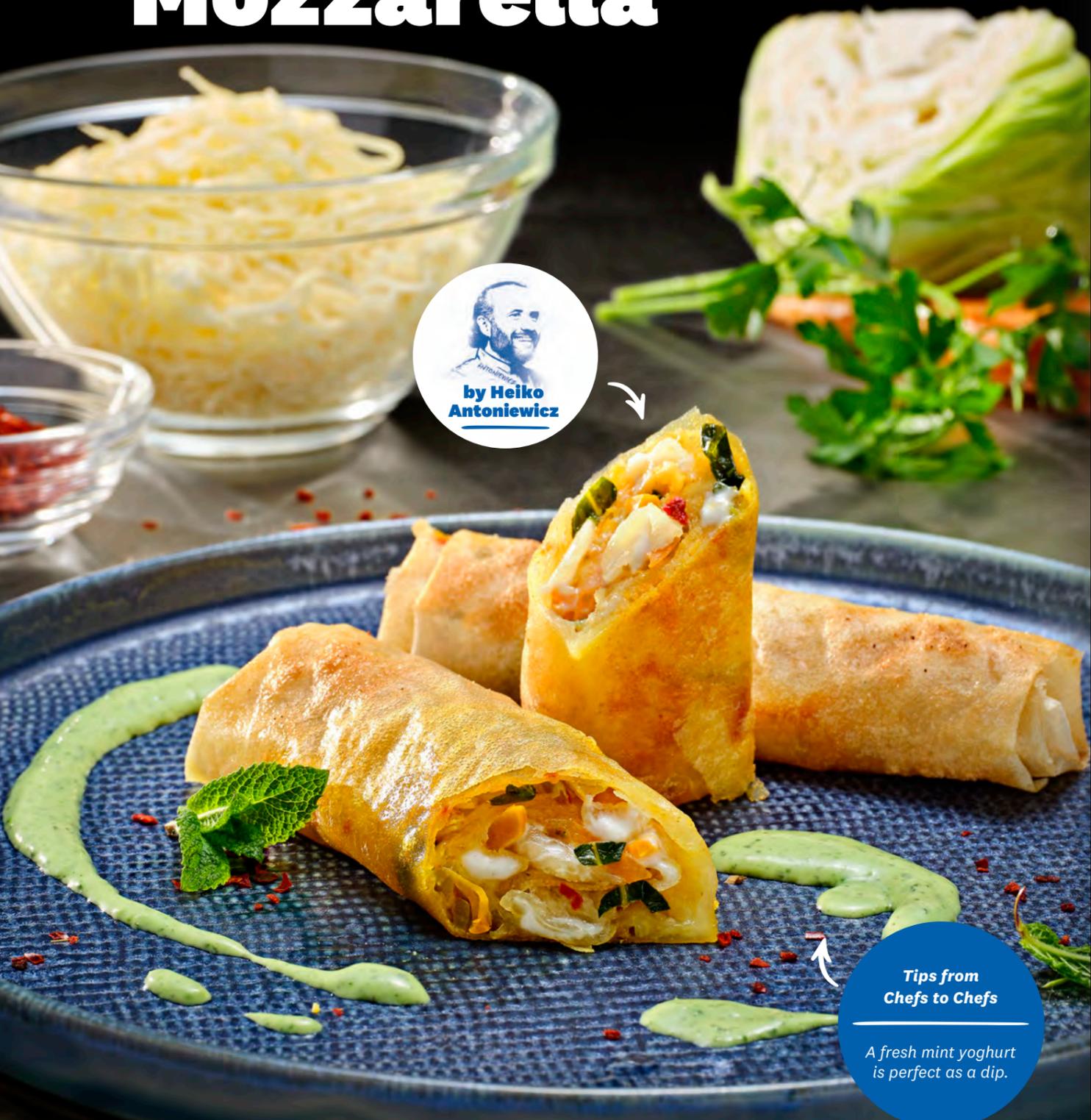
Recommended product



Who is Heiko Antoniewicz?

1. One of Germany's top chefs, 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

Brik Pastry Filled with Mozzarella



Tips from Chefs to Chefs
A fresh mint yoghurt is perfect as a dip.



