



SINCE 1964

PROFESSIONAL



Get Inspired

Recipes for your professional kitchen



Veggie Burger with Mozzarella Dip and Wedges



Tips from Chefs to Chefs

For a vegan version of the burger, replace the cheddar with Oldenburger Vegan Cheese Alternative and the butter with 8 tbsp. of olive oil.



Preparation time
75 minutes



Baking time
4 minutes



Serves
10 people

Ingredients

Mozzarella Dip

| | |
|---------|--|
| 300 g | Oldenburger Mozzarella 40% fat i.d.m., cut into dice |
| 180 ml | Oldenburger UHT Full Cream Milk , 3.5% fat |
| 3 tbsp. | olive oil |
| 2 | shallots, finely diced |
| 2 tsp. | salt |
| | pepper |

Burger Patties

| | |
|---------|--------------------------------------|
| 8 tbsp. | olive oil |
| 4 tbsp. | Oldenburger Butter , unsalted |
| 1 kg | brown mushrooms, diced |
| 3 | red onions, finely diced |
| 3 | cloves of garlic, finely diced |
| 2 tsp. | dried thyme |
| 350 ml | water |
| | ground salt and pepper |
| 160 g | chickpea flour |
| 1 tbsp. | cumin |
| 200 g | porridge oats, fine |
| 1 tbsp. | sweet paprika powder |
| ½ tsp. | chili flakes |
| ½ tsp. | turmeric |
| 5 tbsp. | parsley, chopped |
| 1 tbsp. | lemon zest |
| 2 tbsp. | mustard |

Potato Wedges, Toppings and Buns

| | |
|---------|--|
| 1.2 kg | potato wedges |
| 2 | red onions |
| 1 | avocado |
| 10 | burger buns |
| 8 tbsp. | hummus |
| 20 | slices of Oldenburger Red Cheddar |
| 1 | bunch of rocket |

Instructions

Making the Mozzarella Dip

Put the **Oldenburger Mozzarella**, **Oldenburger Milk**, olive oil, shallots and salt into a tall container and purée until fine. Season to taste with pepper.

Making the Burger Patties

Heat a frying pan, add 4 tbsp. olive oil and 2 tsp. **Oldenburger Butter** and sweat the mushrooms. After 2 minutes, add the onions, garlic and thyme and continue to fry for another 3 minutes. Season with salt and pepper, set the pan aside and allow to cool.

Add the water and remaining ingredients to a bowl and combine with the mushroom mixture. Season to taste with salt and pepper again and leave to soak for 10 minutes. Then form 10 patties from the mixture and fry on each side for approx. 4 minutes in a frying pan with 4 tbsp. olive oil and the remaining **Oldenburger Butter** over medium heat until golden brown.

Making the Potato Wedges

Cook potato wedges as per the packaging instructions.

Making the Toppings

Peel the onions and cut into thin strips. Half the avocado, remove the seed, peel and cut into wedges.

Preparing the Buns

Toast the inside of the burger buns briefly in a hot frying pan. Spread the hummus on the inside of the buns. Arrange the patty, **Oldenburger Red Cheddar**, onion strips, avocado wedges and rocket on the base of the bun. Top with the bun lid.

The Final Touch

Serve with potato wedges and mozzarella dip.

Recommended products



Multi-Flavor Butter Board





Preparation time
45 minutes



Serves
10 people

Ingredients

Pumpkin Seed Butter

| | |
|---------|-------------------------------------|
| 60 g | toasted pumpkin seeds |
| 250 g | Oldenburger Butter, unsalted |
| 4 tbsp. | pumpkin seed oil |
| 1 tsp. | lemon juice |
| | sea salt and pepper to taste |
| 1 tsp. | coriander, coarsely chopped |

Red Onion Butter

| | |
|---------|-------------------------------------|
| 4 | red onions |
| 2 tbsp. | olive oil |
| 2 tsp. | sugar |
| 2 tbsp. | white wine vinegar |
| | sea salt and pepper to taste |
| 250 g | Oldenburger Butter, unsalted |
| ½ tsp. | garlic, chopped |
| ½ | bunch of chives |

Orange Butter

| | |
|---------|-------------------------------------|
| 4 | sprigs of thyme |
| 1 tbsp. | grated orange zest |
| 250 g | Oldenburger Butter, unsalted |
| | sea salt and pepper to taste |
| 1 tbsp. | unwaxed grated orange zest |
| 3 tbsp. | orange marmalade |
| 1 tsp. | unwaxed orange zest, thin strips |
| 2 tbsp. | hazelnuts, coarsely chopped |
| ½ tsp. | chili flakes |

Instructions

Making the Pumpkin Seed Butter

Set aside 1 tbsp. of pumpkin seeds for the garnish. Chop the rest and place in a bowl with the **Oldenburger Butter**, pumpkin seed oil and lemon juice. Combine everything and season to taste with salt and pepper.

