

frischli

PRODUCT RANGE INTERNATIONAL DESSERTS

TAILORED
TO FOOD-
SERVICE



INTERNATIONAL DESSERTS

...that taste like homemade

Each of our **three international desserts** is a tasty invitation to a culinary journey and can be used either as a **classic dessert** or as a **basis for individual creations**.

Let us discover international cuisines together: be it French delicacies or inspiring Italian recipe ideas – you decide where the journey will take us.

We always look out for new inspiring international desserts – do you have ideas? We welcome new suggestions to expand our assortment.



Brûlée Creme *		ambient	
Art. no.	2671	Allergy labelling	Milk, Egg
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	16 g		



Panna Cotta *		ambient	
Art. no.	2670	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	17 g		



Tiramisucreme *		ambient	
Art. no.	1162	Allergy labelling	Milk
Unit	1 kg	SL at Production	6 m
Fat content per 100 g	21 g		

Preparation:

- Place ladyfingers in a bowl and let them soak in espresso.
- Layer **frischli Tiramisucreme** over the spresso-dipped ladyfingers and add a second layer lady fingers, espresso and tiramisu cream.
- Dust with cocoa powder just before serving because it draws moisture when cold. Refrigerate the tiramisu and chill for least 6 hours.



Tiramisu

Ingredients for 10 portions:

- 200 g ladyfingers
- 200 ml cold espresso
- 1 kg **frischli Tiramisucreme**
- 10 g cocoa powder

*contains gelatine

Panna Cotta Roma Speciale

Ingredients for 10 portions:

- 300 g fresh raspberries
- 40 ml raspberry syrup
- 60 ml water
- 10 g starch
- 1 kg **frischli Panna Cotta**
- 40 g kruidnoten (Dutch gingerbread biscuits)

Preparation:

- Heat 100 g of the raspberries with syrup, mix water and starch, add it to the raspberries, bring it to boil briefly and leave to cool.
- Prepare **frischli Panna Cotta** according to instructions on the pack; fill it into dessert glasses leave to cool.
- Spread the raspberry sauce on top, cut the remaining raspberries in halves and place them gently on the sauce.
- Chop the biscuits and sprinkle them on top.



Caipirinha Crème Brûlée

Ingredients for 10 portions:

- 1 kg **frischli Brûlée Creme**
- Grated zest of 2–3 organic limes
- 1 piece of fresh ginger (about 1 cm)
- 2 cl Cachaca (optional)
- Brown sugar

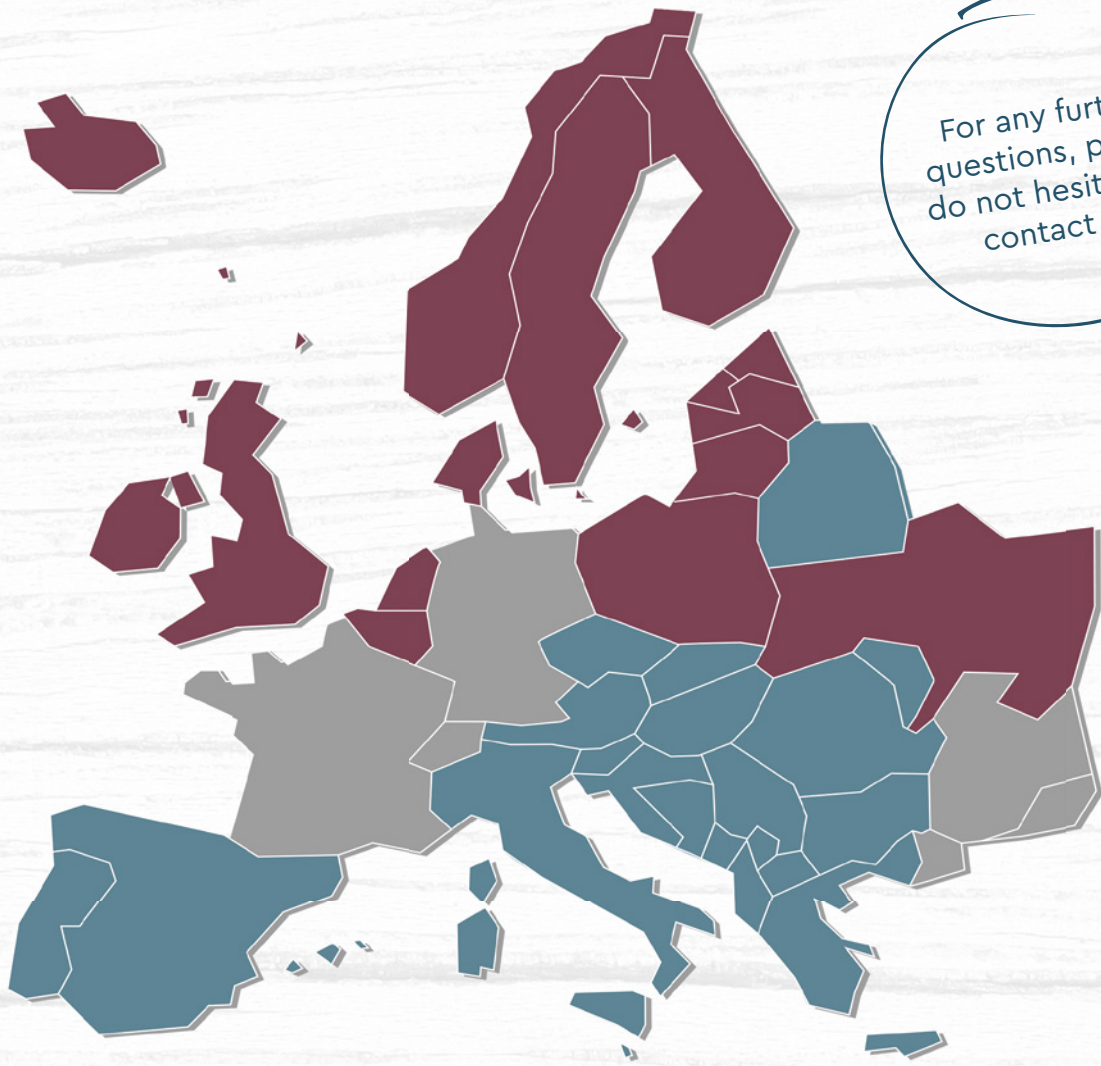
Preparation:

- Wash the limes in hot water and finely grate the zest. Peel the ginger and press through a garlic crusher or finely grate as well.
- Heat the **frischli Brûlée Creme**. Stir in the lime zest and ginger. Pour into heat-proof ramekins.
- Sprinkle the ramekins with sugar and caramelize with the Brûlée Creme torch.
- Garnish with sliced lime or grated lime zest.



ARTICLE DATA

Product name	Art-No.	Unit weight	Fat content per 100 g / ml	Allergens	Languages	Shelf-Life at Production
Brûlée Creme	2671	1 kg	16 g	Milk, Egg	DE GB FR NL ES PT DK CZ SK	6 months
Panna Cotta	2670	1 kg	17 g	Milk	DE GB FR NL IT ES PT CZ SK	6 months
Tiramisucreme	1162	1 kg	21 g	Milk	DE GB FR NL ES DK CZ SK HU	6 months



For any further questions, please do not hesitate to contact us!

We are here for you!

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