

# frischli

*High quality products  
made in Germany*



Made in Germany

✓ longlife

✓ 6 month plus







## Perfect culinary creations

frischli's varied range of cream and yoghurt specialties, sauces and desserts offers you the perfect support for your culinary creations.

Perfect for simple and quick use in large kitchens and ideal for delicious main dishes or delicious desserts and cakes.

Spoil your guests and delight everyone with excellent products from frischli!

### The advantages for you:

- ✓ Large range of excellent quality cream and yoghurt specialties, sauces and desserts
- ✓ Ideal for a whole variety of mains as well as desserts and cakes
- ✓ Developed exclusively for professional chefs
- ✓ Simple to use and versatile
- ✓ No labelling required for additives



## Discover the wide variety of dairy products



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**MADE IN GERMANY**  
★ PREMIUM QUALITY ★





# Creams

## Creamy indulgence easy made!

An unparalleled creamy taste for the discerning bulk consumer in the hotel, restaurant and catering industry. Also ideal for bakers and confectioners.

**frischli**



**Extremely stable & compact!**

**frischli Whipping Cream 32 %**

- particularly stable and dense foam
- ideal for cream cakes and gateaux



**Top whipping results!**

**frischli Whipping Cream 30 %**

- particularly high volume
- ideal for desserts, cakes and for refinement of savoury dishes



**The finest cream!**

**frischli Whipping Cream 35,01 %**

- excellent processing features
- ideal for cream-whipping machines



**Premium versatility!**

**frischli Whipping Cream 35,01 %**

- top-quality for professionals
- ideal for soups and sauces, for cakes, tarts and garnishing

**No flocculating, clotting if cooked for a longer time!**

- for light, Mediterranean or spicy savoury cooking
- excellent whitening and binding power
- heat- & acid-resistant
- cost-effective alternative to whipping cream
- suitable for vegetarians
- reclosable
- shelf life 6 month plus



**frischli Chef's Cream 15 %**



**frischli Chef's Cream 20 %**



**frischli Chef's Cream 10 %**



**With 45 % fat for maximum flavour!**

**frischli Crème Double 45 %**

- extremely creamy
- pure, no added ingredients
- heat- & acid-resistant
- suitable for vegetarians
- ambient storage
- shelf life 6 month plus





# Sour Creams

**frischli**

**Creamy and delicious!**

Try our creme frischli duo for creamy delicious dips, toppings and sauces.



**Fine sourness based on sour cream with 24 % fat!**

**frischli Sour Cream 24 %**

- Ideal for dressings, baked potatoes or tarte flambée



**Light sour cream for a reduced diet!**

**frischli Sour Cream 10 %**

- Light crème fraîche flavour with just 10 % fat.
- Ideal for dressings, baked potatoes or tarte flambée



## The advantages for you:

- heat resistant
- acid resistant
- ambient storage
- shelf life 6 month plus

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# Yoghurt

**Fine yoghurt with a creamy texture!**

Creamy full fat yoghurts for hot usage in sauces as well as for desserts.



**Perfect for sauces & desserts!**

**frischli Kitchen Yoghurt 3.5 %**

- Fine yoghurt with creamy texture



Discover our innovative recipe ideas and more at [www.frischli-foodservice.de](http://www.frischli-foodservice.de)!



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# Savoury Sauces

**Pure indulgence with the delicious frischli sauces!**

Simply incomparable – our convenience range for discerning bulk consumers and professional chefs in the hotel, restaurant and catering industry.



**For dishes with meat & vegetables**

## frischli Béarnaise Sauce

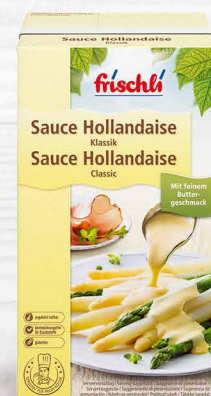
- fine taste
- ready to serve
- suitable for vegetarians
- suitable for cook & chill
- excellent stability when kept warm
- ambient storage
- 6 month shelf life



