

**frischli**

Always a recipe for success



# Bon Voyage

DESSERT INSPIRATION  
FROM ALL OVER  
THE WORLD



# To a good pleasure Journey ...

## Bon Voyage

Delightful moments play a major role all over the world – be it in Europe or in other continents and countries. Thus, we have had a look around the globe and created new, extraordinary recipe ideas, which feature fruits and ingredients typical to a range of countries.

Tasty, simple and quick to prepare as well as enticing!

frisch!

Invite your guests on a pleasure-filled journey and add some variety to your menu, which encourages to dream of the wide world. Up and away – and also for take-away, as a tasty dessert to go.

Have fun with our new, indulgence-promising inspirations from all over the world!

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# USA

Preparation time: 20 min

## Yo-Fruit Peach trifle with cookies & caramelized pecan nuts

### Ingredients for 10 portions:

- 75 g pecan nuts
- 15 g maple syrup
- 300 g chocolate cookies
- 1 kg **frischli Yo-Fruit Peach Passion-fruit**

### Preparation:

1. Heat-up the pecan nuts with maple syrup and let it caramelize.
2. Dice the chocolate cookies.
3. Fill half of the dessert glasses with **frischli Yo-Fruit Peach Passion-fruit** and spread half of the diced cookies on top.
4. Add the rest of the **frischli Yo-Fruit Peach Passion-fruit** to the glasses and add some cookies on top.
5. Garnish with pecan nuts.

### TIP

Also tasty with peanut brittle instead of pecan nuts.



Washington D. C.



# Brazil

Preparation time: 35 min

Cooling time: 60 min

## Chocolate pudding with spicy plum compote & coconut flakes

### Ingredients for 10 portions:

- 350 g plums, pitted
- 15 g brown sugar
- Cinnamon, chili
- 1 kg **frischli Dark Chocolate Pudding 50 %**
- 5 g coconut flakes

### Preparation:

1. Dice the plums, heat-up with sugar, let simmer for about 15 minutes, season with cinnamon and chili and leave to cool.
2. Brown the coconut flakes and let them cool down briefly.
3. Portion **frischli Dark Chocolate Pudding 50 %** into glasses.
4. Spread the plum compote on top and garnish with coconut flakes.

### TIP

The compote can also be combined with pineapples.



Brasília

# Caribbean

**Preparation time:** 20 min  
**Cooling time:** 15 min

## Semolina pudding with mango coconut mousse & roasted coconut chips

### Ingredients for 10 portions:

- 10 g coconut chips
- 300 g mango pulp
- 30 g coconut milk
- 1 kg **frischli Semolina Pudding**

### Preparation:

1. Brown the coconut chips and leave to cool.
2. Blend the mango pulp with the coconut milk well and pour into glasses.
3. Add **frischli Semolina Pudding** on top and garnish with coconut chips.



Havana

# England

**Preparation time:** 30 min  
**Cooling time:** 30 min  
**Baking time:** 15 min

## Mandarin mascarpone cream with chocolate crumble & mandarins

### Ingredients for 10 portions:

- 75 g wheat flour
- 25 g baking cocoa
- 75 g brown sugar
- 75 g butter
- 1 pinch of salt
- 1 kg **frischli Mandarin Mascarpone Cream**
- 50 g mandarin pieces

### Preparation:

1. Make a crumble from flour, baking cocoa, sugar, butter and salt. Bake at 18 °C for 15 minutes and leave to cool.
2. Portion **frischli Mandarin Mascarpone Cream** into glasses.
3. Spread the chocolate crumble on top and garnish with mandarin pieces.

### TIP

The crumble can additionally be seasoned with cinnamon.