Spread the pumpkin seed butter on a board and garnish with the remaining pumpkin seeds and coriander.

Making the Red Onion Butter

Peel the onions, finely dice 3 of them and cut the fourth into fine rings. Heat 1 tbsp. of olive oil in a frying pan, sweat the diced onions, add 1 tsp. of sugar and 1 tsp. of vinegar. Reduce the onions briefly, season with salt and pepper and set aside. Clean the pan and sweat the onion rings in 1 tbsp. of olive oil, add the remaining sugar and vinegar and season with salt and pepper.

Add the **Oldenburger Butter**, diced onions and garlic to a bowl and combine, seasoning again with salt and pepper.

Spread the red onion butter on a board and garnish with the chives and onion rings.

Making the Orange Butter

Strip the thyme leaves from the sprigs and chop finely. Combine with the grated orange zest and **Oldenburger Butter** and season to taste with salt and pepper.

Spread the orange butter on a board using a spoon and garnish with the marmalade, orange zest strips, hazelnuts and chili flakes.

 **Recommended product**



French Toast with Mozzarella Sticks

See page 22
for more
information on
how to
cut cheese.

So Easy to Turn into a Sweet French Toast



Whisk 5 eggs and mix with 100 ml **Oldenburger Performance Whipping Cream**, 120 ml **Oldenburger Milk** and 60g sugar. Soak the slices of bread on both sides in the egg mixture for approx. 3 minutes and fry in butter in a pan. Serve with a fruit compote.



Preparation time
approx. 55 minutes



Baking time
5 minutes



Serves
10 people

Ingredients

Garnish

| | |
|---------|---------------------------------------|
| 500 g | cherry tomatoes |
| 500 g | dried tomatoes |
| 6 tbsp. | olive oil |
| 2 tbsp. | sugar |
| 5 | stems of basil, leaves finely chopped |
| | salt and pepper |

French Toast

| | |
|---------|--|
| 5 | eggs |
| 100 ml | Oldenburger Performance Whipping Cream, 35% fat |
| 120 ml | Oldenburger UHT Full Cream Milk, 3.5% fat |
| | salt and pepper |
| 20 | slices of bread |
| 6 tbsp. | olive oil |
| 4 tbsp. | Oldenburger Butter, unsalted |

Mozzarella Sticks

| | |
|--------|--|
| 200 g | breadcrumbs |
| 4 | eggs |
| | salt and pepper |
| 500 ml | vegetable oil, or deep-frying |
| 400 g | Oldenburger Mozzarella 40% fat i.d.m. , cut into 1cm thick sticks |

Instructions

Making the Garnish

Half the cherry tomatoes, cut the dried tomatoes into strips and put both in a bowl. Add olive oil, sugar and basil and combine. Season to taste with salt and pepper.

Making the French Toast

Mix together the eggs, **Oldenburger Performance Whipping Cream** and **Oldenburger Milk** in a bowl and season with salt and pepper. Soak the slices of bread in the egg mixture for approximately 3 minutes on both sides.

Heat the olive oil and **Oldenburger Butter** in a frying pan and fry the bread on both sides until golden.

Making the Mozzarella Sticks

Fill one dish with breadcrumbs and beat the eggs with salt and pepper in a second one. Heat the vegetable oil to approx. 160°C in a pan. Dip the **Oldenburger Mozzarella** sticks in the egg mixture before coating with breadcrumbs. Fry the sticks in the oil for 2 minutes until golden, then remove, allow to drain and keep warm.

The Final Touch

Put the toast on plates and arrange with the tomato salad and mozzarella sticks. Serve garnished with the basil.



