

frischli

RANGE
Savoury Sauces





Perfect your menus with frischli sauces!

Whether it's classic Sauce Hollandaise with asparagus, delicious oven-baked dishes or gratins or cheese soup: anything is easily possible in a commercial kitchen with the savoury sauces from frischli. Our wide-ranging all-rounders offer the full gourmet programme to meet the highest standards. A must-have for every professional kitchen.

Impress with fantastic flavours and indulge your guests!

The advantages for you:

- ✓ The sauces are instantly ready to serve
- ✓ For guaranteed success
- ✓ No labelling required for additives
- ✓ Excellent heat stability and viscosity
- ✓ Can be stored without refrigeration
- ✓ Heat-stable
- ✓ Suitable for bain marie cooking



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.

Fine & classic: with cream & butter!

frischli Sauce Hollandaise Classic

The delicate, ready-to-serve classic with the fine taste of butter: seasoned with fine spices. Suitable for freezing and defrosting.



Tasty & versatile: made from pure vegetable oil!

frischli Sauce Hollandaise Cullus

The ready-to-serve sauce with balanced and rich flavour. Also suitable for gratins and variations. Ideal for savoury dishes, hearty vegetables or rich meat. Acid-resistant.





**Classic & delicate:
with herbs & butter!**

frischli Béarnaise Sauce

Perfect indulgence for meat dishes and vegetables. Based on the original French recipe with tarragon and chervil. Ready-to-serve at any time and suitable for freezing and defrosting.



**Savoury & combinable:
made from cream & mild
flavoured cheese!**

frischli Gratin sauce

Fine creamy cheese sauce for successful golden brown gratins with a crunchy cheese topping. Quick and easy to use. Suitable for ovens, fan ovens and salamander grills.



**Practical & delicious:
with 4 types of cheese!**

frischli Casserole Sauce (Oven Bake Sauce)

The sauce highlight for all delicious oven bake varieties. With mozzarella, Italian hard cheese, blue cheese and Cheddar cheese. Ideal cooking and baking properties, very good binding quality.



Recipe Inspirations

for delicious, savoury and spicy mains

frischli

Potatoe bake with pineapple & ham

Preparation

1. Cut the boiled potatoes into slices. Dice the pineapple and courgettes.
2. Place 1/3 of the potatoes in a greased ovenproof dish so that they are slightly overlapping and spread 250 g of the **frischli Oven Bake Sauce** on top. Spread half the cooked ham and half the diced pineapple and courgettes on top. Add 250 g of the **frischli Oven Bake Sauce** on top. Layer the potatoes, **frischli Oven Bake Sauce**, ham, pineapple, courgettes and **frischli Oven Bake Sauce** again. Finish with a layer of potatoes and spread the rest of the sauce on top.
3. Sprinkle with cheese and bake at 180°C for about 50 minutes.



Ingredients for 10 portions:

- 1,700 g boiled potatoes (still firm to the bite)
- 500 g courgettes
- 400 g cooked ham, in slices
- 400 g pineapple chunks (tin)
- 1.25 l **frischli Casserole Sauce (Oven Bake Sauce)**
- 200 g grated Gouda

Green asparagus gratin with smoked salmon & orange Hollandaise

Preparation

1. Trim approx. 2 cm off the ends of the asparagus. Cut the asparagus into pieces, wash and simmer in boiling salted water for about 8 minutes, remove, leave to drain well and place in a Gastronorm tray or ovenproof dish.
2. Spread smoked salmon on top of the asparagus and sprinkle with the lemon juice.
3. Mix the **frischli Sauce Hollandaise Cullus** with the orange juice and grated orange and spread evenly over the smoked salmon.
4. Bake under the salamander or grill in the oven for several minutes.
5. Sprinkle with pink pepper and garnish with parsley.



Ingredients for 10 portions:

- salt
- 400 g smoked salmon
- 50 ml lemon juice
- 750 ml **frischli Sauce Hollandaise Cullus**
- 50 ml orange juice
- 3 g grated orange peel
- 10 g pink pepper berries
- 1 bunch of chopped parsley





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

Vegetarian lasagne with red lentils

Preparation

1. Finely dice the vegetables and braise in olive oil.
2. Add the lentils, tomato puree and strained tomatoes, simmer for 15 minutes and then season with spices and herbs.
3. Grease an ovenproof tin and place the first layer of lasagne sheets slightly overlapping on the bottom of the tin. Add 1/3 of the vegetables and lentil mixture on top and spread carefully. Spread 1/3 of the **frischli Oven Bake Sauce** on top and then the next layer of lasagne sheets. Then layer again with the lentil mixture, **frischli Oven Bake Sauce** and a last layer of lasagne sheets. Spread the rest of the lentil mixture and **frischli Oven Bake Sauce** on top.
4. Sprinkle with cheese and bake at 180°C for about 45 minutes.



Ingredients for 10 portions:

- 200 g onions
- 300 g aubergines
- 300 g carrots
- 250 g celery
- 40 ml olive oil
- 350 g red lentils
- 150 g tomato puree
- 1 kg strained tomatoes
- salt, pepper
- sugar
- oregano
- thyme
- basil
- 1 kg lasagne sheets
- 1 kg **frischli Casserole Sauce (Oven Bake Sauce)**
- 200 g grated Emmental cheese

Article details

Product name	Weight	Art no.	No labelling required for additivest	Allergy labelling	Suitable for freezing and defrosting	Long shelf life (12 weeks)	Heat and acid-resistant	Suitable for vegetarian diet
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Savoury sauces

Sauce Hollandaise Classic	1 litre	1204	•	Milk, eggs	•	•	•	•
Sauce Hollandaise Cullus	1 litre	1209	•	Milk, eggs		•	•	•
Béarnaise Sauce	1 litre	1206	•	Milk, eggs	•	•	•	•
Gratin Sauce	1 litre	1203	•	Milk, celery	•	•	•	•
Casserole Sauce	1 litre	1210	•	Milk	•	•	•	•



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Support Association member



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