London





# France

Preparation time: 40 min

## Pear quince mascarpone cream with spicy pear & hazelnuts

### Ingredients for 10 portions:

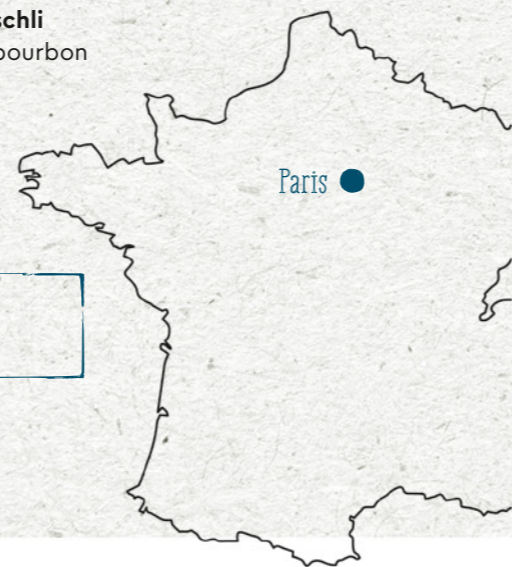
- 160 g wheat flour
- 250 ml milk
- 110 g whole egg
- 2 tsp. bourbon vanilla sugar
- 1 pinch of salt
- 400 g apples, deseeded and sliced into rings
- 50 ml vegetable oil
- 20 g sugar
- 500 g **frischli Chocolate Sauce**
- 200 g **frischli Whipping Cream 30%**, beaten stiff

### Preparation:

1. Make a dough from flour, milk, egg, vanilla sugar and salt. Let it sit briefly.
2. Fry the apple rings in 25 ml vegetable oil, sprinkle sugar on both sides and let them caramelize.
3. Bake 10 crêpes from the dough in the remaining oil.
4. Portion **frischli Chocolate Sauce** into small bowls and serve with crêpes and apple rings.
5. Garnish the desserts with **frischli Whipping Cream** and some bourbon vanilla sugar.

### TIP

Use ready-made crêpes as a faster variety.



# Germany

Preparation time: 25 min

## Buttermilk desserts with honey cake & blueberry blackberry sauce

### Ingredients for 10 portions:

- 125 g blueberries, frozen
- 125 g blackberries, frozen
- 25 g sugar
- 180 g honey cake
- 1 kg **frischli Buttermilk Dessert Blueberry**

### Preparation:

1. Heat-up blueberries, blackberries and sugar, let it simmer for 15 minutes, blend and leave to cool.
2. Dice the honey cake finely, spread one third into glasses and pour one third of the blueberry blackberry sauce on it.
3. Fill the glasses halfway with **frischli Buttermilk Dessert Blueberry** and add layers of 1/3 honey cake, sauce and **frischli Buttermilk Dessert Blueberry**.
4. Garnish the desserts with the remaining honey cake and fruit sauce.





# Italy



**Preparation time:** 30 min  
**Cooling time:** 30 min

## Rosemary panna cotta with fried peach slices

### Ingredients for 10 portions:

- 300 g peaches, cut into halves and pitted
- 30 g butter
- 15 g sugar
- Vanilla pulp
- 3 g fresh rosemary leaves, finely chopped
- 1 kg **frischli Panna Cotta**
- Fresh rosemary

### Preparation:

1. Cut the peaches into thin slices.
2. Heat-up butter in a pan, add the peach slices, sprinkle sugar on top and fry from both sides until they develop a brown colour.
3. Stir some vanilla pulp into the butter, toss peach slices in the pan and leave to cool.
4. Stir chopped rosemary into the **frischli Panna Cotta** and portion into glasses.
5. Spread the peach slices on top and garnish with rosemary.

### TIP

For a more intense aroma, the rosemary can be fried together with the peaches in butter.



# Sicily



**Preparation time:** 25 min  
**Cooling time:** 2 hrs

## Latte macchiato pudding with strong espresso jelly

### Ingredients for 10 portions:

- 30 g sugar
- 5 g gelatine, powdered
- 3 ml vanilla extract
- 300 ml espresso, freshly brewed
- 1 kg **frischli Latte Macchiato Pudding**
- 50 ml **frischli Whipping Cream 30 %**, beaten stiff
- 50 g biscotti, coarsely chopped

### Preparation:

1. Stir sugar, gelatine and vanilla extract into the hot espresso and let it cool down to room temperature.
2. Portion **frischli Latte Macchiato Pudding** into glasses.
3. Pour the espresso mix carefully on top and refrigerate.
4. Garnish the espresso jelly with **frischli Whipping Cream 30 %** and biscotti pieces.