**Perfect for golden gratins**

## frischli Gratin Sauce

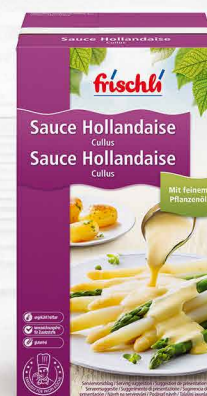
- for potato gratin
- no added cheese necessary
- ambient storage
- 6 month shelf life



**fine & classic  
with cream & butter**

## frischli Classic Sauce Hollandaise

- The delicate, ready-to-serve classic sauce with fine butter flavour
- Seasoned with fine spices
- Freezing and thawing stability.
- 6 month shelf life



**Spicy & varied: made from  
pure vegetable oil**

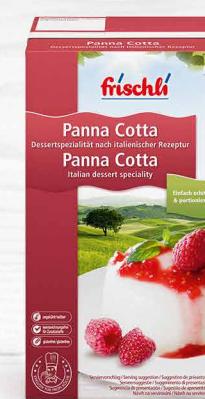
## frischli Cullus Sauce Hollandaise

- The ready-to-serve sauce with balanced and flavoursome spices.
- Also suitable for gratin and variations.
- Ideal with flavoursome dishes, traditional vegetables and hearty meat.
- Acidic stability.

# International Desserts

**Creamy indulgence easy made!**

Three well-known and popular classics, which facilitate making delicious dessert creations. Easy-to-use and uncomplicated preparation.



**Original Italian recipe!**

## frischli Panna Cotta

- easy to use
- just heat and portion



**Pure French taste!**

## frischli Brûlée creme

- easy to use
- just heat and portion



**Original Italian recipe  
maximum product safety!**

## frischli Tiramisucreme

- ideal basis for Tiramisu
- maximum product safety without fresh egg yolk





# Recipe Inspirations

## Innovative culinary creations!

Your guests will love them: creative and varied menus with which you can indulgently set yourself apart from the competition! Let us inspire you...

### Bavarian Potato and Mushroom Bake

#### Preparation

1. Chop onions finely. Clean mushrooms and cut into coarse cubes.
2. Heat oil and fry the onions in it until they are glassy. Add mushrooms and braise for approx. 15 minutes. Add garlic and braise for another 5 minutes and season with salt and pepper. Stir in chives.
3. Peel and quarter potatoes, cook well and mash. Mix the potato purée well with **frischli Gratin Sauce** and the beaten egg, and spread half on the bottom of a greased mould. Spread the mushroom mass on it, then cover with the rest of the purée and sprinkle with the cheese.
4. Bake in a preheated oven at 180 °C for approx. 25 minutes.



#### Ingredients for 10 portions

- 500 ml **frischli Gratin Sauce**
- 150 g red onions
- 1 kg mixed fresh mushrooms (e.g. button mushrooms, king oyster mushrooms, yellow boletuses)
- Vegetable oil
- 10 g garlic paste
- Salt
- Pepper
- 50 g chive rings
- 2 kg potatoes, floury
- 1 egg (class M)
- 300 g cheese, grated

### Salmon Sashimi Style

#### Preparation

1. Finely dice the two types of salmon and refrigerate. Mix the salmon with the honey, half the lime juice, lime peel, olive oil, spring onions and garlic, season with salt and pepper.
2. Mix the **frischli Sour Cream 24 %** with the rest of the lime juice, season with salt and pepper.
3. Place the tartar in a metal ring, smooth flat, cover with some of the lime cream, smooth flat and remove the ring. To finish garnish with a bit of cress and sprinkle with coconut flakes.



#### Ingredients for 10 portions

- 300 g fresh salmon fillet (no skin or bones)
- 300 g smoked salmon
- 4 spring onions (sliced into thin rings)
- 1 chopped small garlic clove
- 1 ½ limes (grated peel and juice)
- 2 tsp honey
- 3 tsp olive oil
- sea salt
- white pepper
- 200 g **frischli Sour Cream 24 %**
- cress
- 50 g coconut flakes

### Berlin-Style Roast Beef with Wasabi-Tatar Sauce

#### Preparation

1. Pre-heat oven to 120 °C. Salt roast beef and brown on both sides in sunflower oil. Spice with five-spice powder and Szechuan pepper. Cook for 35 - 40 minutes in oven.
2. Thoroughly stir together **frischli Sauce Béarnaise** and wasabi. Mix in cornichons, onions and capers.
3. Roast sesame golden-brown without fat.
4. Peel turnip and cut into cubes. Deep-fry in hot vegetable oil until crisp, de-fat on kitchen paper, and sprinkle with sea salt.
5. Cut up roast beef, dress with wasabi-tartar sauce and the turnip cubes, and sprinkle with roasted sesame.



