



SINCE 1964

PROFESSIONAL



# Crème Brûlée

Ready-to-use base for the authentic  
international classic



Lactose-free



# A Great Way to Boost Your Earnings!

This attractive dessert offering has enormous potential for you for increasing both guests' dwell time and how much they spend.

The key to selling more desserts is a good mix of local creations and international classics.

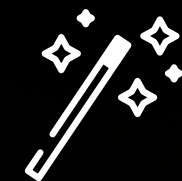
Crème brûlée ranks among the most popular classic desserts in Europe and worldwide. Making it from scratch, however, is time-consuming and requires specially trained staff. Fortunately, there is an excellent alternative!

We offer you a ideal ready-to-use solution which enables quick, reliable preparation, improves your bottom line, tastes like you made them from scratch and opens the door for endless creative variations. It is the first lactose-free product in the dessert base category which delivers full, uncompromising flavour.

Pep up your dessert business – don't miss this opportunity to boost your sales!



*Internationally  
popular classic*



*Quick and easy  
to prepare*



*Attractive  
margins*



# The Ideal Crème Brûlée

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



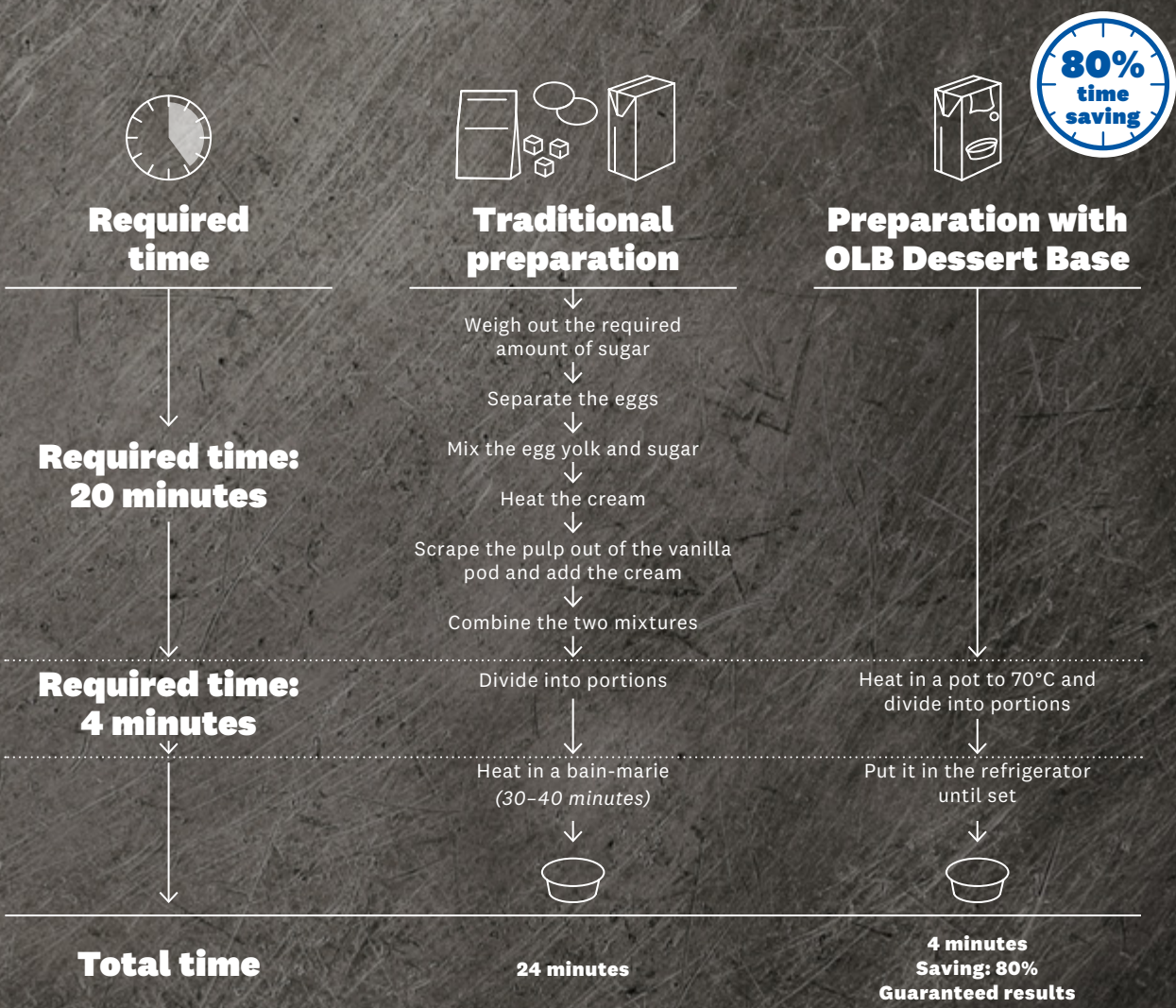
### Easy to make in just few steps:



# Extremely Time-saving

Our solution saves you time and therefore money, while delivering surefire results and consistent flavour.

It takes about 25 minutes to make crème brûlée according to the classic recipe. Our ready-to-use solution saves about 80% of this time. Oldenburger Crème Brûlée only needs to be heated and can then be immediately portioned. Then all that's left to do is caramelize it – and it's ready to serve!



Don't forget: time is money!



# 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

## 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, stir it in and pour 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.



Recommended  
product

# 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

### Tarte

50 g	sugar
2 g	salt
200 g	Oldenburger Butter, unsalted
300 g	flour

### Crème Brûlée

700 ml	Oldenburger Crème Brûlée
200 g	mango purée
100 g	mango cubes

### Garnish

30 g	raw cane sugar
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## Instructions

### Preparation

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

Butter a springform pan or tarte 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.

### Making the Crème Brûlée

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.



Recommended  
products





# Professional Tip: Crème Brûlée Milk Cap

Easy step by step preparation



## Ingredients

### 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 crème brûlée milk cap onto your prepared beverage.



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

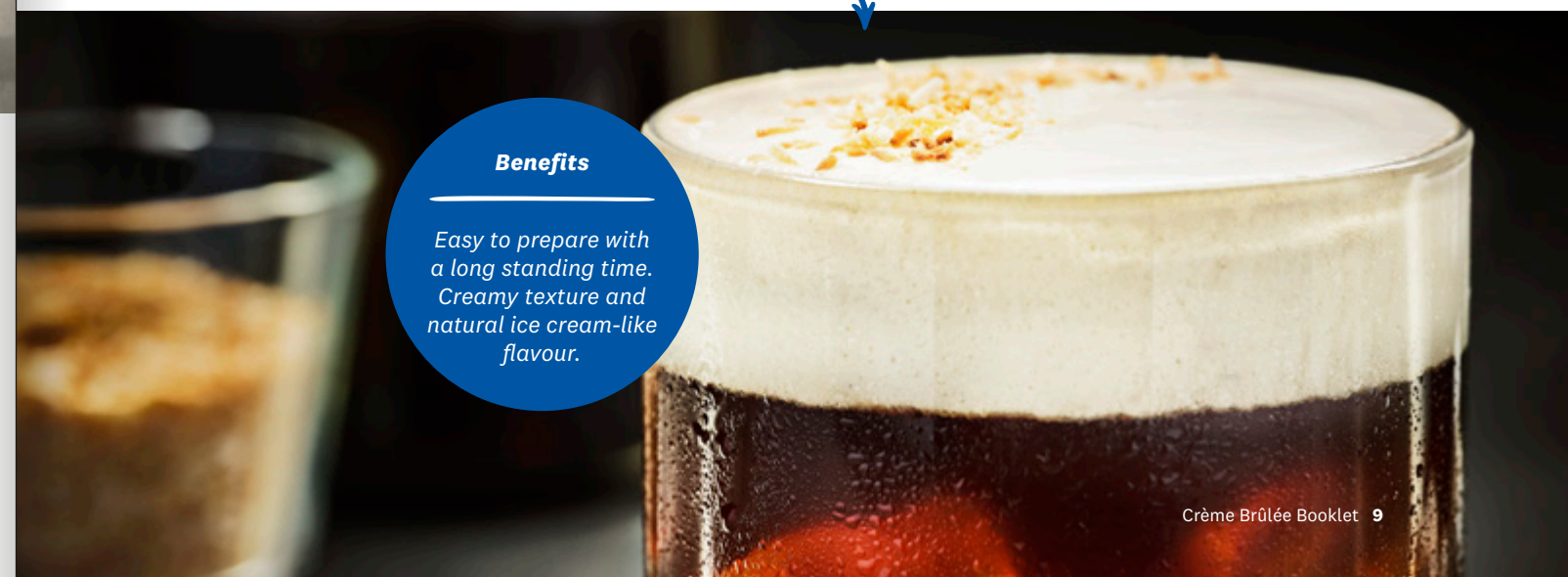


7. For an even result, slightly smooth the surface with the back of a spoon.

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



## Tips from Chefs to Chefs

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

Preparation time  
10 minutes

Serves  
1 person

# Coconut Water and Cold Brewed Coffee



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 8–9)
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

