

frischli

RANGE
Cream & Yoghurt





Perfect culinary creations

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

Perfect for simple and quick use in large kitchens and ideal for delicious mains or irresistible desserts and cakes.

Indulge your guests and delight everyone with successful products from frischli!

Ihre Vorteile:

- ✓ Large range of excellent quality cream and yoghurt specialties
- ✓ With practical resealable packaging
- ✓ 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



Our products: the cream of the crop!

Whether it's with cream, sour cream or yoghurt – impress your guests with the composition of indulgent, tasty menus that are created using frischli premium products.



Creams

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Creams

Creamy indulgence made easy

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

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Extremely stable & compact!

frischli Whipping Cream 32 %

Ideal for cream cakes.



Top whipping results!

frischli Whipping Cream 30 %

For desserts and cakes and for refining savoury dishes.



For vegan dessert ideas!

frischli Non-Dairy Cream for whipping

Ideal for cakes, pies, crèmes, mousse desserts and fruit. Sweetened.



Truly organic – truly tasty!

frischli Organic Whipping Cream 30 %

With optimal whipping properties and great taste.

No coagulating & curdling if cooked for a longer time!

- For light, Mediterranean or spicy savoury cooking
- Excellent whitening properties
- Heat- & acid-resistant
- Cost-effective alternatives to whipping cream



frischli Chef's Cream 20 %



frischli Chef's Cream 15 %



frischli Chef's Cream 10 %



Original Italian recipe!

frischli Solid Chef's Cream 20 %

A solid cream with great binding properties.



With 45 % fat for maximum flavour!

frischli Crème Double Cream 45%

Pure and high quality cream.



Our new organic quality product!

frischli Organic Chef's Cream 20 %

A versatile organic chef's cream with a fat content of 20 %.

Our organic assortment is certified according to EU organic standards:



DE-ÖKO-001
Germany
agriculture

Sour Creams & Yoghurt

Creamy and delicious

Try our sour cream duo for creamy delicious dips, toppings and sauces or our creamy fine Kitchen Yoghurt that is also ideal for desserts.

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Subtly tart based on sour cream!

frischli Sour Cream 24 %
Crème fraîche flavour with creamy 24 % fat.



Light sour cream for discerning bulk consumers!

frischli Sour Cream 10 %
Light crème fraîche flavour with just 10 % fat.



Perfect for sauces & desserts!

frischli Kitchen Yoghurt 3.5 %
Fine yoghurt with creamy texture.



Recipe Inspirations

Impress with innovative culinary creations!

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

Pepper cream-point steak with honey cake-potato gratin

Preparation

1. Thinly slice potatoes, place with **frischli Gratin Sauce** and honey cake in a deep gastronom baking sheet and cook in the oven at 175° for 30 minutes. Sprinkle cheese on gratin and gratinate for an additional 20-30 minutes.
2. Cook green beans. Sear point steaks and continue simmering steaks in the oven.
3. For the pepper cream: crush the pickled peppercorns, combine with starch and **frischli Solid Chef's Cream 20 %**, heat and season with salt.
4. Sear ham slices and wrap around green beans.
5. Plate point steaks, gratin, beans and pepper cream.



Ingredients for 10 portions:

- 1.5 kg peeled potatoes
- 1 l **frischli Gratin Sauce**
- 100 g honey cake, finely diced
- 150 g grated cheese
- 1.5 kg green beans
- 1.5 kg point steak
- 30 g pickled peppercorns
- 30 g starch
- 1 l **frischli Solid Chef's Cream 20 %**
- salt
- 150 g ham, thinly sliced

Spaghetti with chili-prawns & lemon cream sauce

Preparation

1. Clean asparagus, peel, cook for 10 minutes in lightly salted water with a dash of sugar and lemon juice, then cut into bit-sized pieces.
2. Cook spaghetti in plenty of salted water until al dente. Heat **frischli Chef's Cream 15 %**, add peas, mix in lemon juice and zest and season with salt, pepper and sugar.
3. Cook prawns in oil, cut chilli pepper into fine strips and add them, salt lightly. Cut basil into fine strips.
4. Add spaghetti, asparagus and basil to the cream and peas, mix all ingredients well, season again and plate. Arrange the cooked prawns on top and garnish with basil.