Preparation time
30 minutes



Baking time
15 minutes



Serves
10 people

Ingredients

Sautéed Cabbage

- 1 kg white cabbage
- 100 ml sunflower oil
- 8 g turmeric
- 40 g yellow mustard seeds
- 200 g carrot strips, thinly sliced
- 2 ml white wine vinegar
- 2 g chilli flakes
- 50 g flat-leaf parsley, chopped
- salt

Brik Pastry Rolls

- 100 g *Oldenburger Butter, unsalted*
- 6 g cumin, ground
- 10 sheets of brick pastry
- 600 g *Oldenburger Mozzarella, 40% fat i.d.m.*

Instructions

Making the Sautéed Cabbage

Slice the white cabbage into thin strips. Heat the sunflower oil and briefly fry the turmeric in it until fragrant. Add the cabbage and season with salt. Sauté for 8 minutes, sprinkle in the mustard seeds and add the carrot strips. Sauté for a further 2 minutes and add the white wine vinegar. Mix in the chilli flakes and remove from the pan. Fold the chopped parsley into the still warm cabbage and season to taste with salt.

Preparing the Brik Pastry Rolls

Melt the *Oldenburger Butter* and stir in the cumin. Spread out the brik pastry sheets and brush with the mixture.

Arrange the cooled cabbage salad on the brik pastry sheets and top with grated *Oldenburger Mozzarella*. Fold in the sides and roll up the pastry. Brush the outside with the remaining butter and bake in the oven at 180°C for approx. 10–15 minutes until golden brown.

The Final Touch

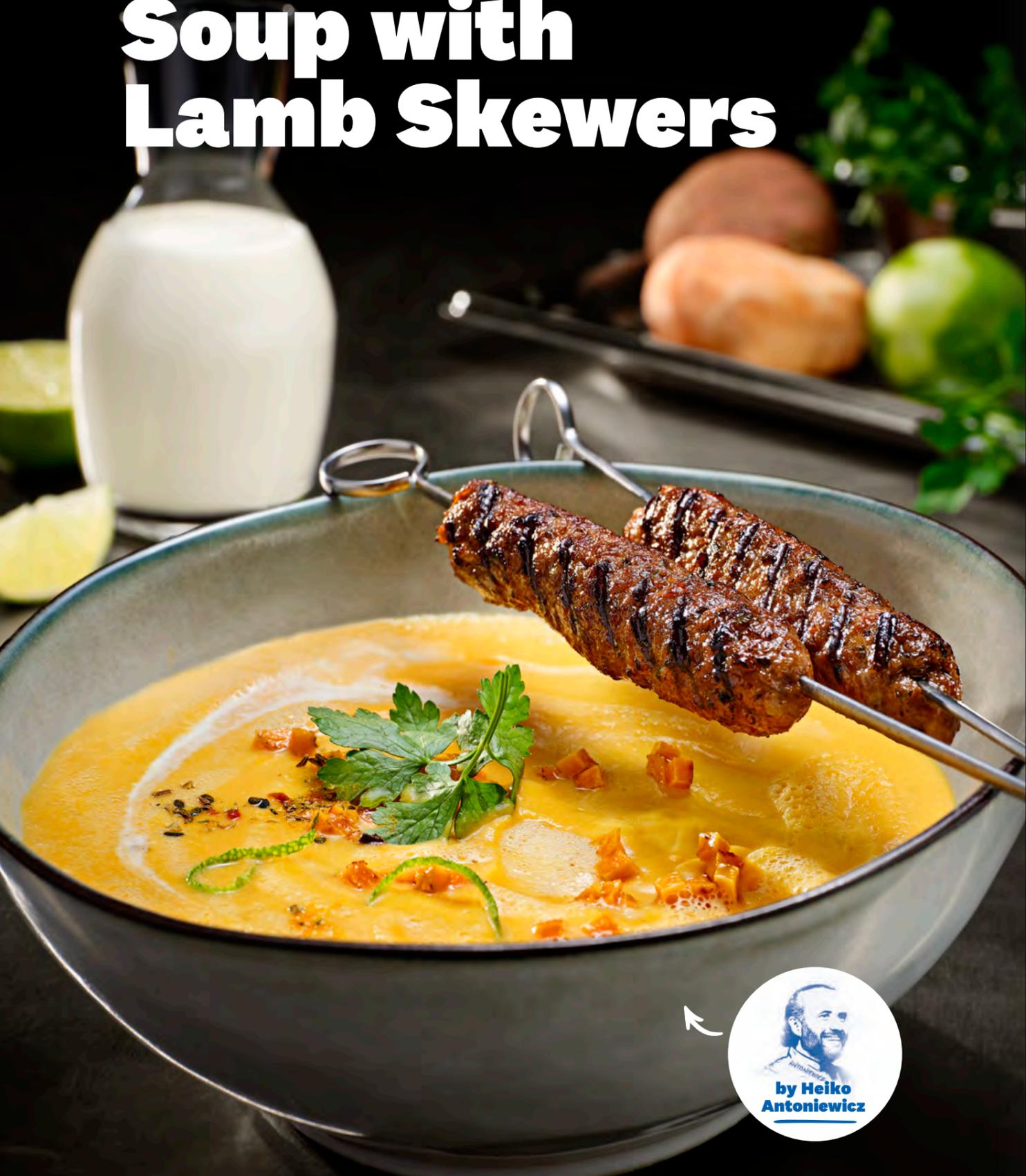
Drizzle the dip of your choice around the brick pastry rolls before serving.



