

frischli

RANGE
Desserts





Delicious desserts will excite your guests

Delicious desserts top off every menu. That is exactly why we have developed a versatile range of premium dessert products for this special moment of joy.

Perfectly tailored to the high expectations of the modern commercial kitchen and as the ideal basis for individual, delighting dessert creations.

Welcome to the delightful dessert world of frischli!

Your benefits:

- ✓ no labelling required for additives
- ✓ vast range of premium dessert products
- ✓ great homemade taste
- ✓ ready-to-serve = minimal amount of ingredients & time
- ✓ exclusively for professional chefs
- ✓ easy & versatile use
- ✓ no artificial colours

Discover variety

Treat your guests to irresistible dessert products from our vast product range.

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Dessert Classics

Delicious, much-loved & irresistible

Excite your guests with much-loved dessert highlights. Homemade appeal and great taste for demanding bulk consumers and gourmets.



Vanillary – creamy – tasty!

frischli Vanilla Pudding

The classic dessert with the much-loved vanilla flavour.



So creamy, so chocolaty!

frischli Chocolate Pudding

With an exceptionally aromatic chocolate flavour. Also available as 1 kg packaging.



With real cornmeal!

frischli Pudding Semolina

Fine pudding with cream.

Creamy dessert classics come in 1 kg or 5 kg pails

- no labelling required for additives
- ready-to-serve
- ideal for stock keeping
- excellent storability without refrigeration
- suitable for a vegetarian diet

Also available as 85 g-portions!



Ask your area sales manager!

Fruit Puddings

Fruity & delightful

Our delicious dessert trio for all fruit lovers out there. Creamy fruit puddings combine fruity freshness with very fine cream.



frischli Fruit Pudding Fruit of the Forrest



frischli Fruit Pudding Strawberry



frischli Fruit Pudding Peach-Apricot

The only ready-to-serve fruit puddings with real pieces of fruit!

- no labelling required for additives
- with real pieces of fruit
- with an extra high fruit content
- full-flavoured fruit taste



Creamy Puddings

Ready-to-serve creamy puddings for gourmets

These puddings are a total delight due to the extra amount of cream. Easily divided into individual portions and perfect for demanding bulk consumers in the hotel, gastronomy or catering business.

frischli



Intense chocolate flavour due to an extra amount of cocoa

frischli Pudding Dark Chocolate 50 %

A unique chocolate experience.



With a tasty coffee flavour!

frischli Pudding Latte Macchiato

The pudding option à la latte macchiato.



Extra tasty & super creamy!

frischli Pudding with Cream

The irresistible dessert delight.



With real hazelnuts!

frischli Pudding Nuts-Nougat

A nutty-creamy pudding dessert.



With delicious caramel!

frischli Pudding Caramel

The perfect pudding for caramel lovers.



The first panna cotta pudding for bulk consumers!

frischli Pudding Panna Cotta

A deliciously creamy and trendy dessert. For various combinations, gelatine free.

All products come in a practical 5 kg pail.

- no labelling required for additives
- in a space-saving, angular 5 kg pail
- comfortable handle
- resealable
- freshly sealed with a removable foil

Also available as 85 g-portion!



Ask your area sales manager!



frischli

Desserts with 6 % added sugar

Especially for nursery, school, canteen or hospital catering

Our milk puddings are exclusively produced with low-fat milk and less added sugar. Perfect to match the high quality standards of nursery and school catering.

WITH
1.5 % FAT AND
6 % ADDED
SUGAR



**frischli
Milk Pudding
Chocolate**



**frischli
Milk Pudding
Vanilla**



**frischli
Milk Pudding
Shortbread**



Perfect
for nursing
homes
...

Also available as 85 g-portions!



Ask your area sales manager!

... and
for school
catering



THE DESSERT DELIGHT FOR SPECIAL DEMANDS

Our delicious milk puddings are the optimal solution for the special catering demands and conditions of educational, health and nursing institutions, while also counteracting cost pressure, lack of time and increasing quality standards.



**Perfect freshly-cooked
consistency!**

frischli Milk Rice

Serve as a classic dessert
or as main dish.
For various combinations.



**With 1.5 % fat and
6 % added sugar!**

frischli Semolina Porridge

A school and senior
catering delight.
Heatable.



Your benefits:

- no labelling required for additives
- especially for nursery, school, canteen or hospital catering
- with 1.5 % fat and 6 % added sugar
- no artificial sweeteners
- suitable for a vegetarian diet

International Desserts

Delicious classics that delight everyone and everywhere

Each of our three international desserts is a tasty invitation to a culinary journey and could either be used as a classic dessert or as a basis for individual creations.