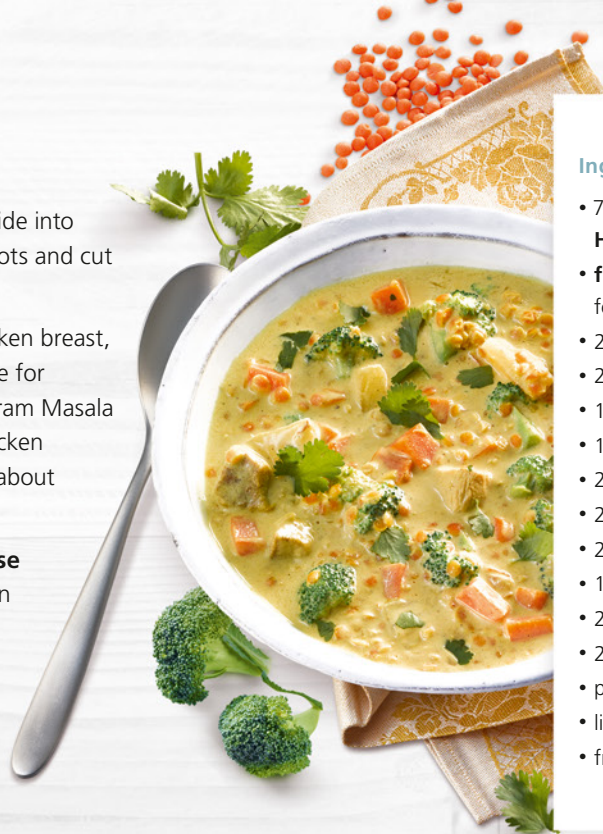
Ingredients for 10 portions:

- 700 g white asparagus
- salt
- sugar
- lemon juice
- 1 kg spaghetti
- 500 ml **frischli Chef's Cream 15 %**
- 300 g peas, frozen
- 1 untreated lemon (juice and zest)
- peppercorns
- 600 g prawns (headless and no shell)
- 30 ml cooking oil
- 1 red chilli pepper, remove seeds
- 2 bunches of basil

Indian wedding soup with chicken and lentils

Preparation

1. Wash and clean the broccoli and divide into small florets, peel and wash the carrots and cut into approx. 1 cm cubes.
2. Braise the onions in oil. Add the chicken breast, broccoli, carrots and lentils and braise for another 2 minutes. Sprinkle with Garam Masala and braise while stirring. Fill with chicken stock and simmer with the lid on for about 15 minutes on a medium heat.
3. Stir in the **frischli Sauce Hollandaise Cullus** and peanut butter and season with pepper and lime juice. Add pineapple chunks.
4. Sprinkle with chopped coriander. Garnish with prawns and croutons and decorate with **frischli Kitchen Yoghurt 3.5 %**.



Ingredients for 10 portions

- 750 ml **frischli Sauce Hollandaise Cullus**
- **frischli Kitchen Yoghurt 3.5 %** for decoration
- 200 g broccoli
- 200 g carrots
- 100 g finely chopped onions
- 100 ml vegetable oil
- 250 g diced chicken fillet
- 200 g red lentils
- 20 g Garam Masala spice mix
- 1.5 l chicken stock
- 200 g peanut butter
- 200 g pineapple chunks (tin)
- pepper
- lime juice
- fresh coriander

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
Creams								
Whipping Cream 30 %	1000 g	1159	•	Milk	•		30 g	
Whipping Cream 32 %	1000 g	1160	•	Milk	•		32 g	
Chef's Cream 10 %	1000 g	1174	•	Milk	•	•	10 g	•
Chef's Cream 15 %	1000 g	1175	•	Milk	•	•	15 g	•
Chef's Cream 20 %	1000 g	1185	•	Milk	•	•	20 g	•
Solid Chef's Cream 20 %	1000 g	1173	•	Milk	•	•	20 g	•
Crème Double Cream 45 %	1000 g	1186	•	Milk	•	•	45 g	•
Non-Dairy Cream for whipping	1000 ml	2700	•		•	•	28 g	
Organic Whipping Cream 30 %	1000 g	7020	•	Milk	•		30 g	
Organic Chef's Cream 20 %	1000 g	7030	•	Milk	•	•	20 g	•
Sour creams								
Sour Cream 10 %	1000 g	1181	•	Milk			10 g	•
Sour Cream 24 %	1000 g	1177	•	Milk			24 g	•
Yoghurt								
Kitchen Yoghurt 3.5 %	1000 g	1184	•	Milk			3.5 g	•



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Support Association member