Recommended products



Sweet Potato Soup with Lamb Skewers



Preparation time
45 minutes



Serves
10 people

Ingredients

Soup

- 1 kg sweet potatoes, diced
- 50 g onions, diced
- 100 ml sunflower oil
- 4 g vadouvan
- 800 ml vegetable stock
- 400 ml *Oldenburger Cooking Creme, 5% fat*
- 100 g sour cream
- lime zest and juice of 2 limes
- salt

Lamb skewer

- 500 g lamb mince
- 50 g onions, diced
- 50 g flat-leaf parsley
- 10 g harissa paste
- 4 g baharat
- 3 g oregano
- salt
- lemon juice

Garnish

- sweet potatoes dice, cooked
- zest of 1 lemon
- parsley

Instructions

Making the Soup

Peel and dice the sweet potatoes, then sweat together with diced onions in the sunflower oil. Add the vadouvan and season with salt. Pour in the vegetable stock and cook the cubes until soft. Set aside some diced potatoes for the garnish. Add the *Oldenburger Cooking Creme* and bring to the boil once. Blend finely in a mixer and add the sour cream if desired. Season to taste with the lime juice and zest. Add salt to taste if desired.

Making the Lamb Skewers

Combine all ingredients and season to taste. Form on a skewer and ideally grill on a barbecue. Drizzle with a little lemon juice.

The Final Touch

Blend the soup until frothy, then pour into a bowl. Arrange the skewer on the edge of the bowl and garnish with a few tiny potato dice, lemon zest and parsley, if desired.

Recommended product



Strozzapreti with Basil Cream



Preparation time
approx. 40 minutes



Serves
10 people

Please note that parts of the recipe need to dry for several hours and chill overnight.

Ingredients

Pasta

1.5 kg strozzapreti

salt

Sauce

50 g onions, finely diced

50 ml olive oil

salt

2 cloves of garlic

2 bunches of basil

200 ml vegetable stock

400 ml *Oldenburger Cooking Creme, 5% fat*

Garnish

500 g cherry tomatoes

300 ml olive oil

2 sprigs of rosemary

2 sprigs of thyme

Instructions

Preparing the Pasta

Cook the pasta al dente in salted water and drain, setting a little of the pasta water aside.

Making the Sauce

Sweat the onions in the olive oil and season with salt. Crush and add the garlic. Pluck the basil leaves and add the stalks to the pot. Add the vegetable stock, followed by the *Oldenburger Cooking Creme*. Bring to the boil once, season with salt and bind with the pasta water. Cut the basil leaves into thin strips and add to the sauce.

Toss the cooked and still hot pasta in the sauce before arranging in a dish.

Making the Garnish

Halve the tomatoes and place on a baking sheet with the cut surface facing upwards. Dry in the oven at 80°C for 6 hours and place in the olive oil with the herbs while still hot. Chill overnight. If required, heat the tomatoes briefly in a frying pan with a little of the oil. Scatter over the pasta and garnish with basil tips.