Recommended products

Smashed Sweet Potatoes with Mozzarella





Preparation time
approx. 60 minutes



Baking time
approx. 45 minutes



Serves
10 people

Ingredients

Gremolata

| | |
|---|---|
| 4 | bunches of flat-leaved parsley, finely chopped |
| | zest of 2 unwaxed lemons |
| 5 | cloves of garlic, finely chopped |
| 2 | small chilies, finely chopped |
| | salt and pepper |

Sweet Potatoes

| | |
|----------|---|
| 20 | small sweet potatoes |
| 12 tbsp. | olive oil |
| 1 tsp. | salt |
| 10 tbsp. | Oldenburger Butter, unsalted |
| 700 g | Oldenburger Mozzarella 40% fat i.d.m., small dice |

Garnish

| | |
|--------|---------------------------------|
| 1 tsp. | chili flakes |
| ½ | bunch spring onions, thin rings |
| 1 | pomegranate |

Instructions

Preparation

Preheat the oven to 200°C with fan. Wash the sweet potatoes, rub with olive oil, salt from all sides and wrap in aluminium foil. Bake in the oven for approx. 35 minutes and set aside.

Making the Gremolata

Combine all the ingredients and season to taste with salt and pepper.

Baking the Sweet Potatoes

Set the oven to the grill function. Remove the sweet potatoes from the foil, place them in a casserole dish and smash them gently using the heel of your hand. Place a knob of **Oldenburger Butter** on each potato and scatter the **Oldenburger Mozzarella** dice over the top. Grill the potatoes for approx. 10 minutes until golden brown.

The Final Touch

Garnish the sweet potatoes with the chili flakes, spring onions and pomegranate seeds and serve with the gremolata.



Fried Summer Rolls with Sesame and Mozzarella





Preparation time
45 minutes



Baking time
5 minutes



Serves
10 people

Ingredients

The Rolls

| | |
|---------|--|
| 5 | chicken breasts, precooked |
| 5 tbsp. | soy sauce |
| 1 tbsp. | vegetable oil |
| 1 tsp. | chili flakes |
| 20 | sheets of rice paper |
| 800 g | Oldenburger Mozzarella 40% fat i.d.m. , cut into sticks |
| 150 g | carrot batons, blanched |
| 2 | pak choi, leaves, blanched |
| 6 tbsp. | sesame seeds |
| 5 tbsp. | vegetable oil for frying |

Garnish

| | |
|-------|--------------------------|
| 80 ml | soy sauce |
| 1 | bunch of fresh coriander |

Instructions

Preparation

Cut the chicken breast lengthwise into strips and marinate with the soy sauce, oil and chili flakes for approx. 5 minutes.

Making the Rolls

Pass the rice paper through cold water briefly, lay it out on a smooth work surface and fill with the **Oldenburger Mozzarella**, chicken and vegetables. Tuck in the ends of the paper and roll it up. Repeat the process for the remaining rolls.

Coat rolls in sesame seeds.

The Final Touch

Heat the oil in a frying pan and fry the rolls on all sides until golden, then remove. Serve with soy sauce and coriander.



 **Recommended product**

Shortcrust Tart with Mozzarella



So Easy to Turn into a Sweet Tart



Whisk 3 egg yolks, 4 eggs, 140 g sugar, juice of 5 limes and 2 tbsp. grated lime zest and mix with 360 ml **Oldenburger Whipping Cream 30% fat** and pour onto the dough, pre-baked for 15 minutes. Bake for 20 minutes until done.



Preparation time
approx. 60 minutes



Baking time
20–25 minutes



Serves
10 people

Ingredients

Pastry (for 1 Tart Mould of 30 cm in Diameter)

| | |
|--------|---|
| 120 g | <i>Oldenburger Butter</i> , unsalted, cut into cubes |
| 280 g | pastry flour |
| 90 g | icing sugar |
| ½ tsp. | vanilla sugar |
| 1 | egg |
| 1 | pinch of salt |
| | zest of half an orange |

Filling and Topping

| | |
|---------|--|
| 3 tbsp. | olive oil |
| 20 g | <i>Oldenburger Butter</i> , unsalted |
| 1 | onion, finely diced |
| 1 | clove of garlic, finely diced |
| 300 g | fresh spinach, washed |
| 5 | sprigs of thyme, leaves striped |
| | salt and pepper |
| | nutmeg |
| 1 | pear |
| 4 | beetroots, precooked |
| 100 g | <i>Oldenburger Mozzarella</i> 40% fat i.d.m., cut into slices |
| 170 g | <i>Oldenburger Mozzarella</i> 40% fat i.d.m., cut into small dice |

Garnish

| | |
|---------|---------------------------|
| 3 tbsp. | walnuts, coarsely chopped |
| 3 tbsp. | honey |
| | sprigs of thyme |

Instructions

Preparing the Dough

Combine the *Oldenburger Butter* briskly by hand with the remaining pastry ingredients to create a smooth dough. Wrap in cling film and chill in the fridge for approx. 40 minutes.

