



**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



Preparation time  
30 minutes



Serves  
10 people à 150 ml

## Ingredients

### Soup

- 35 g tomato paste
- 900 ml chicken stock
- 250 ml **Oldenburger Whipping Cream UHT, 30% fat**

- 35 g hazelnut oil

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

### Pesto

- 40 g parsley
- 20 g coriander leaves
- 20 g anis oil
- 120 g olive oil

salt

### Garnish

- tomato cubes
- tomato wedge, peeled and with the core removed
- Oldenburger Mozzarella, 40% fat i.d.m., grated**
- pine nuts, roasted
- 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 Oldenburger Mozzarella** and scatter roasted pine nuts on top. Pour the foamed mozzarella soup around the centre-piece, 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

60 g	almond kernels, roasted
120 ml	olive oil (ideally, Greek)
3 g	salt
1	small garlic clove, peeled
1	sweet (Genovese) basil leaves

### Brick Dough with Filling (per Piece)

	brick dough
	<i>Oldenburger Butter, unsalted</i>
10 g	<i>Oldenburger Mozzarella</i> 40% fat i.d.m., grated

### Garnish

	yogurt
	basil leaves
	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 the tomato cubes in the olive oil and spice powder and lightly salt them. Sauté the cubes 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 tomato concassée 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 spread around the plate and garnish with basil leaves. Scatter coarsely chopped pistachio nuts.



Recommended products



# Oriental Fattoush Salad with Cheese



## 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



Preparation time  
**20 minutes**



Serves  
**10 people**

## Ingredients

### Salad

100 ml	<b>Oldenburger Whipping Cream UHT, 30% fat</b>
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	<b>Oldenburger Gouda, 48% fat i.d.m., diced</b>
50 g	<b>Oldenburger Edam, 40% fat i.d.m., diced</b>
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.

## Recommended products



# Buffalo Chicken Pizza with BBQ-Drizzle



### Tips from Chefs to Chefs

Add some powdered chicken stock and oregano to the cheese mixture for a spicier flavour.



Preparation time  
12 minutes



Baking time  
4-6 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 **Oldenburger Mozzarella**. 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 4-6 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  
4–6 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 4–6 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.



Preparation time  
45 minutes



Serves  
10 people

## Ingredients

### Falafel

- 1.9 kg 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 × 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.



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 anise, clove, cinnamon, cardamom, vanilla)

### Garnish

cinnamon

muscovado sugar

slice of turmeric root

mint tip

## Instructions

### Preparation

Mix the *Oldenburger Full Cream 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 powder
- 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

- caramel syrup

- instant coffee mixed with cocoa powder

- dried fig

## 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 **Oldenburger Full Cream Milk** and **Oldenburger Whipping 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 mixture 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 products**

