



**Oldenburger**

SINCE 1964

**PROFESSIONAL**



# Crème Brûlée Beverages

Recipes for your professional kitchen





# First Steps

## Oldenburger Crème Brûlée milk cap preparation

### Ingredients

#### Oldenburger Crème Brûlée milk cap

- 1 l Oldenburger Crème Brûlée
- 200 ml Oldenburger UHT Full Cream Milk, 3.5% fat
- 5 g salt



1. Before whipping, chill the bowl and whisk attachment in the freezer for about 15 minutes, or in the refrigerator for at least 60 minutes.  
The Oldenburger Crème Brûlée and milk should be cooled to a temperature between +4°C and +10°C.



2. Whip the Oldenburger Crème Brûlée at medium speed for 45 seconds.

3. Add the full cream milk and salt and continue whipping at medium speed for another 20 seconds.



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4. Once the mixture is combined and becomes noticeably lighter, increase the speed to high for 60 seconds.



5. Carefully spoon the Oldenburger Crème Brûlée milk cap onto your prepared beverage.



6. Make sure to avoid breaking the surface tension of your beverage.



7. For an even result, slightly smooth the surface with the back of a spoon.

8. Garnish and serve.

#### Benefits

Easy to prepare with a long standing time. Creamy texture and natural ice cream-like flavour.



# Creamy Virgin Mai-Tai



### Tip from Chefs to Chefs

Transform this mocktail into a cocktail by adding 4 cl dark rum or 4 cl amaretto.



Preparation time  
12 minutes



Serves  
1 person

## Ingredients

### Mocktail

- 60 ml freshly squeezed orange juice
- 60 ml pineapple juice
- 40 ml freshly squeezed lime juice
- 30 ml almond orgeat syrup
- 15 ml grenadine syrup
- ice as needed

### Garnish

- 3 tbsp. *Oldenburger Crème Brûlée milk cap* (recipe see page 2 - 3)
- 1 tsp. lime zest sugar

## Instructions

### Preparation

Pour all of the mocktail ingredients into a shaker filled with ice cubes. Shake vigorously for 60 seconds.

Strain into an ice-cube-filled glass and top with *Oldenburger Crème Brûlée milk cap* as directed. Garnish with fine lime zest sugar.

### The Final Touch

To make lime zest sugar, peel off the zest of one lime while avoiding any white parts and chop finely. Mix with three tablespoons of fine sugar and let dry on a plate for at least six hours. Store in a well-sealed jar for up to three days.

You can additionally garnish it with small skewers of lime, pineapple and maraschino cherries.



Recommended products



# Passionfruit Split



### Tips from Chefs to Chefs

Turn this mocktail into a cocktail by adding 2–4 cl of Licor 43, a spanish liqueur with a hint of vanilla.



Preparation time  
12 minutes



Serves  
1 person

## Ingredients

### Mocktail

100 ml passionfruit juice

100 ml coconut water

30 g passionfruit purée

ice cubes as needed

### Garnish

3 tbsp. *Oldenburger Crème Brûlée milk cap* (recipe see page 2–3)

freshly grated tonka bean

fresh mint

## Instructions

### Preparation

Pour all of the mocktail ingredients into a shaker filled with ice cubes. Shake vigorously for 60 seconds.

Strain into an ice-cube-filled glass and top with *Oldenburger Crème Brûlée milk cap* as directed. Garnish with finely grated tonka bean and mint.

### The Final Touch

Freshly grated tonka bean imparts a layered vanilla-like aroma with hints of cherry and almond. Use sparingly and at the last moment for best results.



Recommended products



# Coconut Water and Cold Brewed Coffee



Preparation time  
12 minutes



Serves  
1 person

## Ingredients

### Drink

60 ml coconut water

60 ml cold brewed coffee

ice cubes as needed

### Garnish

3 tbsp. *Oldenburger Crème Brûlée milk cap* (recipe see page 2-3)

lightly toasted grated coconut

## Instructions

### Preparation

Fill a glass with ice cubes and pour in the coconut water. Gently pour coffee over the back of a spoon onto the coconut water. The coffee floats on top of the coconut water because of their different densities.

Gently spoon the *Oldenburger Crème Brûlée milk cap* over the coffee.

### The Final Touch

Garnish with lightly toasted coconut as desired.



Recommended products



# Coconut Pineapple Boba Drink



Preparation time  
12 minutes



Serves  
1 person

## Ingredients

### Drink

50 g fresh pineapple, finely diced

ice cubes as needed

80 g boba pearls

15 ml pineapple syrup

150 ml coconut water

### Garnish

3 tbsp. *Oldenburger Crème Brûlée milk cap* (recipe see page 2 - 3)

sugared lime zest julienne

## Instructions

### Preparation

Put the diced pineapple, ice cubes and boba pearls in a cup or glass. Combine the syrup and coconut water and add the mixture.

Spoon on the *Oldenburger Crème Brûlée milk cap*. Garnish with the sugared lime zest.

### The Final Touch

To make sugared lime zest julienne, peel off the zest of one lime while avoiding any white parts and chop it into fine julienne. Mix with three tablespoons of fine sugar and let dry on a plate for at least six hours. It can be stored in a tightly sealed jar for up to three days.