The Final Touch

Toasted pine kernels make a great optional topping.

Recommended product



Apple Strudel Cupcakes with Vanilla Cream



Preparation time
approx. 35 minutes



Baking time
20 minutes



Serves
10 people

Ingredients

Garnish

1.5 kg apples

120 g sugar

5 g cinnamon

150 g hazelnuts, ground

100 g raisins or barberries

200 ml *Oldenburger Cooking Creme, 5% fat*

Cupcakes

100 g *Oldenburger Butter, unsalted*

10 g cinnamon

10 sheets of strudel pastry

60 g sugar

Cream Topping

500 ml *Oldenburger Whipping Cream, 35% fat*

60 g sugar

vanilla pulp from 2 vanilla pods

Garnish

apple chips

Instructions

Preparation

Peel and dice the apples. Season to taste with the sugar and cinnamon before folding in the hazelnuts and raisins. Lightly whip the *Oldenburger Cooking Creme* until it just starts to thicken, then fold into the mixture. Preheat the oven to 180°C.

Making the Cupcakes

Melt the *Oldenburger Butter* and stir in the cinnamon. Spread out the strudel pastry and cut into three equal portions before brushing with the butter and sprinkling with the sugar. Then, beginning at one end of the pastry strips each time, add some of the filling and roll up. Place the strudel rolls into greased cupcake moulds. Bake for 20 minutes at 180°C. Allow to cool well. Remove from the mould and arrange on a plate.

Whip the *Oldenburger Whipping Cream* together with the sugar until semi-firm. Stir in the vanilla and continue whipping. Add to a piping bag with a star-shaped nozzle and decorate the cupcakes or spoon the whipped cream on the plate around the cupcake.

The Final Touch

Garnish with apple chips.



Recommended products



Pumpkin Chai Latte



Preparation time
45 minutes



Serves
10 people

Ingredients

Pumpkin Purée

- 1 kg pumpkin
- 2 pieces of star anise
- 1 l coconut or tap water
- 50 g maple syrup

Infused Milk Tea

- 10 g nutmeg
- 10 g cardamom
- 20 g cinnamon
- 20 g ginger
- 5 g cloves
- 5 g allspice
- 5 g coriander
- 200 ml black tea, strongly brewed
- 2 l *Oldenburger UHT Full Cream Milk, 3.5% fat*

Pumpkin Seed Cream

- 300 g pumpkin seeds
- 50 g maple syrup
- 2 l *Oldenburger UHT Full Cream Milk, 3.5% fat*

Whipped Cream

- 100 ml *Oldenburger Whipping Cream, 35% fat*

Instructions

Making the Pumpkin Purée

Peel and cut the pumpkin into cubes and cook it in a pan with the (coconut) water and star anise for 20 minutes until soft. Sweeten with maple syrup and remove the star anise. While still warm, blend finely in the blender to produce a pourable purée.

Making the Infused Milk Tea

Mix the spices and use them to infuse the tea with an intense flavour. Add to the *Oldenburger Milk* and heat to 60°C.

Making the Pumpkin Seed Cream

Caramelize the pumpkin seeds with the maple syrup, setting some aside as a garnish. Blend the rest together with the *Oldenburger Milk* finely in a blender to produce a pourable cream. Pour into a syphon.

Making the Chai Latte

Whip the *Oldenburger Whipping Cream* or pour into an iSi siphon. Add some pumpkin purée to a glass and drizzle some of the pumpkin seed cream around the inside of the rim. Fill to the top with the infused milk tea and garnish with the cream.

