

frischli

Fruity fresh Buttermilk Desserts



Buttermilk Dessert with coconut-rusk-chips

Ingredients for 10 portions:

- 200 g coconut-rusk (20 small rusks)
- 1 kg **frischli Buttermilk Dessert Blueberry**
- 30 g coconut chips

Preparation:

1. Coarsely chop the coconut-rusk.
2. Layer **frischli Buttermilk Dessert Blueberry** and the coconut rusk (start off and end with Buttermilk Dessert Blueberry).
3. Garnish the desserts with coconut chips.



Buttermilk Dessert „Granola Trifle“

Ingredients for 10 portions:

- 1 kg **frischli Buttermilk Dessert Blueberry**
- 30 g fruit granola with blueberries

Preparation:

1. Alternate layering **frischli Buttermilk Dessert Blueberry** and fruit granola (put a little bit of granola aside), end with Buttermilk Dessert Blueberry.
2. Garnish the desserts with the remaining granola.



Buttermilk Dessert with mango & basil

Ingredients for 10 portions:

- 1 kg **frischli Buttermilk Dessert Mango**
- 20 g basil, chopped
- 200 g mango purée
- 20 g bittersweet chocolate, grated

Preparation:

1. Divide **Buttermilk Dessert Mango** among glass bowls.
2. Mix basil with mango purée and add on top of the Buttermilk Dessert. Garnish with grated chocolate.



Tip:

Garnish the desserts with additional chili threads!

„Mango-Coconut- Buttermilk“-Dessert

Ingredients for 10 portions:

- 170 g coconut macaroons
- 1 kg **frischli Buttermilk Dessert Mango**

Preparation:

1. Coarsely chop 150 g of coconut macaroons and fill into glasses.
2. Fill up with **Buttermilk Dessert Mango** and garnish with the 20 g of coconut macaroon chunks.



„Buttermilk Fresh“- Dessert

Ingredients for 10 portions:

- 150 g lemon wafers
- 1 kg **frischli Buttermilk Dessert Lime-Lemon**
- 50 ml chocolate syrup
- 30 g chocolate drops
- lemon- and lime zest

Preparation:

1. Chop lemon wafers and fill into glasses.
2. Fill up with **frischli Buttermilk Dessert Lime-Lemon** and garnish with chocolate syrup, chocolate drops and lemon- and lime zest.



Buttermilk Dessert Lime-Lemon-Trifle

Ingredients for 10 portions:

- 150 g lemon pie
- 1 kg **frischli Buttermilk Dessert Lime-Lemon**
- 25 g poppy seed, ground
- 20 g white chocolate rasps

Preparation:

1. Chop lemon cake and fill into glasses.
2. Mix **frischli Buttermilk Dessert Lime-Lemon** with poppy seed and add on top.
3. Garnish with white chocolate.



Buttermilk Desserts to fall in love with

Here come the creamy dessert highlights for your company catering!

Our deliciously creamy Buttermilk Dessert triple is the perfect choice, if you want to serve a new, fruity fresh dessert to your guests. Our fresh flavours, Blueberry, Mango, Lime-Lemon, appeal to a broad customer base and cater fresh moments of indulgence for all tastes.

Each Buttermilk Dessert is ready-to-serve and offers a high convenience degree. Ideal for quick usage in the communal catering sector – perfect as well for quickly made, creative dessert variations.

Treat your guests to our promising dessert impulses!

Fresh benefits for your success:

- ✓ lactose-free
- ✓ ready-to-serve
- ✓ with delicate acidity
- ✓ great taste with only 3.5 % fat
- ✓ lots of real fruit & less sugar
- ✓ suited for a vegetarian diet
- ✓ gluten-free



Facts & figures

Buttermilk Dessert Blueberry

Product description	Weight	Art. No.	Suited for a vegetarian diet	Allergy labelling	Suited for a lactose-free* diet	Fat content per 100 g	EAN
frischli Buttermilk Dessert Blueberry*	5 kg	2633	•	Milk	•	3.4 g	4045500026330

Buttermilk Dessert Mango

Product description	Weight	Art. No.	Suited for a vegetarian diet	Allergy labelling	Suited for a lactose-free* diet	Fat content per 100 g	EAN
frischli Buttermilk Dessert Mango*	5 kg	2630	•	Milk	•	3.4 g	4045500026309

Buttermilk Dessert Lime-Lemon

Product description	Weight	Art. No.	Suited for a vegetarian diet	Allergy labelling	Suited for a lactose-free* diet	Fat content per 100 g	EAN
frischli Buttermilk Dessert Lime-Lemon*	5 kg	2632	•	Milk	•	3.4 g	4045500026323

* Lactose content < 0,1g /100 g

Make profit with frischli!

Our sample price shows how you can generate maximum revenue with minimum effort. Perfect for you – and for all savourers among your guests.

Our price sample:

	Buttermilk
0,20 €	Dessert
0,10 €	Decoration
= 0,30 €	Total
<hr/>	
> 1,00 €	Selling price
<hr/>	
= 0,70 €	Margin



frischli Milchwerke GmbH, Bahndamm 4, 31547 Rehburg-Loccum,
Phone +49 50 37 / 301-0, Fax +49 50 37 / 301-120, E-Mail: verkauf@frischli.de

Discover our entire product range: www.frischli-foodservice.de/en

Förderkreismitglied



092020