Original Italian recipe!

frischli Panna Cotta

A much-loved classic with great home-made taste. Heatable.



French-style speciality.

frischli Brûléeccreme

A delicious dessert highlight for your canteen, easy-to-make. Heatable.



Already seasoned to taste, no whipping needed!

frischli Tiramisuccreme

An ideal basis for delicious desserts and cakes. Convincing stability and guaranteed perfect portioning. No raw eggs for maximum product safety.



Buttermilk Desserts

Deliciously creamy, fruity and fresh

Our refreshing buttermilk dessert trio with three delicious flavours. Ready-to-serve and perfect for innovative, fruity, fresh dessert impulses.



frischli Buttermilk Dessert Blueberry



frischli Buttermilk Dessert Lime-Lemon



frischli Buttermilk Dessert Mango

Three exciting and delicious flavours!

- no labelling required for additives
- great taste with only 3.4 % fat
- lactose- & gluten-free
- refreshing, slightly sour taste
- with real pieces of fruit & less sugar
- suitable for a vegetarian diet



Dessert Crèmes

Unique dessert highlights

Irresistible combinations of cream and fruit or chocolate convince every dessert fan. All crèmes are the perfect basis for versatile creative ideas.



With tasty chocolate chips!

frischli Stracciatella Crème

With smooth cream. Chocolate chips are enclosed.



A dessert crème with a special flavour!

frischli Mandarin-Mascarpone Crème

Creamy taste with a hint of mascarpone, real pieces of mandarin.



Extra delicious, extra creamy

frischli Pear-Quince-Mascarpone Cream

Creamy with a hint of mascarpone. With real pieces of pear.



Trending & innovative dessert experience!

frischli Cheesecake Dessert

A delicious combination of yoghurt and curd with a fine hint of lemon.



Refreshing & creamy, full of taste!

frischli Kefir-Dessert Raspberry

Creamy, fruity, tasty. With delicate acidity.



With extra crunchy chocolate chips!

frischli Banana split cream

With a particularly creamy consistency. Chocolate chips are enclosed.



Extra fruity with 80% fruit content!

frischli Red Berry Pudding

An ideal combination with frischli Custard. With 55 % red fruit.



Organic Milk Puddings

2 × organic pudding delight

Two creamy, delicious milk pudding flavours with certified organic quality. Ideal for nursery and school catering.



frischli
Organic Milk Pudding
Chocolate



frischli
Organic Milk Pudding
Vanilla

14



2 × organic pudding delight

- Optimal production: made of raw milk from German quality farms
- Certified quality: features the EU organic logo
- No additives requiring special labelling
- For nursery and school catering: with 1.5 % milk fat and max. 6 % added sugar
- Store ambient: for easy handling



DE-ÖKO-001
EU-/non-EU
Agriculture

Yo-Fruit Yoghurt Product

Delicious Yo-Fruit trio with full taste

They come in three tasty flavours: vanilla, strawberry and peach-passion fruit - made from low-fat milk and with 6 % added sugar. Perfect for menu planning in everyday school life. Suitable for ambient storage.

FROM
LOW-FAT MILK
WITH 6 %
ADDED SUGAR



frischli
Yo-Fruit
Strawberry



frischli
Yo-Fruit
Vanilla

15



frischli
Yo-Fruit Peach-
Passion Fruit

store
ambient



The yoghurt* trio for big and small gourmets

- *Yoghurt product, store ambient
- Ideal for nursery and school catering: low-fat milk and 6 % added sugar per 100 g
- No chunks, less sweet
- No additives requiring special labelling
- Suited for a vegetarian diet

Sweet Dessert Sauces

frischli

Your guests deserve the best

Top off your desserts with sweet creamy sauces, which are the perfect fit for all kinds of desserts, ice cream or fruit. Served hot or cold – always a one-of-a-kind indulgence.



With genuine vanilla extract from Madagascar!

frischli Bourbon Vanilla Sauce

With great colour characteristics.



Intense chocolate flavour, subtle sweetness!

frischli Chocolate Sauce

With UTZ-certified cocoa.



With a hint of vanilla!

frischli Custard

With great colour characteristics.



In a practical freshly sealed 5 litre pail!

frischli Vanilla Dessert Sauce

With great colour characteristics.

So practical – our dosing pump!

For quick and clean dosing. Perfect for the 5 litre pail.

For more information, please visit:
www.frischli-foodservice.de/en



Recipe Inspirations

Excite with creative dessert ideas

Treat your guest to varied and creative dessert compositions. Feel inspired by our sweet ideas...

Organic Vanilla Pudding with raspberries

Preparation

1. Mix raspberry fruit preparation and lemon juice until smooth.
2. Portion **frischli Organic Milk Pudding Vanilla** in glasses.
3. Add raspberry fruit preparation on top of the pudding and garnish 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 pcs.)



