



Bon Voyage

DESSERT INSPIRATION
FROM ALL OVER
THE WORLD





Bon Voyage...

A journey around the world, to different countries and cultures, is always a treat for the senses. Especially for the sense of taste, as this is where typical regional fruits, ingredients and recipes meet that open up new worlds of indulgence for us.

Let us invite you on a culinary journey: from Canada and the USA to Europe, from Africa to Australia and New Zealand. Delicious recipe ideas that combine frischli dessert products with the special extra from countries far and near – and promises a tempting variety for your guests.

Inspire with little moments of indulgence that taste like a vacation and create fresh sales impulses! Have a good journey to success.

... & bon appétit!

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Preparation time: 30 min

Hazelnut nougat pudding with raspberries & maple nut granola topping

Ingredients for 10 portions:

- 60 g rolled oats
- 15 g almond flakes
- 20 g hazelnuts, chopped
- 20 ml maple syrup
- 10 ml vegetable oil
- 1 kg **frischli Hazelnut Nougat Pudding**
- 200 g raspberries

Preparation:

1. Mix oats, almond flakes, hazelnuts, maple syrup and vegetable oil, roast together in a pan until golden brown and leave to cool.
2. Fill the dessert glasses with half of the **frischli Hazelnut Nougat Pudding**.
3. Put 10 raspberries aside and add the remaining raspberries to the pudding.
4. Add the remaining pudding, arrange granola on top and garnish with a raspberry.

TIP

Alternatively, you can use raspberry sauce.



Canada



Preparation time: 30 min

Strawberry cheesecake dessert with crackers & strawberries

Ingredients for 10 portions:

- 150 g crackers
- 1 kg **frischli Cheesecake Dessert**
- 300 g strawberries

Preparation:

1. Chop the crackers coarsely, put 10 pieces aside for garnishing and place the rest into dessert glasses.
2. Fill the dessert glasses with half of the **frischli Cheesecake Dessert**.
3. Cut strawberries in half, slice and add them to the cheesecake dessert. Put ten slices aside for garnishing.
4. Add the remaining cheesecake dessert and garnish with crackers and strawberry slices.

TIP

Alternatively, you can use strawberry purée.



USA





Honolulu



Preparation time: 30 min

Cooling time: 30 min

Banana split dessert with baked banana, coconut flakes & chocolate

Ingredients for 10 portions:

- 350 g peeled banana
- 15 g coconut flakes
- 30 ml vegetable oil
- 1 kg **frischli Banana Split Cream**
- 25 g cane sugar
- 20 g chocolate grates

Preparation:

1. Cut bananas in half lengthwise. Then roast in vegetable oil and cane sugar from both sides. Leave to cool and cut into pieces.
2. Brown the coconut flakes in a pan and leave to cool briefly.
3. Portion **frischli Banana Split Cream** into dessert bowls.
4. Arrange banana pieces on top and garnish with coconut flakes and chocolate grates.

TIP

You can also drizzle some chocolate sauce onto the bananas.



Hawaii



Puerto Rico



Preparation time: 25 min

Cooling time: 60 min

Buttermilk dessert on lemon cake & lime honey syrup with roasted coconut chips

Ingredients for 10 portions:

- 70 g honey
- 30 ml coconut syrup
- 30 ml lime juice
- 75 g coconut chips
- 200 g lemon cake, diced
- 1 kg **frischli Buttermilk Dessert Lime-Lemon**

Preparation:

1. Heat honey, coconut syrup and lime juice in a pot. Let it simmer until the syrup is reduced to a third and leave to cool.
2. Brown coconut chips in a pan and leave to cool briefly.
3. Place lemon cake cubes into dessert glasses and drizzle some syrup on top.
4. Spread **frischli Buttermilk Dessert Lime-Lemon** on top and garnish with coconut chips.

TIP

A quick alternative to the lime lemon syrup is to simply mix powdered sugar with lime juice and drizzle some onto the cake.

Caribbean





Helsinki

TIP

You can also use small ready-made pancakes and garnish them with cranberries.



