

frischli

International Desserts

Delicious
classics,
quick & easy



International dessert specialties:



Brûléeccreme

Our dessert specialty based on a French recipe.

frischli Brûléeccreme has an optimal heat stability and is perfect to caramelize. Heat the product to 65 °C. Pour into heat-resistant ramekins and chill for at least 3 hours.

- finely flavoured, based on a French recipe
- high cream content, home-made taste
- with real bourbon vanilla
- ideal for making traditional Crème Brûlée
- very good heat stability
- easy to prepare, practical, quick & safe

Preparation:
Heat to 65 °C.



... portion and



... chill for min. 3 hours.



Before serving, sprinkle with sugar and caramelize with Brûléeccreme torch.



Caipirinha Crème Brûlée

Ingredients for 10 portions:

- 1 kg **frischli Brûléeccreme**
- grated zest of 2–3 organic limes
- 1 piece of fresh ginger (about 1 cm)
- 2 cl Cachaca (optional)
- brown sugar

1. 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.
2. Heat the **frischli Brûléeccreme**. Stir in the lime zest and ginger. Pour into heat-proof ramekins.
3. Sprinkle the ramekins with sugar and caramelize with the Brûléeccreme torch.
4. Garnish with sliced lime or grated lime zest.



Our indulgent trio for excellent dessert variations



Panna Cotta

Our dessert specialty based on an Italian recipe.

frischli Panna Cotta has the optimal turning out consistency and excellent stability. Heat the product to 65 °C, portion and chill for at least 3 hours.

- finely flavoured, based on an Italian recipe
- high cream content, home-made taste
- with real bourbon vanilla
- ideal for making traditional Panna Cotta
- versatile variations
- easy to prepare, practical, quick & safe

Preparation:
Heat to 65 °C.



... portion and



... chill for min. 3 hours.
Before serving, briefly put ramekins in hot water and turn out.



Panna Cotta with mint & chocolate sauce

Ingredients for 10 portions:

- 1 kg **frischli Panna Cotta**
- peppermint extract / oil
- 1 bunch of fresh peppermint
- 500 ml water
- 125 g sugar
- 5 sheets of white gelatine
- 1 kg **frischli Chocolate Sauce**
- mint leaves

1. Heat **frischli Panna Cotta** to approx. 65 °C. Then add the peppermint extract / oil. Attention: the concentration of peppermint extract varies greatly. If peppermint oil is used, only a few drops are needed!
2. Rinse glass ramekins with cold water, fill with the Panna Cotta mixture and chill for at least 3 hours.
3. Soften the gelatine in cold water. Pick mint leaves from the stem, wash, put in a pot and douse with hot water. Leave for 10 minutes and drain. Add sugar, bring briefly to a boil and then reduce a little over a small flame. Squeeze the gelatine out well and dissolve in the cooled liquid. Fill the glass ramekins with the Panna Cotta and chill until the mixture has solidified.
4. Just before serving, briefly put the ramekins in warm water and turn out onto dessert plates. Garnish with **frischli Chocolate Sauce** and mint leaves.





Tiramisucreme

Our dessert specialty based on an Italian recipe.

frischli Tiramisu-Creme uses no raw eggs and guarantees a maximum product safety. Just spread the product on the soaked ladyfingers.

- finely flavoured, based on an Italian recipe
- ready-to-use, no whipping required
- versatile variations
- high stability, great for cakes

Preparation:

Spread the creme on the ladyfingers and ...



... chill for min. 3 hours



Mango Tiramisu

Ingredients for 10 portions:

- 1 kg **frischli Tiramisucreme**
- 750 g mango (ripe and fresh or frozen)
- 50 ml lime juice
- 25 g sugar
- 150 g ladyfingers
- 100 ml orange juice
- 25 g coconut chips
- 25 g white chocolate

1. Puree half of the mango. Cut the other half into small cubes and flavour to taste with lime juice.
2. Split the ladyfingers into thirds and make them stand upright in glasses. Soak with the orange juice. Alternate **frischli Tiramisucreme** and the mango puree to fill the glasses. Chill for a few hours.
3. Before serving, garnish with the marinated mango cubes, coconut chips and white chocolate.

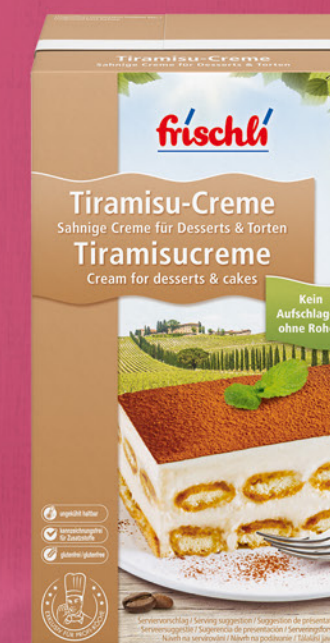


Delicious classics, loved everywhere

From much-loved Panna Cotta or Tiramisucreme creations to enticing Brûlée-creme – with each of our three premium dessert classics, we invite you to a delightful culinary journey, allowing you to come up with delicious dessert creations your guests will dream about.

Excite with much-loved and popular dessert classics from around the world!

- ✓ excellent flavour, home-made taste
- ✓ easy & uncomplicated handling
- ✓ for classic recipes or as a versatile basis for your own creations
- ✓ high product safety
- ✓ ready-to-serve
- ✓ store ambient



Facts & figures

Panna Cotta

Product Description	Weight	Art.-No.	No additives requiring special labelling	Allergy labelling	Fat content per 100 g	Amount of packs per tray
frischli Panna Cotta	1000 g	2670	•	Milk	18 g	6 x 1 kg

Brûléeecreme

Product Description	Weight	Art.-No.	No additives requiring special labelling	Allergy labelling	Fat content per 100 g	Amount of packs per tray
frischli Brûléeecreme	1000 g	2671	•	Milk, Egg	16 g	6 x 1 kg

Tiramisucreme

Product Description	Weight	Art.-No.	No additives requiring special labelling	Allergy labelling	Fat content per 100 g	Amount of packs per tray
frischli Tiramisucreme	1000 g	1162	•	Milk	13 g	6 x 1 kg



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Förderkreis-
mitglied