Preparing the Topping

Heat the olive oil and *Oldenburger Butter* in a frying pan. Fry the onion and garlic briefly, then add the spinach and thyme and fry everything for approx. 2 minutes. Season the vegetables to taste with salt, pepper and nutmeg, then allow to cool.

Core the pear and cut into slices along with the beetroot.

Preparing the Pastry

Roll the pastry out to a thickness of approx. 4 mm on a floured work surface and line the tart mould. Prick the centre of the base several times with a fork. Place in the fridge to chill for 20 minutes. Preheat the oven to 180°C with top and bottom heat.

Making the Tart

Remove the mould from the fridge and cover the base with slices of *Oldenburger Mozzarella*. Mix half of the *Oldenburger Mozzarella* dice into the spinach mixture. Pour the spinach and cheese mixture into the mould, spread it out and cover with slices of pear and beetroot. Scatter the remaining *Oldenburger Mozzarella* dice over the top. Bake the tart for approx. 20–25 minutes until golden brown. Remove the tart from the oven and allow to cool a little.

The Final Touch

Serve garnished with walnuts, honey and thyme.

Recommended products



German Bee Sting Cupcakes



See page 23
for more
information on
how to
whip cream.



Preparation time
approx. 30 minutes



Baking time
25–28 minutes



Serves
10 people

Ingredients

Almond Crust

| | |
|---------|--|
| 50 g | <i>Oldenburger Butter, unsalted</i> |
| 30 g | sugar |
| 2 tbsp. | honey |
| 40 ml | <i>Oldenburger Performance Whipping Cream, 35% fat</i> |
| 100 g | flaked almonds |

Muffin Dough

| | |
|----------|--|
| 1 tbsp. | <i>Oldenburger Butter, unsalted</i> to grease tins |
| 125 g | sugar |
| 1 | sachet of vanilla sugar salt |
| 190 g | <i>Oldenburger Butter, unsalted</i> |
| 3 | eggs |
| 310 g | pastry flour |
| 2.5 tsp. | baking powder |
| 65 g | almonds, ground |
| 125 ml | <i>Oldenburger Performance Whipping Cream, 35% fat</i> |

Filling

| | |
|--------|--|
| 375 ml | <i>Oldenburger Performance Whipping Cream, 35% fat</i> |
| 1.5 | sachets of vanilla sugar |
| 100 g | icing sugar |

Instructions

Preparation

Grease muffin tins with *Oldenburger Butter*.

Making the Almond Crust

Add the *Oldenburger Butter*, sugar, honey and *Oldenburger Performance Whipping Cream* to a pan and bring to a boil while stirring constantly. Add the flaked almonds, bring to a boil again briefly and set aside. Preheat the oven to 175°C.

Making the Dough

Cream the sugar, vanilla sugar, salt and *Oldenburger Butter*. Add the eggs gradually and stir in.

Combine the flour, baking powder and ground almonds and add to the butter mixture gradually alternating with the *Oldenburger Performance Whipping Cream*. Divide the finished dough between the muffin tins.

Top the muffins with the almond crust mixture and bake for 25–28 minutes before allowing to cool.

Making the Filling

Whip the *Oldenburger Performance Whipping Cream* together with the vanilla sugar and icing sugar until stiff. Remove the muffins from tins and cut off the tops. Pipe the cream filling onto the base, make sure to leave a little cream for the final touch and replace the top.

The Final Touch

Garnish with cream.