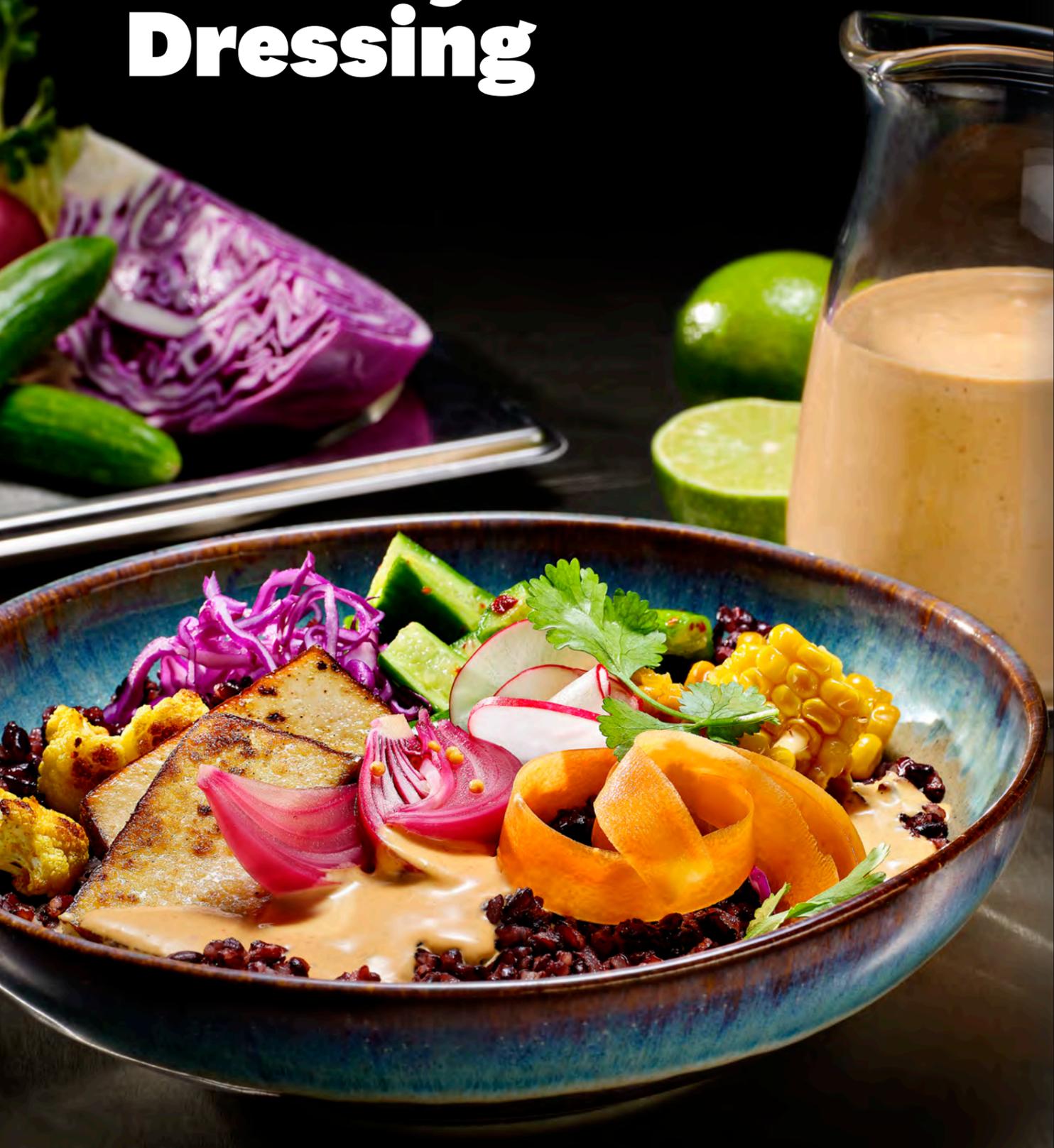
The Final Touch

Garnish with a little pumpkin purée, seed cream and caramelised seeds.

Recommended products



Creamy Tahini Dressing



Preparation time
approx. 10 minutes



Serves
10 people

Ingredients

Dressing

150 ml	tahini
120 ml	olive oil
	juice of 4 limes
120 ml	vegetable stock
3 tbsp.	sriracha
3	cloves of garlic, peeled
7 tbsp.	maple syrup
2 tsp.	cumin, ground
½ tsp.	coriander, ground
120 ml	<i>Oldenburger Cooking Creme, 5% fat</i>
½ tsp.	salt

Instructions

Making the Dressing

To make the dressing, place all the ingredients apart from the *Oldenburger Cooking Creme* into a mixing bowl and purée to produce a smooth paste with a blender. Finally, stir in the *Oldenburger Cooking Creme* and season to taste with salt.