## Ingredients

### Tarte

60 ml	coconut water
60 ml	cold brewed coffee
	ice cubes as needed

### Garnish

3 tbsp.	Oldenburger Crème Brûlée milk cap (recipe see page 8–9)
	lightly toasted grated coconut

## Instructions

### Preparation

Work 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.



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# Looking for More?



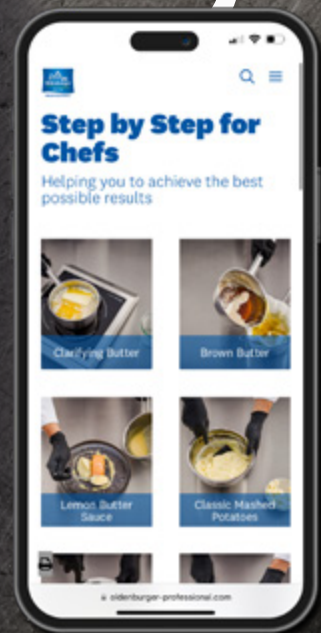
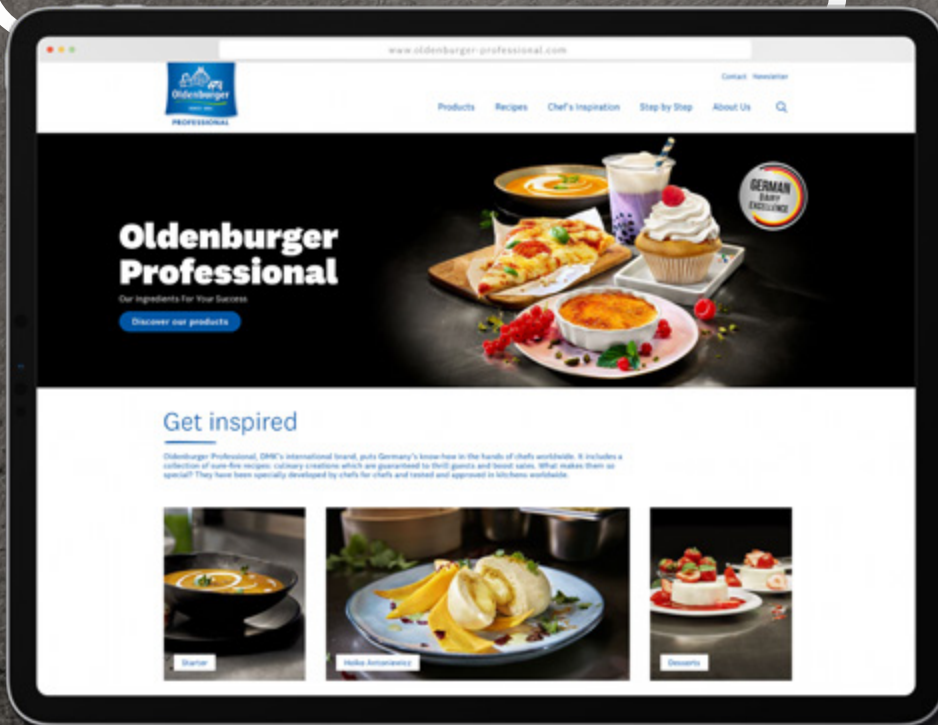
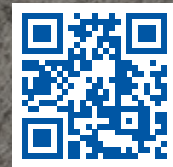
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**DMK Deutsches Milchkontor GmbH**

Industriestr. 27 • 27404 Zeven • Germany

Phone: +49 421 243-0 • Fax: +49 421 243 2222 • [oldenburger-professional@dmk.de](mailto:oldenburger-professional@dmk.de)

[www.oldenburger-professional.com](http://www.oldenburger-professional.com)