Mille-Feuille Tart





Preparation time
30 minutes



Baking time
12 minutes



Serves
6-8 people

Ingredients

Mille-Feuille

| | |
|--------|-------------------------------------|
| 1 pck. | filo pastry |
| 50 g | Oldenburger Butter, unsalted |
| 50 g | sugar |
| 50 g | hazelnuts, chopped |

Filling

| | |
|--------|---|
| 400 ml | Oldenburger Performance Whipping Cream, 35% fat , cold |
| 1 | sachet of vanilla sugar |
| 50 g | sugar |

Garnish

| | |
|---------|---------------------|
| 100 g | apricot jam |
| 2 tbsp. | pistachios, chopped |
| 3 | stems of mint |
| 30 g | icing sugar |

Instructions

Preparation

Preheat the oven to 200°C with top and bottom heat. Cut 6 rings with a diameter of 20 cm out of the filo pastry.

Heat the **Oldenburger Butter** in a pan.

Preparing the Pastry

Brush the sheets of pastry individually with the melted butter and scatter with sugar and hazelnuts. Place two on top of each other, creating 3 double-layered rings and bake in the oven for approx. 4 minutes until golden brown, then set aside.

Making the Filling

Whip the **Oldenburger Performance Whipping Cream** together with the vanilla sugar and sugar until stiff.

Garnish

Place $\frac{1}{3}$ of the whipped cream on the pastry base, spread and cover with half the apricot jam. Add the next layer of pastry and repeat the process. Top with the final layer of pastry.

The Final Touch

Place the remaining whipped cream in a piping bag and decorate the tart. Garnish with pistachios, mint and icing sugar.



Recommended products

Mini Pavlovas with Lemon Curd





Preparation time
approx. 2 hours and 30 minutes



Baking time
60 – 70 minutes



Serves
10 people

Ingredients

Pavlovas

| | |
|----------|---|
| 5 | egg whites (save yolks and use for curd) |
| 1 tsp. | red food colouring |
| 1 | pinch of salt |
| 270 g | icing sugar |
| 1.5 tsp. | maize starch |
| 1 tsp. | vinegar |

Curd

| | |
|----------|---|
| | juice and zest of 3 unwaxed lemons |
| 4 | eggs |
| 5 | yolks |
| 275 g | sugar |
| 1.5 tsp. | maize starch |
| 170 g | Oldenburger Butter, unsalted, cold |

Topping

| | |
|--------|--|
| 250 ml | Oldenburger Performance Whipping Cream, 35% fat |
| 1 | sachet of vanilla sugar |
| 3 tsp. | sugar |

Garnish

| | |
|---------|---------------------|
| 2 tbsp. | lemon zest |
| 3 | stems of fresh mint |

Instructions

Making the Pavlovas

Preheat the oven to 180°C with top and bottom heat. Whisk the egg whites and food colouring in a bowl with salt until stiff, continue whisking and slowly add icing sugar. The sugar should dissolve and the mixture should be smooth and glossy in approx. 5 minutes. Then fold in the starch and vinegar.

Baking the Pavlovas

Line a baking sheet with baking paper. Form mounds measuring approx. 6 cm using 2 tbsp. of pavlova mixture each time. Put the baking tray in the oven and reduce the temperature to 100°C. Bake for 60–70 minutes and then leave the pavlovas to cool with the oven door slightly open.

Detach them carefully from the baking paper.

Making the Curd

Put the lemon juice, zest, eggs, yolks, sugar and maize starch in a pan and heat slowly, stirring constantly, until the mixture thickens.

Then pass the mixture through a fine sieve while still warm. Finally, mix in the **Oldenburger Butter** in small flakes. Fill into preserving jars.

Making the Topping

Whip the **Oldenburger Performance Whipping Cream** together with the vanilla sugar and sugar.

The Final Touch

Pour the lemon curd in the centre of plate and place the pavlova on top. Then make a small depression in the centre of the pavlovas and fill with the whipped cream mixture. Garnish with lemon zest and mint.



Salted Caramel Cream Latte





Preparation time
20 minutes



Serves
10 people

Ingredients

Drink

| | |
|----------|--|
| 500 ml | Oldenburger Performance Whipping Cream, 35% fat |
| 1 kg | crushed ice |
| 200 ml | salted caramel sauce |
| 1.300 ml | Oldenburger UHT Milk, 3.5% fat |
| 300 ml | espresso, cold |

Garnish

caramel sauce

Instructions

Preparation

Whip the **Oldenburger Performance Whipping Cream** until stiff peaks are formed. Divide the ice between the glasses and spread the salted caramel sauce around the inside of the rim.

Add **Oldenburger Milk** and pour the espresso slowly over the milk.