Organic Chocolate Pudding "cherry-banana"

Preparation

1. Cut 1/3 of the bananas into thin slices.
2. Puree the remaining bananas with the cherry juice.
3. Portion **frischli Organic Milk Pudding Chocolate** in glasses and put banana slices on top.
4. Add banana-cherry puree on top of the pudding and garnish with a banana slice.

Ingredients for 10 portions:

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



Yo-Fruit Strawberry with strawberry sauce & white chocolate

Preparation

1. Heat strawberries and agave syrup, bring to a brief boil, purée and cool down.
2. Portion **frischli Yo-Fruit Strawberry** in glasses.
3. Add strawberry sauce on top.
4. Finely grate white chocolate and sprinkle on top.

Ingredients for 10 portions:

- 150 g strawberries
- 10 g agave syrup
- 800 g **frischli Yo-Fruit Strawberry**
- 10 g white chocolate



Buttermilk Dessert Blueberry with vanilla sauce & cashew nuts

Preparation

1. Chop and roast cashew nuts briefly.
2. Portion **frischli Buttermilk-Dessert Blueberry** into dessert glasses.
3. Spread **frischli Vanilla-Sauce** on top and garnish with roasted cashews.

Ingredients for 10 portions:

- 50 g cashew nuts
- 1 kg **frischli Buttermilk-Dessert Blueberry**
- 400 g **frischli Vanilla-Sauce**



Yo-Fruit Peach-Passion Fruit with peach cubes & roasted coconut chips

Preparation

1. Cut peaches into fine cubes.
2. Lightly roast coconut chips.
3. Portion **frischli Yo-Fruit Peach-Passion Fruit** in glasses.
4. Add peach cubes on top and garnish desserts with coconut chips.

Ingredients for 10 portions:

- 150 peach, pitted
- 10 g coconut chips
- 800 g **frischli Yo-Fruit Peach-Passion Fruit**



Cheesecake Dessert with elderberry-pear compote & biscuit

Preparation

1. Cut pears into fine cubes, add elderberry juice and sugar. Simmer for about 20 minutes and let it cool down.
2. Portion **frischli Cheesecake-Dessert** into dessert glasses.
3. Spread the elderberry-pear compote on top.
4. Cut biscuits into cubes and garnish the desserts.

Ingredients for 10 portions:

- 250 g pear, cored and peeled
- 100 ml elderberry juice
- 20 g sugar
- 1 kg **frischli Cheesecake-Dessert**
- 40 g biscuit, light



Banana-Split-Bowl with exotic fruits

Preparation

1. Cut papaya, banana and kiwi into cubes.
2. Portion **frischli frischli Banana split cream** into small bowls.
3. Arrange the fruits on one side of the bowl.
4. Decorate the bowls with coconut chips.

Ingredients for 10 portions:

- 150 g papaya
- 150 g banana
- 150 g kiwi
- 1 kg **frischli Banana split cream**
- 20 g coconut chips



Find our full product range & more recipes at www.frischli-foodservice.de/en



Success to go

Trendy, practical & uncomplicated: desserts to go

Invite your guests to delicious desserts on the go ideas – while increasing your impulse purchase potential.



Our tip:
Desserts for
on the go-cups



Portion, garnish, profit!

Our products offer the optimal basis for **quick, efficient desserts** – so varied and delicious!

Perfect dessert options ...

... for living group concepts & ward catering!

Our classic puddings are the optimal solution for the special conditions and demands of ward catering and family-like living group institutions.



Your benefits:

- **Delicious:** refined with cream
- **Flexible:** a new idea each day
- **Uncomplicated:** only garnish & serve
- **Trending:** no labelling required for additives
- **Quick:** with a flick of the wrist
- **Easy:** store ambient products