This dressing is perfect with poke bowls, falafel, pan-fried fish and salads.

Recommended product



Creamy Yuzu Coffee Lemonade



Tips from Chefs to Chefs

The nitro version of cold brew coffee, e.g., in a cream siphon, also gives a velvety mouthfeel, deep sweetness and an extra flavour kick.



Preparation time
4 minutes



Serves
1 person à 350-400 ml

Ingredients

Coffee Lemonade

35 ml	Oldenburger Barista Milk
3-4	green cardamom pods
1	pinch of sea salt
½	yuzu fruit (untreated) or 50 ml yuzu juice plus zest
50 g	maple sugar
	ice cubes
150 ml	sparkling water
75 ml	cold brew coffee (optionally as nitro version)

Instructions

Making the Coffee Lemonade

Froth the *Oldenburger Barista Milk* together with the crushed cardamom, sea salt and a little yuzu zest cold in the blender or with a milk frother until it is approximately one-and-a-half times its original volume and creamy.

Cut half a yuzu fruit into eighths, add to a lemonade glass with 40 g of the maple sugar and crush with a muddler (bar pestle).

Fill the glass ¾ full with ice cubes and add the sparkling water.

Pour the cold brew coffee slowly over a bar spoon to preserve the clear appearance in the middle of the glass. Optionally: For the nitro version, pour the coffee around the edge of the glass onto the ice cubes.

Fill the glass to the brim with the creamy milk topping.

The Final Touch

Sprinkle 10 g of maple sugar onto half a slice of yuzu, flambé it and position on the drink as an aromatic garnish.

Recommended product



Beetroot Ginger Superfood Latte



Tips from Chefs to Chefs

For extra fruitiness: add 20 g red berries (raspberries, blackcurrants or blackberries) in purée or concentrate form



Preparation time
3 minutes



Serves
1 person à 350 ml

Ingredients

Latte Macchiato

- 1 tbsp. beetroot powder (6–8 g)
- ½ tsp. ginger powder (2 g)
- 10 g muscovado or palm sugar
- 40 ml hot water
- 150 ml **Oldenburger Barista Milk**
- 20 g finely ground coffee for ristretto doppio (target volume: 35–40 ml)

Instructions

Making the Latte Macchiato

Dissolve the beetroot powder, ginger powder and sugar in 40 ml of hot water in a small jug and whisk to produce a viscous consistency without any lumps.

Froth **Oldenburger Barista Milk** at 60°C (or blend cold) to about double its original volume (latte macchiato), pour it into a tall glass and let the milk foam settle in the glass for about 30 seconds to allow the layering to form.

In the meantime, prepare a double ristretto in a preheated espresso jug.
Cold version: prepare the coffee and flash chill over ice cubes.

Pour the beetroot mixture and then the ristretto slowly into the glass through the centre of the milk cap.