The Final Touch

Garnish with whipped cream and caramel sauce.



Recommended products

Step by Step

Cutting cheese properly



1. The key to successfully cutting cheese is ensuring that it is well-cooled. A temperature between +2°C and +4°C is ideal.



2. Slice the cheese loaf into chunks. When preparing large amounts, keep them consistently and properly chilled.



3. Finally cut the sticks by hand.

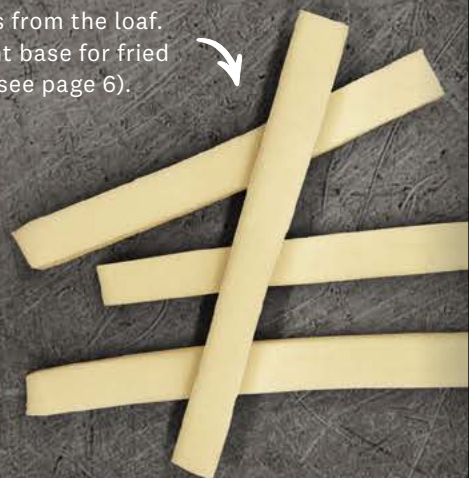
Mozzarella sticks

It's best to cut sticks measuring 4 × 20 mm out of the cheese loaf. This shape is ideal as a filling for fried summer rolls (see page 10).



Long mozzarella sticks

Cut 10 mm thick sticks from the loaf. They make an excellent base for fried mozzarella sticks (see page 6).



Diced mozzarella

Cubes measuring about 5 × 5 mm, machine-cut from the loaf, are perfect when slow melting in a deck oven is required. Perfect for tarts and more (see page 12).



Step by Step

Perfect Whipped Cream

The Key:

Chill all your Equipment!
And the cream should be cooled to a temperature of +4°C to +10°C before whipping. Whip the cream in a cool environment for best results.



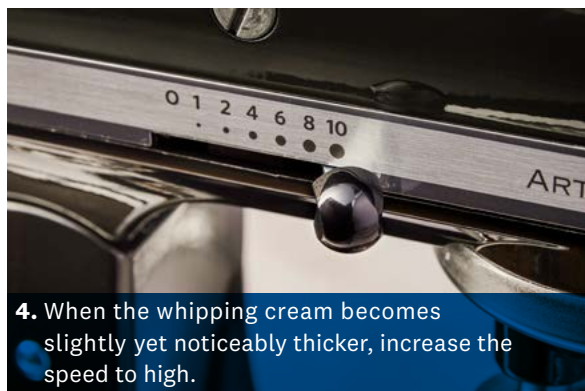
1. Before whipping, chill the bowl and whisk attachment in the freezer for about 15 minutes, or in the refrigerator for at least 60 minutes.



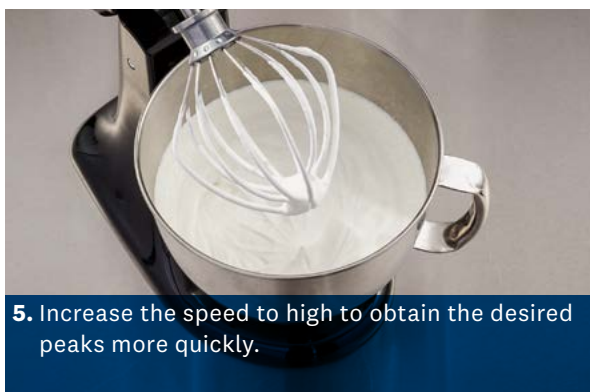
2. Fill the mixing bowl no more than halfway with chilled cream.



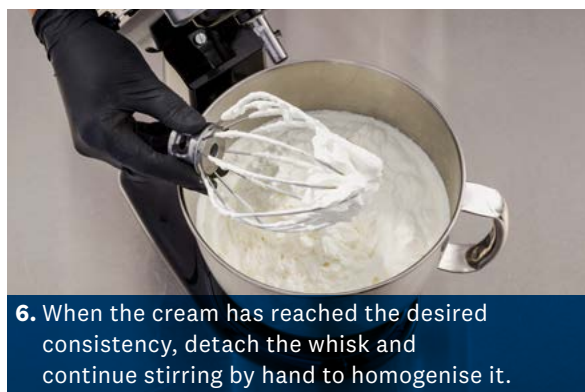
3. Start mixing at low to medium speed to prevent splashing.