# 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.

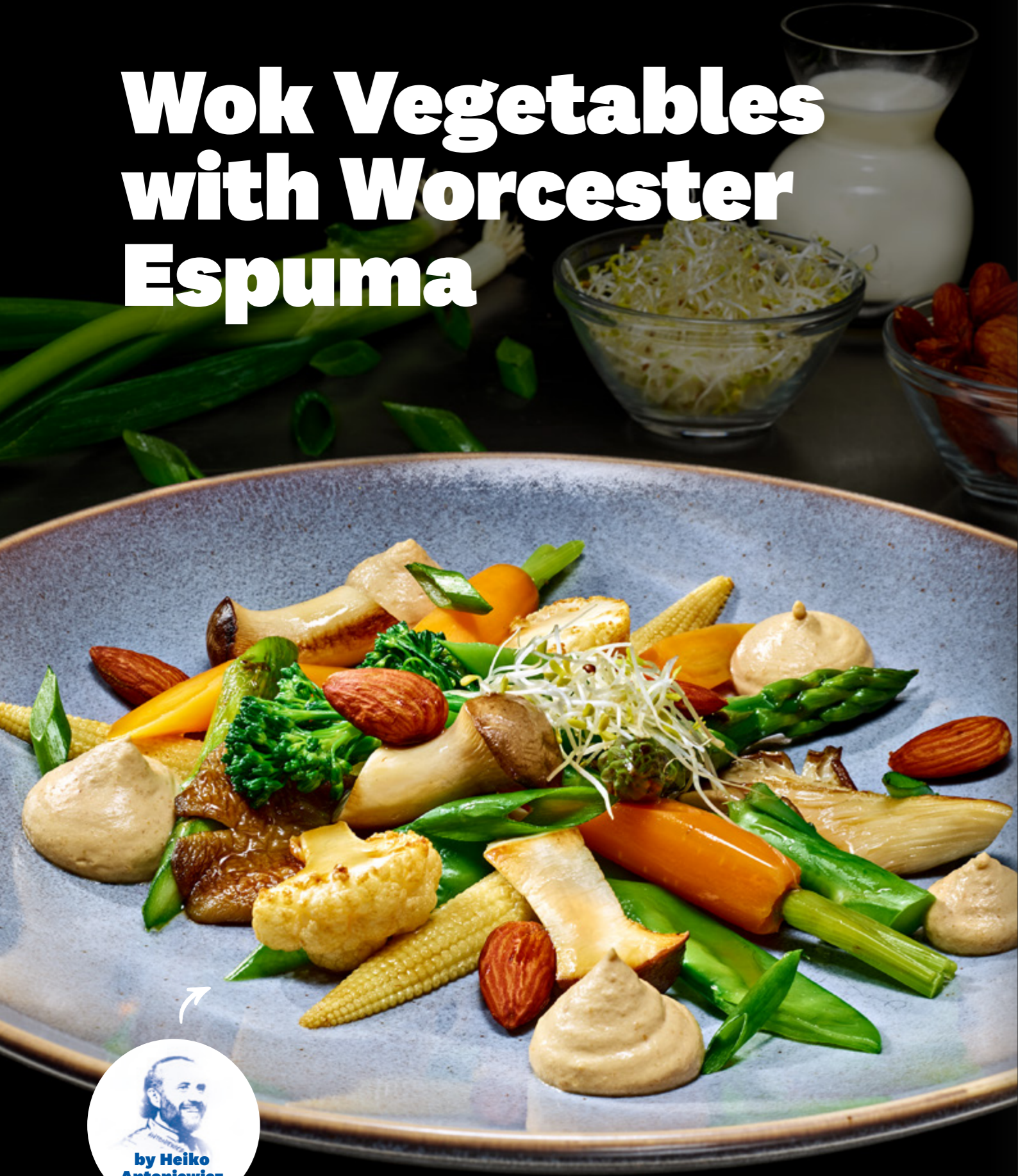
### The Final Touch

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



by Heiko Antoniewicz



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

### Garnish

50 g	almonds
200 ml	sunflower seed oil
	almonds, roasted
	sprouts
	the green part of spring onions

## 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 all 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

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

100 ml olive oil

100 ml Noilly Prat

### 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 much as possible, then add the *Oldenburger Whipping Cream*. Bring to a boil once more, 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 Semi-skimmed 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.



**Recommended product**

# 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 gum

### Garnish

100 g	cherries, halved and pitted
300 ml	<b>Oldenburger Whipping Cream UHT, 30% fat</b>
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, 20g of the cherry purée, sugar to taste and the agar gum, 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.



**Recommended  
product**

# 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

10 g lavender sprigs

6 g rosemary 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.



**Recommended product**

# 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

### Filling

500 ml *Oldenburger UHT Full Cream Milk, 3.5% fat*

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

hazelnuts, crushed

## 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



# 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

lemongrass

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.



**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 to create a meringue topping.



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.

### 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.



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

## 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 diced and puréed 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.



Recommended  
product

# Biscuit Dough with Cinnamon Foam



Preparation time  
30 minutes



Baking time  
15 minutes



Serves  
10 people

## Ingredients

### Dough

180 g	flour
150 g	<b>Oldenburger Butter, unsalted, soft</b>
120 g	brown sugar
1	vanilla pod
75 ml	<b>Oldenburger UHT Full Cream Milk, 3.5% fat</b>
1	dash sea salt
75 g	cocoa powder

### Cinnamon Foam

1	sheet gelatine
200 ml	<b>Oldenburger Whipping Cream UHT, 30% fat</b>
8 g	cinnamon
15 g	cane sugar

### Garnish

180 g	puréed raspberry
10 g	powdered beetroot
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, **Oldenburger Full Cream 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 **Oldenburger Whipping 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, attach one charger, shake gently and refrigerate.

### The Final Touch

Mix the puréed 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 products





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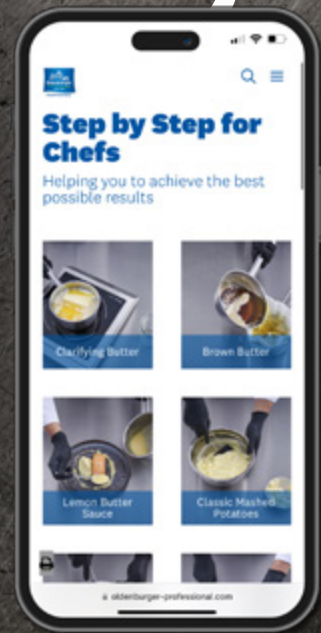
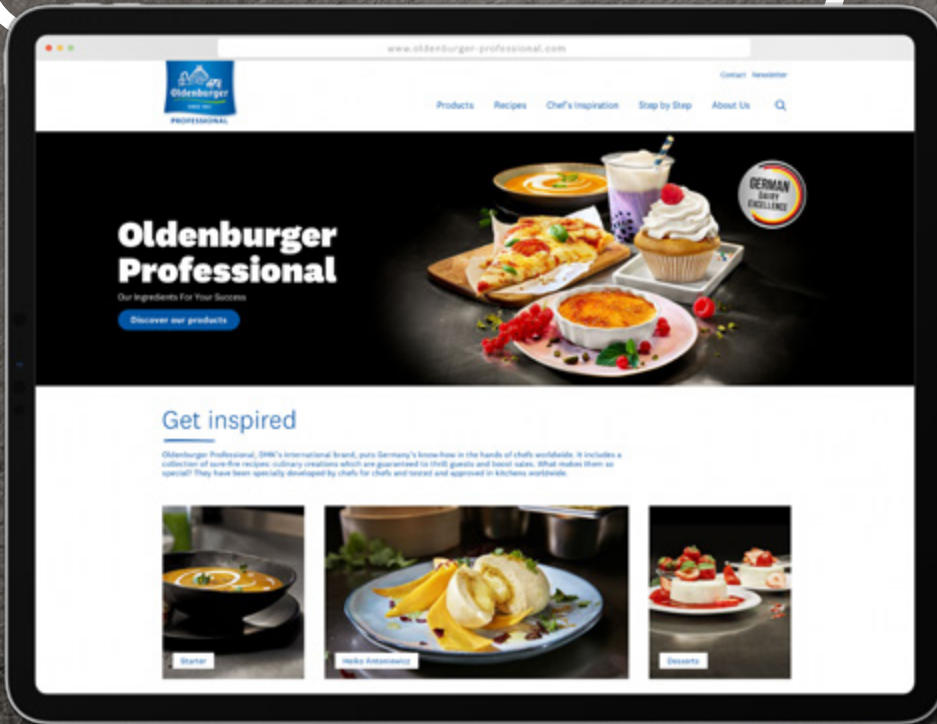
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