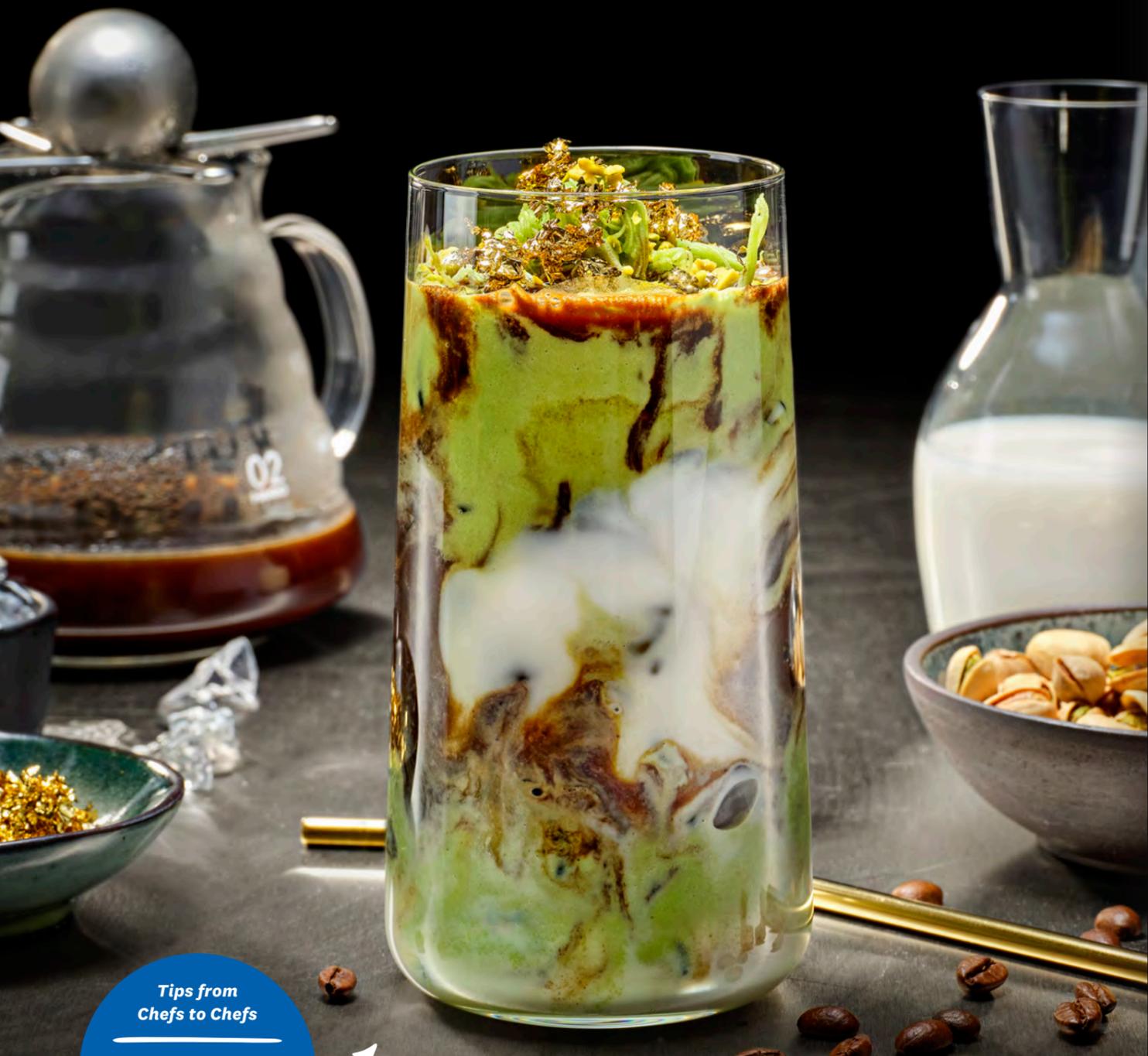
The Final Touch

Decorate the milk cap with the remaining drops of the mixture and use a latte art pen to create a heart-vine pattern.

Recommended product



Spanish Pistachio Mocha Latte



Tips from Chefs to Chefs

Homemade sweet condensed milk: simply reduce 4 parts Oldenburger Barista Milk and 1 part sugar hot to the desired creamy consistency



Preparation time
4 minutes



Serves
1 person à 350 ml

Ingredients

Mocha Latte

- 125 ml **Oldenburger Barista Milk**
- 25 g unsweetened pistachio paste
- 10 g **Oldenburger Butter, unsalted**
- ¼ tsp. brown sugar
- 20 g finely ground coffee (for espresso doppio)
- 1 tsp. 80% cocoa powder
- 50 g sweetened condensed milk (see recipe in the tip on the left)
- kadayif nests
- chopped pistachios
- edible gold leaf flakes

Instructions

Making the Mocha Latte

Froth **Oldenburger Barista Milk** with the steam wand at 60°C (or cold in the blender) to approximately double its original volume (latte macchiato) and stir in the pistachio paste, soft butter and a pinch of sugar.

In parallel, prepare a double espresso in a preheated espresso jug and mix with the cocoa powder to produce a thick mocha. For the cold version: Prepare the coffee and flash chill over ice cubes.

Pour quantities of the pistachio cream, sweetened condensed milk and mocha into the glass in turns (over ice cubes) to arrange the individual ingredients.

The Final Touch

Optionally garnish with the baked kadayif nests and chopped pistachios.