4. When the whipping cream becomes slightly yet noticeably thicker, increase the speed to high.



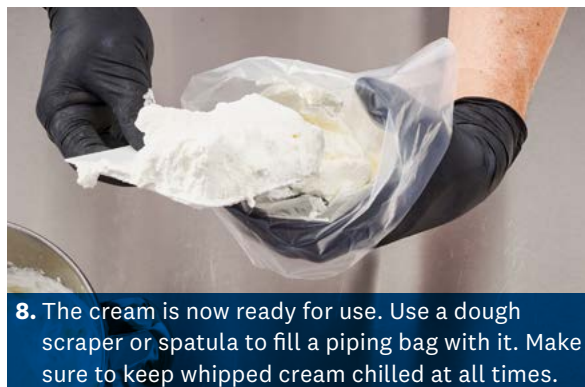
5. Increase the speed to high to obtain the desired peaks more quickly.



6. When the cream has reached the desired consistency, detach the whisk and continue stirring by hand to homogenise it.



7. Oldenburger Performance Whipping Cream 35% fat or Oldenburger Whipping Cream 35% is required for stiffer peaks.



8. The cream is now ready for use. Use a dough scraper or spatula to fill a piping bag with it. Make sure to keep whipped cream chilled at all times.



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Looking for More?



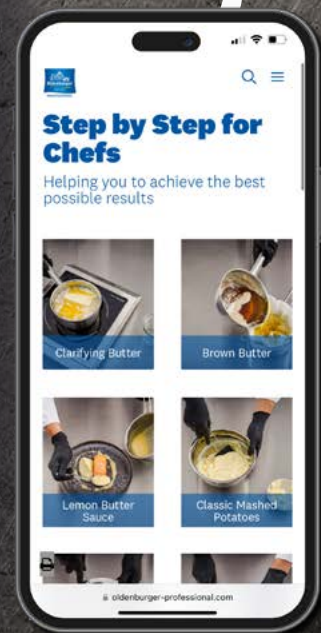
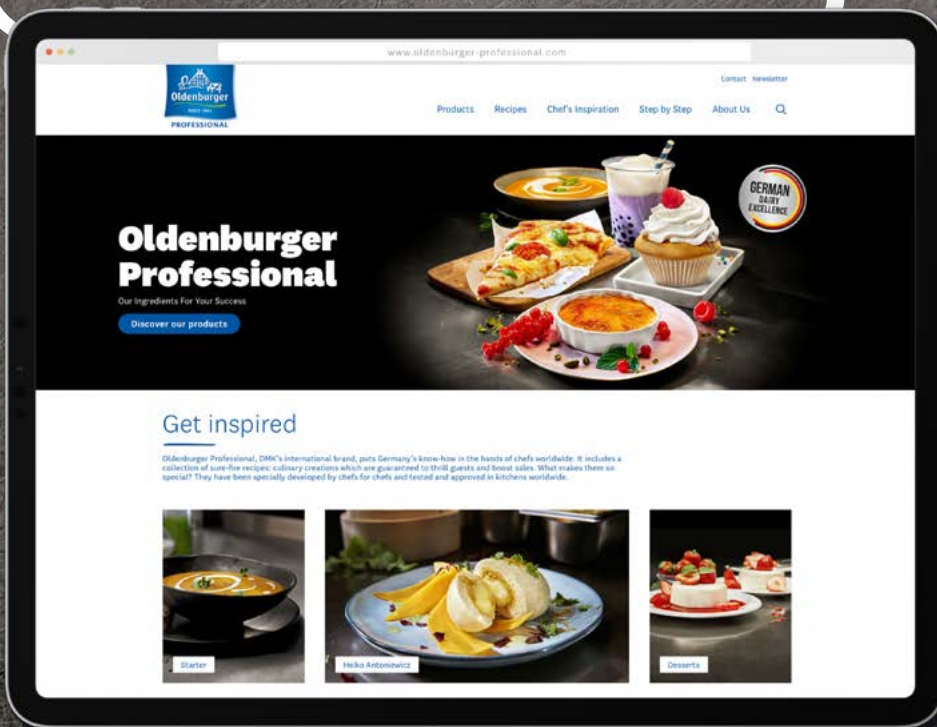
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