Recommended  
products



# Oat Drink and Chestnut Jam



Preparation time  
12 minutes



Serves  
1 person

## Ingredients

### Drink

60 g chestnut jam

350 ml oat drink

### Garnish

3 tbsp. *Oldenburger Crème Brûlée milk cap* (recipe see page 2–3)

ground cinnamon

## Instructions

### Preparation

Brush about 10 g of the chestnut jam onto the inside of a heat-resistant glass. Combine the remaining jam with oat drink, heat the mixture to 65°C and pour it into the glass.

Gently spoon *Oldenburger Crème Brûlée milk cap* onto the drink. Sprinkle with cinnamon.

### Nutty Variations

Almond, hazelnut or pistachio cream can be used instead of the chestnut jam.



Recommended  
products



# Our Crème Brûlée Dessert Base

It's unbelievable how quick and easy this French classic is to make with our ready-to-use solution. Your guests will love it!

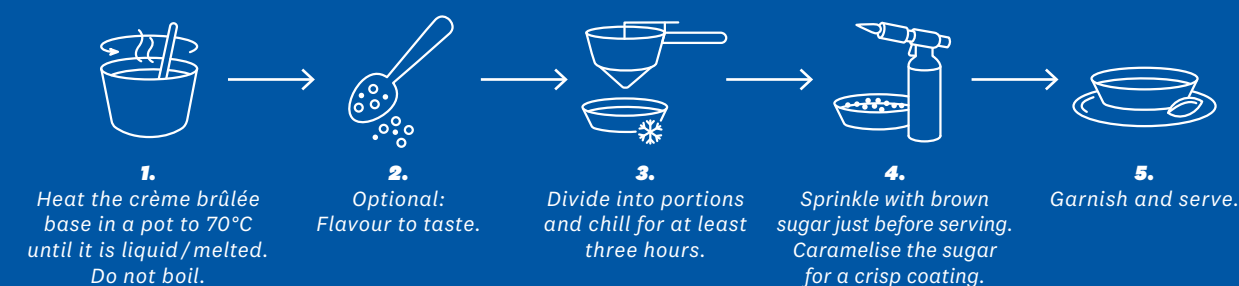
## Good reasons to choose Oldenburger Crème Brûlée

- Creamy and authentic flavour like made from scratch
- Time-saving of 80% compared to traditional preparation
- The first lactose-free product in the dessert base category with uncompromising flavour
- Made with real Bourbon Vanilla
- No need for fresh eggs
- Failsafe, easy preparation
- An ideal basis for your own creations
- One package yields about ten 100-gram servings

Oldenburger Crème Brûlée 12 x 1 kg | Art.no. 15232



## Easy to make in just few steps:



# Lemongrass 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



Recommended product

## Instructions

### Preparation

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

### Making the Crème Brûlée

Add the lemongrass paste to the warm crème brûlée and stir it in. Pour into heat-resistant moulds and let cool for at least three hours.

### The Final Touch

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





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# Looking for More?



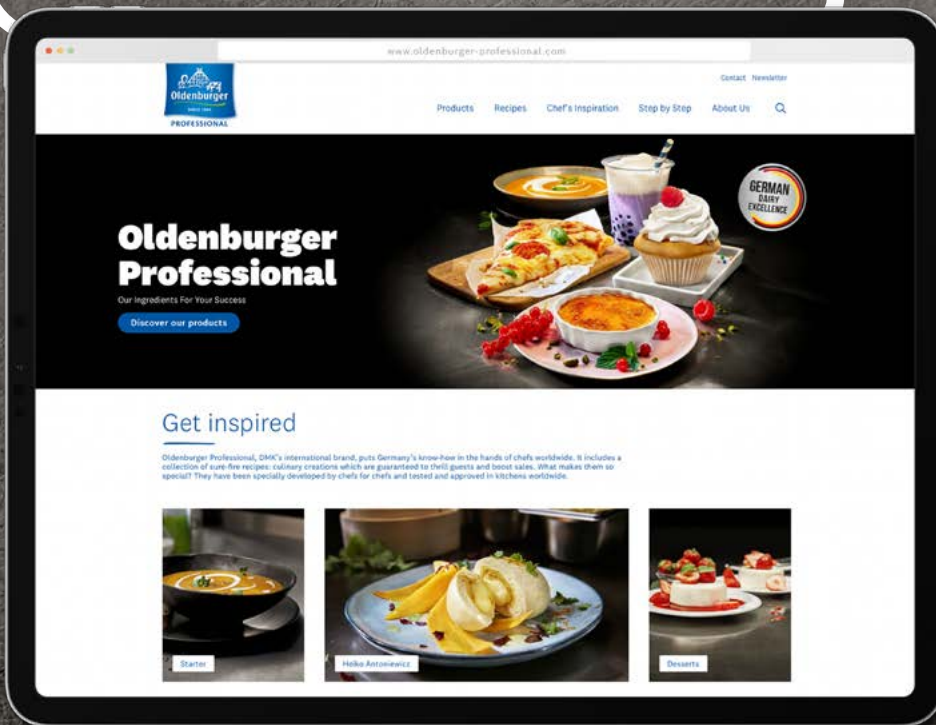
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