Recommended products



Roasted Earl Grey-Infused Milk Tea



Tips from
Chefs to Chefs

Add ice cubes for
the cold version.



Preparation time
5 minutes



Serves
2-3 persons / 550-600 ml

Ingredients

Milk Tea

1 tbsp. roasted green tea powder,
e.g., hōjicha

450 ml water

10 g Earl Grey tea syrup

12 g green leaf tea, e.g., Gyokuro,
Jasmine Dragon Pearls

75 ml **Oldenburger Barista Milk**
ice cubes for the cold version

Instructions

Making the Milk Tea

Sift the hōjicha powder into the tea ceremony set, froth in 100 ml water at 80°C (for the cold version: 40°C) using the chasen (bamboo tea whisk) and pour into the bottom of the teapot.

For the cold version: Pour over ice cubes into the teapot.

Heat 350 ml tea water to 80°C.

For the cold version: Reduce water volume to 200 ml.

In parallel, lightly froth the Earl Grey-infused **Oldenburger Barista Milk** at 60°C (or cold) to approx. one-and-a-quarter times its original volume and allow to roll into a creamy texture before adding to the hōjicha foam in the teapot.

The Final Touch

To serve: Fill the tea filter and pour the water over the tea in the filter at the table and, following the desired steeping time, add via the release switch.

Recommended
product





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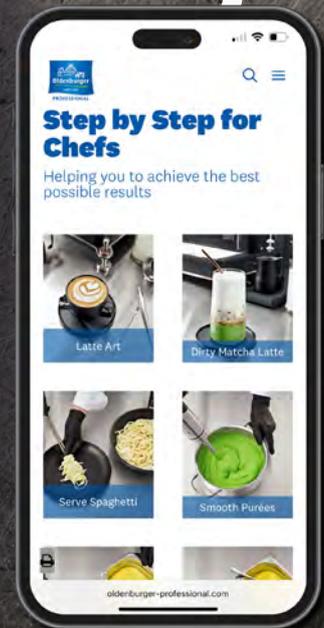
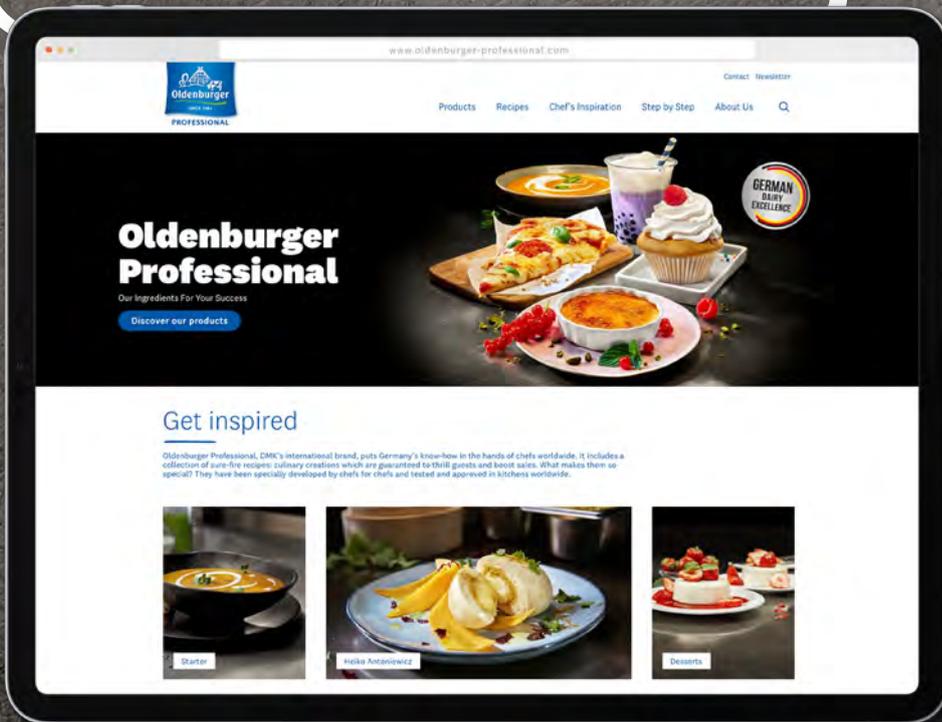
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