Product details

Product name	Art. no.	Weight	Fat content per 100 g	hot usage possible	Allergy labelling	Suited for a lactose-free diet	No labelling required for additives	Suitable for vegetarian diet	Gelatine (beef)
Dessert Classics									
Chocolate Pudding with cream*	2550	5 kg	6.1 g	•	Milk		•	•	
Vanilla Pudding with cream*	2551	5 kg	6.0 g	•	Milk		•	•	
Pudding Semolina with cream	2552	5 kg	6.1 g		Milk, gluten		•	•	
Chocolate Pudding with cream*	2660	1 kg	6.1 g	•	Milk		•	•	
Fruit Puddings									
Strawberry with cream	2560	5 kg	5.0 g		Milk		•	•	
Peach-Apricot with cream	2561	5 kg	5.0 g		Milk		•	•	
Fruit of the Forrest with cream	2562	5 kg	5.0 g		Milk		•	•	
Creamy Puddings									
Caramel with cream*	2553	5 kg	5.9 g	•	Milk		•	•	
Latte Macchiato with cream*	2554	5 kg	5.9 g	•	Milk		•	•	
Nuts/Nougat with cream*	2555	5 kg	3.7 g	•	Milk, nuts		•	•	
Panna Cotta with cream*	2556	5 kg	6.1 g	•	Milk		•	•	
Pudding with Cream*	2557	5 kg	7.2 g	•	Milk		•	•	
Dark Chocolate 50 % with cream*	2569	5 kg	5.2 g	•	Milk		•	•	
Desserts with 6% added sugar									
Milk Rice	2500	5 kg	1.5 g	•	Milk		•	•	
Semolina Porridge	2530	5 kg	1.5 g	•	Milk, gluten		•	•	
Milk Pudding Chocolate*	2540	5 kg	1.5 g	•	Milk		•	•	
Milk Pudding Vanilla*	2541	5 kg	1.5 g	•	Milk		•	•	
Milk Pudding Shortbread*	2542	5 kg	1.5 g	•	Milk, gluten		•	•	
International Desserts									
Tiramisucreme	1162	1 kg	21 g		Milk		•		•
Panna Cotta	2670	1 kg	18 g		Milk		•		•
Brûléecreme	2671	1 kg	16 g		Milk, egg		•		•
Buttermilk Desserts									
Buttermilk Dessert Mango**	2630	5 kg	3.4 g		Milk		•	•	
Buttermilk Dessert Lime-Lemon**	2632	5 kg	3.4 g		Milk		•	•	
Buttermilk Dessert Blueberry**	2633	5 kg	3.4 g		Milk		•	•	
Dessert Crèmes									
Stracciatella Crème	2564	5 kg	7.5 g		Milk, soy		•	•	
Pear-Quince-Mascarpone Crème	2566	5 kg	5.1 g		Milk		•	•	
Mandarin-Mascarpone Crème	2567	5 kg	5.1 g		Milk		•	•	

* can be used as milk soup when heated.

** Lactose content < 0,1g/100 g

Product name	Art. no.	Weight	Fat content per 100 g	hot usage possible	Allergy labelling	Suited for a lactose-free diet	No labelling required for additives	Suitable for vegetarian diet	Gelatine (beef)
Dessert Specialities									
Banana Split Cream	2563	5 kg	6.0 g		Milk, soy		•	•	
Cheesecake Dessert	2574	5 kg	6.0 g		Milk, egg		•		•
Kefir-Dessert Raspberry	2620	5 kg	3.5 g		Milk		•	•	
Red Berry Pudding	2650	5 kg	0.2 g				•	•	
Organic Milk Puddings									
Organic Milk Pudding Chocolate	2535	5 kg	1.7 g		Milk		•	•	
Organic Milk Pudding Vanilla	2536	5 kg	1.4 g		Milk		•	•	
Yo-Fruit Yoghurt Product									
Yo-Fruit Vanilla	1900	5 kg	1.5 g		Milk		•	•	
Yo-Fruit Strawberry	1901	5 kg	1.5 g		Milk		•	•	
Yo-Fruit Peach-Passion Fruit	1902	5 kg	1.5 g		Milk		•	•	
Portions 85 g									
Chocolate Pudding with cream	2810	85 g	6.2 g		Milk		•	•	
Vanilla Pudding with cream	2811	85 g	6.1 g		Milk		•	•	
Hazelnut Nougat Pudding with cream	2812	85 g	3.7 g		Milk		•	•	
Pudding Panna Cotta with cream	2813	85 g	6.1 g		Milk		•	•	
Pudding Caramel with cream	2814	85 g	6.0 g		Milk		•	•	
Semolina Pudding with cream	2815	85 g	6.1 g		Milk		•	•	
Milk Pudding Chocolate	2830	85 g	1.5 g		Milk		•	•	
Milk Pudding Vanilla	2831	85 g	1.5 g		Milk		•	•	
Milk Pudding Shortbread	2832	85 g	1.5 g		Milk		•	•	
Sweet Dessert Sauces									
Chocolate Sauce with cream	1200	1 Litre	9.3 g	•	Milk		•	•	
Custard with cream	1202	1 Litre	9.6 g	•	Milk		•	•	
Bourbon Vanilla Sauce	1208	1 Litre	11.0 g	•	Milk		•	•	
Vanilla Dessert Sauce	1249	5 Litre	5.9 g	•	Milk		•	•	



Find our full
product range &
more recipes at
[www.frischli-
foodservice.de/en](http://www.frischli-foodservice.de/en)