# Austria

**Preparation time:** 30 min

**Cooling time:** 60 min

## Pear quince mascarpone cream with spiced pear & hazelnuts

### Ingredients for 10 portions:

- 350 g pears, deseeded and peeled
- 20 g brown sugar
- Cardamom, ground
- Cloves, ground
- 1 kg **frischli Pear Quince Mascarpone Cream**
- 10 g hazelnuts, shaved

### Preparation:

1. Dice the pears and mix with sugar. Season to taste with spices and heat-up. Let it simmer for about 10 minutes and leave to cool.
2. Portion **frischli Pear Quince Mascarpone Cream** into bowls.
3. Spread the spiced pears on top and garnish with hazelnuts.

### TIP

For a more spicy variety add some chilli to the pears.



# Greece

**Preparation time:** 20 min

## Organic milk pudding vanilla with walnuts & walnut fig topping

### Ingredients for 10 portions:

- 100 g walnut kernels, ground
- 1 kg **frischli Organic Milk Pudding Vanilla**
- Light, seedless grapes
- 80 g figs, dried
- 30 g walnut kernels, coarsely chopped

### Preparation:

1. Stir the ground walnuts into the **frischli Organic Milk Pudding Vanilla** and portion into glasses.
2. Cut the grapes into halves, chop the figs and mix together.
3. Spread the grape fig salad onto the puddings.
4. Garnish the desserts with chopped walnuts.





# Turkey

**Preparation time:** 15 min

## Chocolate chili pudding with Turkish nougat & pistachios

**Ingredients for 10 portions:**

- 150 g Turkish nougat
- 1 kg **frischli Milk Pudding Chocolate**
- Chili powder
- 30 g pistachios, chopped

**Zubereitung:**

1. Dice the nougat.
2. Season the **frischli Milk Pudding Chocolate** to taste with chili powder and portion into glasses.
3. Spread the nougat dices on top.
4. Garnish the desserts with pistachio.

### TIP

Desserts can additionally be garnished with pomegranate seeds.

Ankara



# India

**Preparation time:** 15 min

## Spiced organic rice pudding with honey cashews

**Ingredients for 10 portions:**

- 150 g cashews
- 25 g honey
- 1 kg **frischli Organic Rice Pudding**
- Cardamom, ground
- Cinnamon, ground
- Saffron
- Chili threads for garnishing

**Zubereitung:**

1. Heat-up the cashews with honey and let it caramelize.
2. Bring **frischli Organic Rice Pudding** to taste with the spices and portion into glasses.
3. Spread the cashews on top and garnish with chili threads.

### TIP

For a fruity variety, add some finely diced mango to the rice pudding.



# OUR APPLIED products



Art. no.	Product name	Weight	Vegetarian diet	Allergen declaration	Fat content per 100 g
1159	Whipping Cream 30 %	1 kg	•	Milk	30 g
1200	Chocolate Sauce	5 kg	•	Milk	9,3 g
1902	Yo-Fruit Peach Passion Fruit	5 kg	•	Milk	1,5 g
2501	Organic Rice Pudding	5 kg	•	Milk	1,3 g
2536	Organic Milk Pudding Vanilla	5 kg	•	Milk	1,4 g
2540	Milk Pudding Chocolate	5 kg	•	Milk	1,5 g
2552	Semolina Pudding	5 kg	•	Milk, Gluten	6,0 g
2554	Latte Macchiato Pudding	5 kg	•	Milk	5,9 g
2566	Pear Quince Mascarpone Cream	5 kg	•	Milk	5,1 g
2567	Mandarin Mascarpone Cream	5 kg	•	Milk	5,1 g
2569	Dark Chocolate Pudding 50%	5 kg	•	Milk	5,2 g
2633	Buttermilk Dessert Blueberry	5 kg	•	Milk	3,4 g
2670	Panna Cotta	1 kg		Milk	17 g

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

# TASTY cup-sized portions OF NEW impulses

Discover it  
now too!

## 2 x ORGANIC OAT DESSERTS

**Outstanding:** the organic oat trend desserts in handy 85 g cups come in the two tasty varieties chocolate and salted caramel. Made from high-quality ingredients.



- 100 % vegan
- Naturally lactose free
- Highest organic quality
- V-Label certified
- Store ambient



## 2 x LACTOSE-FREE DESSERTS

**Small, hygienic, tasty:** the buttermilk dessert duo comes in the fruity varieties mango and lime lemon. Available in 85 g cups.