#### Ingredients for 10 portions

- 1 kg roast beef (without fat strip)
- Salt
- 100 ml sunflower oil
- 5 g five-spices powder
- 5 g Szechuan pepper
- 500 ml **frischli Sauce Béarnaise**
- 25 g wasabi (tube)
- 60 g cornichons, chopped
- 60 g red onions, chopped
- 20 g capers, chopped
- 10 g light sesame seeds
- 750 g turnip
- Vegetable oil
- Sea salt

### Northsea cream of root vegetables soup

#### Preparation

1. Peel and wash the root vegetables and slice them into little cubes. Sweat the onions and vegetables in butter for 5 minutes.
2. Pour the stock and orange juice over them. Let it simmer for about 15 minutes with the star anise until the vegetables are soft. Remove the star anise.
3. Then puree the soup using the hand blender. Pour in the **frischli Chef's Cream 20 %**. To finish season with salt, orange pepper and orange peel.



#### Ingredients for 10 portions

- 300 g turnips
- 300 g parsnips
- 300 g parsley roots
- 100 g coarsely chopped onions
- 100 g butter
- 1 l vegetable stock
- 150 ml orange juice
- 3 pieces star anise
- 250 ml **frischli Chef's Cream 20 %**
- salt
- orange pepper
- 1 tsp grated orange peel
- 300 g cooked prawns
- 100 g garlic croutons

### Munich Panna Cotta with Physalis & Vanilla-Pepper Syrup

#### Preparation

1. Cook a syrup out of water, sugar, black peppercorns and vanilla. Cook halved physalis in it, leave to cool.
2. Prepare **frischli Panna Cotta** according to information on packaging, pour into moulds and chill.
3. Serve panna cotta with physalis and vanilla-pepper syrup.



#### Ingredients for 10 portions

- 125 ml water
- 125 g sugar
- 1 tbsp. black pepper
- 1 vanilla pod
- 500 g physalis
- 1 kg **frischli Panna Cotta**



## Article details

Product name	Weight	Art. no.	No labelling required for additives	Allergy labelling	Vegetarian diet (lacto-vegetable)	High level of whiteness	Fat content per 100 g	Heat and acid-resistant
<b>Creams</b>								
Whipping Cream 35,01 %	1 kg	1239	•	Milk	•	•	35.01 g	
Whipping Cream 35,01 %	1 kg	11402	•	Milk	•	•	35.01 g	
Whipping Cream 30 %	1 kg	11150	•	Milk	•		30 g	
Whipping Cream 32 %	1 kg	11460	•	Milk	•	•	32 g	
Chef's Cream 10 %	1 kg	11474	•	Milk	•	•	10 g	•
Chef's Cream 15 %	1 kg	11475	•	Milk	•	•	15 g	•
Chef's Cream 20 %	1 kg	11465	•	Milk	•	•	20 g	•
Double Cream 45 %	1 kg	1186	•	Milk	•	•	45 g	•
<b>Sour creams</b>								
Sour Cream 10 %	1 kg	11181	•	Milk			10 g	•
Sour Cream 24 %	1 kg	11277	•	Milk			24 g	•
<b>Yoghurt</b>								
frischli Kitchen Yoghurt 3.5 %	1 kg	1184	•	Milk			3.5 g	•
<b>Savoury sauces</b>								
Sauce Hollandaise Classic	1 litre	1204	•	Milk, eggs	•		25 g	•
Sauce Hollandaise Cullus	1 litre	1209	•	Milk, eggs	•		49 g	•
Béarnaise Sauce	1 litre	1206	•	Milk, eggs	•		10 g	•
Gratin Sauce	1 litre	1203	•	Milk, celery	•		16 g	•
<b>International desserts</b>								
Panna Cotta	1 kg	2670	•	Milk			18 g	
Creme Brulee	1 kg	2671	•	Milk, eggs			16 g	
Tiramisu Creme	1 kg	1162	•	Milk			21 g	



Support Association member

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