



Oldenburger

SINCE 1964

PROFESSIONAL



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Recipes for your professional kitchen



Classic Pizza



Preparation time
12 minutes



Baking time
6-8 minutes



Serves
1 person

Ingredients

Pizza

- 200 g pizza dough
- 80 g tomato sauce, seasoned
- 45 g **Oldenburger Mozzarella**, 40% fat i.d.m., grated
- 45 g **Oldenburger Edam**, 40% fat i.d.m., grated

Garnish

- 10 fresh tomato, thinly sliced
- 6 pitted black olives
- 20 g basil
- extra virgin olive oil

Instructions

Preparation

Roll the balled pizza dough out into a circle about 25 cm in diameter. Top with tomato sauce and cover with the cheese blend.

Baking

Bake in a preheated oven at 350°C for about 6-8 minutes.

The Final Touch

Cover with the tomato slices, olives and basil and briefly return to the oven. Drizzle on some olive oil before serving.

Tips from Chefs to Chefs

Try using chili oil instead of olive oil before serving! Or as a variation, add thin slices of prosciutto.

NEW DESIGN coming soon



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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

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

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



Espresso Panna Cotta



Tips from Chefs to Chefs

Fill a cream 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 saucepan 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.




Recommended
product

Cherry Cookie Crunch Bubble Milk Tea



Tips from Chefs to Chefs
You can also flavour the cream with a little cherry syrup.




Preparation time
10 minutes


Serves
10 people

Ingredients

Bubble Milk Tea

- 500 g cherry-flavoured tapioca pearls
- 900 ml chilled cherry-flavoured black tea
- 1 l **Oldenburger UHT Full Cream Milk, 3.5% fat**

- 100 g cherry syrup

Cream

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

- 20 g vanilla syrup

Garnish

- 100 g almond brittle
- light biscuit crumbs

Instructions

Preparation

Divide the cherry-flavoured tapioca pearls among the glasses. Mix the chilled tea with the **Oldenburger Full Cream Milk** and the cherry syrup and pour it into the glasses.

Making the Cream

Flavour the **Oldenburger Whipping Cream** with the vanilla syrup, pour it into a cream siphon, carbonate it and dress it on the milktea.

Alternatively, whip the cream and top the drinks with it using a piping bag with a star-shaped nozzle.

The Final Touch

Serve garnished with almond brittle and light biscuit crumbs.



Smoked Black Tea with Milk and Chocolate Foam



Preparation time
20 minutes



Serves
10 people

Ingredients

Smoked Black Tea

- 1 l water
- 15 g lapsang souchong smoked tea

Chocolate Foam

- 300 ml *Oldenburger Whipping Cream UHT, 35% fat*
- 500 g dark couverture, finely grated
- vanilla flavour and hazelnut oil to taste

Milk foam

- 400 ml *Oldenburger UHT Skimmed Milk, 0.3% fat*
- 50 ml hazelnut syrup

Garnish

- 10 g hazelnut flakes

Instructions

Preparation

Bring the water to a boil and let the tea steep in it for 5 minutes. Then strain it and keep it warm.

Making the Chocolate Foam

Heat 300 ml *Oldenburger Whipping Cream* and dissolve the couverture in it.

Flavour with vanilla and hazelnut oil. Pour the cooled chocolate cream into a cream siphon and double carbonate it.

Making the Milk Foam

Mix the *Oldenburger Skimmed Milk* with the hazelnut syrup, pour into a cream siphon and double carbonate it.

The Final Touch

Pour the tea into a glass, then add the chocolate foam and finally the hazelnut milk foam. Serve garnished with hazelnut flakes.

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Recommended products



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DMK is Germany's leading dairy company serving the catering industry. Its hallmark is award-winning products that have been optimised and fine-tuned based on input from experienced chefs to make them excel in terms of flavour, versatility, usability, physical properties and more.

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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