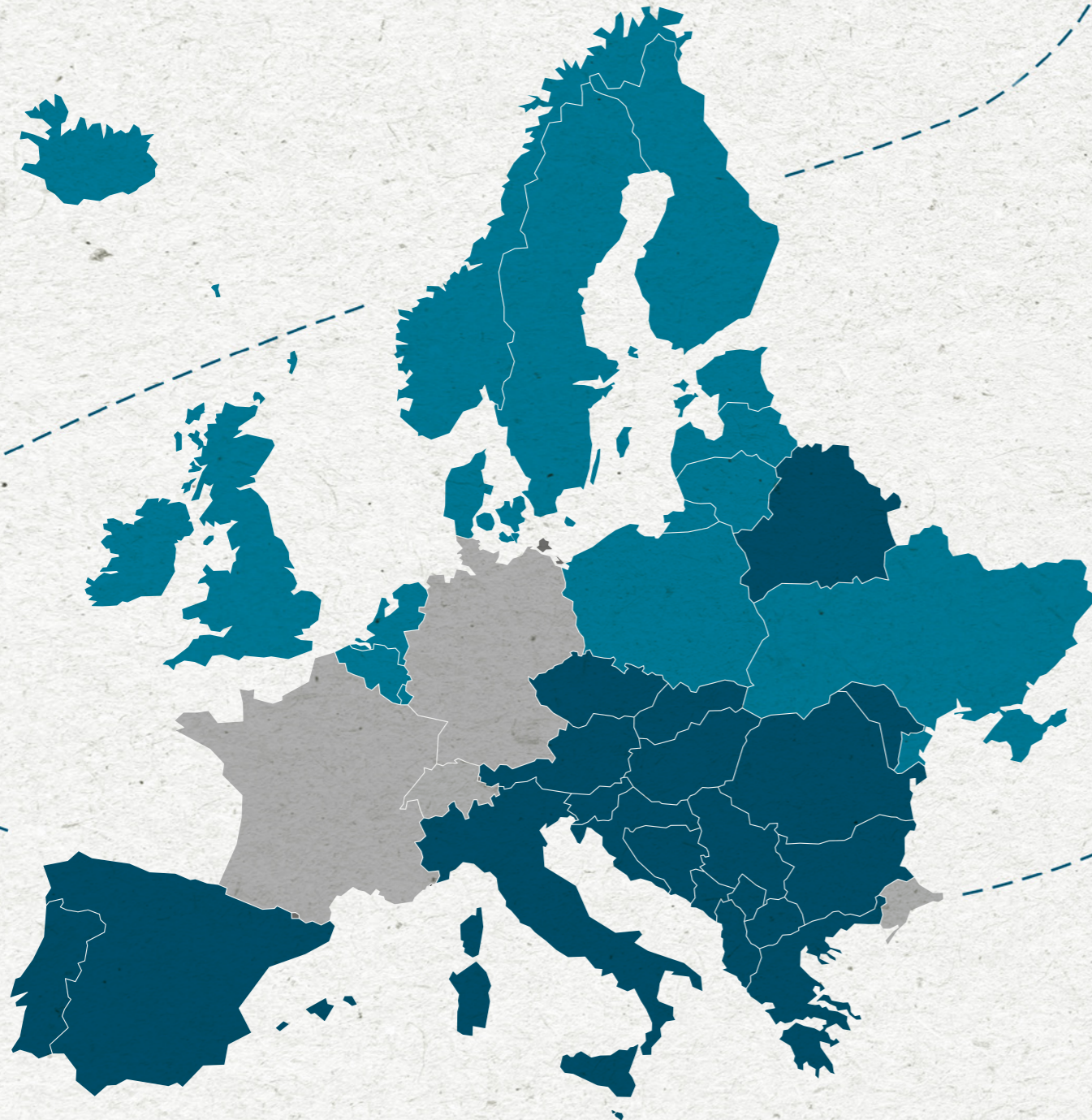
Lactose free, with 3.5% fat.

- Suitable for a vegetarian diet
- Lactose free (lactose content < 0.1 g / 100 g)
- Gluten free
- With real fruit & little sugar
- Store ambient

Also available for bulk-consumers in 5 kg pails.



WE ARE  
*here for you!*



## OUR SALES TEAM

As your experienced partner, we are happy to take care of your questions and concerns, as well as your orders as the dealer of your choice.

**Feel free to contact us – we are here for you and represented throughout Europe!**



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