



# Naturally Tasty: Organic Desserts



**New!**



# Delicious Organic Desserts – Discover our Innovative Recipes!

Be it with one of our Organic Milk Puddings Vanilla and Chocolate or with our new Organic Rice Pudding: our tasty dessert trio offers a wide range of possibilities for you to indulge and inspire your demanding guests!

Become inspired by our promising recipe innovations for pure delight!

Only with frischli:  
ambient organic  
desserts in bulk  
containers!



100 g contain on average:  
Energy: ..... 435 kJ (104 kcal)  
Fat: ..... 1.7 g  
Carbohydrates: ..... 18.8 g  
Protein: ..... 3.1 g

## Organic Rice Pudding with mango & toasted coconut flakes

### Ingredients: (for 10 portions)

- 10 g Organic coconut flakes
- 150 g Organic mango
- 800 g frischli Organic Rice Pudding

### Preparation:

1. Fry the coconut flakes until golden brown.
2. Finely dice the mango.
3. Portion frischli Organic Rice Pudding into glasses.
4. Spread mango cubes on top of the rice pudding and garnish with coconut flakes.

100 g contain on average:  
Energy: ..... 447 kJ (107 kcal)  
Fat: ..... 1.1 g  
Carbohydrates: ..... 10.7 g  
Protein: ..... 3.1 g

## Organic Rice Pudding with grated carrots & raisins

### Ingredients: (for 10 portions)

- 80 g Organic carrots, peeled
- 50 g Organic raisins
- 800 g frischli Organic Rice Pudding

### Preparation:

1. Grate the carrots finely and chop the raisins.
2. Mix raisins and 50 g of the grated carrots into the frischli Organic Rice Pudding.
3. Portion the Rice Pudding mixture into glasses and garnish with remaining carrot shavings.

100 g contain on average:  
Energy: ..... 350 kJ (84 kcal)  
Fat: ..... 1.8 g  
Carbohydrates: ..... 13.9 g  
Protein: ..... 2.8 g

## Organic Chocolate Pudding with pear & chocolate

### Ingredients: (for 10 portions)

- 125 g Organic pears, peeled and deseeded
- 50 ml Organic pear juice
- 800 g frischli Organic Milk Pudding Chocolate
- 10 g Organic dark chocolate

### Preparation:

1. Dice the pears and stew in pear juice until soft, leave to cool.
2. Grate the chocolate. Portion frischli Organic Milk Pudding Chocolate in glasses.
3. Spread pear cubes on top and garnish with chocolate shavings.

100 g contain on average:  
Energy: ..... 377 kJ (90 kcal)  
Fat: ..... 1.5 g  
Carbohydrates: ..... 15.8 g  
Protein: ..... 3.0 g

## Organic Chocolate Pudding "Cherry-Banana"

### Ingredients: (for 10 portions)

- 200 g Organic bananas
- 50 ml Organic cherry juice
- 800 g frischli Organic Milk Pudding Chocolate

### Preparation:

1. Cut 1/3 of the bananas into thin slices.
2. Blend the remaining bananas with cherry juice.
3. Portion frischli Organic Milk Pudding Chocolate in glasses and add banana slices on top.
4. Add a layer of banana-cherry purée on top.
5. Garnish with a banana slice.

## Your benefits:

- ✓ **Ideal production:** made with raw milk from German quality farms
- ✓ **Certified quality:** features the EU organic (Bio) food label
- ✓ **Selected ingredients:** no labelling required for additives
- ✓ **Super tasty:** three delicious dessert varieties – Milk Puddings Chocolate and Vanilla + Rice Pudding
- ✓ **Store ambient:** effortless handling



100 g contain on average:

Energy: .....403 kJ (96 kcal)  
Fat: .....2.2 g  
Carbohydrates: .....15.5 g  
Protein: .....3.0 g

100 g contain on average:

Energy: .....359 kJ (86 kcal)  
Fat: .....1.2 g  
Carbohydrates: .....15.5 g  
Protein: .....2.7 g

### Organic Vanilla Pudding with kiwi & granola

**Ingredients:** (for 10 portions)

- 100 g Organic kiwis, peeled
- 40 ml Organic lemon juice
- 800 g frischli Organic Milk Pudding Vanilla
- 40 g Organic crunchy granola

**Preparation:**

1. Dice the kiwis and mix with lemon juice.
2. Portion frischli Organic Milk Pudding Vanilla in glasses.
3. Spread kiwi cubes on top and garnish with crunchy granola.

### Organic Vanilla Pudding with raspberries

**Ingredients:** (for 10 portions)

- 100 g Organic raspberry fruit preparation
- 50 ml Organic lemon juice
- 800 g frischli Organic Milk Pudding Vanilla
- 35 g Fresh organic raspberries (10 pieces)

**Preparation:**

1. Blend raspberry fruit preparation with lemon juice until smooth.
2. Portion frischli Organic Milk Pudding Vanilla in glasses.
3. Spread raspberry fruit preparation on top and garnish with raspberries.

## Organic Desserts for Natural Indulgence

Unique, tasty and tempting: our delicious organic desserts help you to indulge today's discerning gourmets.

The ready-to-serve and ambient premium Organic Milk Puddings Chocolate and Vanilla as well as our new irresistible Organic Rice Pudding inspires your guests with authentic taste and selected ingredients. From certified organic production.

FROM  
SKIMMED MILK +  
MAX. 6 % ADDED  
SUGAR



DE-ÖKO-001  
Agriculture UE/  
non UE

# Organic Quality in Professional Kitchens – more Popular than Ever

Organic is a booming trend – the demand for products from organic farming is increasing in many foodservice sectors. Especially the interest in organic milk and other dairy products.

frischli responds to demands and requirements – with a steadily growing range of premium dairy products in organic quality!



## Article details

Art. no.	GTIN	Article description	Fat content	Unit weight	Pallet height	Units per tray x trays per layer x layers per EUR-pallet = Quantity	Shelf life at production
2501	4045500025012	Organic Rice Pudding	1.3 %	5 kg	970 mm	1 x 24 x 4 = 96	6 months
2535	4045500025357	Organic Chocolate Pudding	1.8 %	5 kg	970 mm	1 x 24 x 4 = 96	6 months
2536	4045500025364	Organic Vanilla Pudding	1.4 %	5 kg	970 mm	1 x 24 x 4 = 96	6 months

Discover our entire organic range at [www.frischli-foodservice.de/en](http://www.frischli-foodservice.de/en)

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