Preparation time: 35 min

Cooling time: 30 min

Caramel pudding with cranberry cinnamon cakes

Ingredients for 10 portions:

- 200 g flour
- 60 g whole egg
- 200 ml milk
- 30 g sugar
- 1 g cinnamon
- 100 g cranberries from a jar, drained
- 15 g fresh yeast
- 30 ml cooking oil
- 1 kg **frischli Caramel Pudding**

Preparation:

1. Mix flour, egg, milk, sugar, cinnamon, cranberries and yeast to create a dough. Leave to rest for 30 minutes.
2. Heat the oil in a pan and bake 20 small cakes until golden brown.
3. Lightly roll-up the cakes and place them on small plates.
4. Fill individual dessert dishes with **frischli Caramel Pudding** and place on the plate.

Finland



Stockholm

TIP

You can roast the cinnamon rolls lightly in butter until crispy.

Preparation time: 15 min

Forest fruit dessert with Swedish cinnamon rolls & blueberries

Ingredients for 10 portions:

- 200 g Swedish cinnamon rolls
- 1 kg **frischli Fruit Dessert Forest Fruit**
- 150 g fresh blueberries

Preparation:

1. Cut cinnamon rolls into thin slices.
2. Portion **frischli Fruit Dessert Forest Fruit** into dessert glasses.
3. Arrange blueberries on top and garnish with cinnamon rolls.



Sweden





Preparation time: 30 min
Cooling time: 60 min

Organic rice pudding with cherries, chocolate liquorice sauce & stroopwafel topping

Ingredients for 10 portions:

- 200 g organic sour cherries, deseeded
- 25 g organic vanilla sugar
- 30 g salted liquorice
- 30 g dark chocolate, chopped coarsely
- 150 g **frischli Organic Milk Pudding Chocolate**

- 1 kg **frischli Organic Rice Pudding**
- 50 g stroopwafel, cut into slices

Preparation:

1. Let cherries and vanilla sugar simmer for 10 minutes. Then leave to cool and drain.
2. Finely dice the salted liquorice and bring to simmer in 150 ml water until the liquorice is dissolved and the water is reduced halfway. Add the chocolate and let it melt. Then mix in **frischli Organic Milk Pudding Chocolate** and leave to cool.
3. Portion **frischli Organic Rice Pudding**, arrange cherries on top and garnish with chocolate liquorice sauce and stroopwafel.

TIP

An alternative to the chocolate liquorice sauce is to stir finely grated liquorice into the rice pudding.

Holland



Preparation time: 25 min

Redcurrant cream pudding à la Vienna with torched meringue

Ingredients for 10 portions:

- 1 kg **frischli Pudding with Cream**
- 300 g fresh redcurrants
- 10 g meringue

Preparation:

1. Mix **frischli Pudding with Cream** with redcurrants until the berry juice begins to add a light colour to the cream .
2. Fill the cream into glasses.
3. Chop the meringue coarsely, torch it and spread it across the desserts.

TIP

The desserts can additionally be decorated with a truss of redcurrant.



Austria





Preparation time: 25 min
Cooling time: 60 min

Stracciatella cream tiramisu with caramelised rhubarb

Ingredients for 10 portions:

- 250 g rhubarb cubes (frozen)
- 35 g sugar
- 150 g sponge fingers
- 150 ml rhubarb juice
- 1 kg **frischli Stracciatella Cream**

Preparation:

1. Caramelize the frozen rhubarb cubes with sugar and leave to cool.
2. Break the sponge fingers into pieces, place them in dessert glasses and soak them with rhubarb juice.
3. Add some rhubarb cubes on top and finish with **frischli Stracciatella Cream**.

TIP

You can also use chopped amaretti instead of sponge fingers.



Italy



Marrakesh



TIPP

frischli Vanilla Pudding with turmeric is an attractive alternative to chocolate pudding – in terms of taste and visually.

Preparation time: 15 min

Chocolate pudding with ras el hanout, dates & pomegranate seeds

Ingredients for 10 portions:

- 4 g ras el hanout
- 1 kg **frischli Chocolate Pudding**
- 150 g pomegranate seeds
- 100 g dates

Preparation:

1. Stir ras el hanout into the **frischli Chocolate Pudding** and portion into glasses.
2. Add pomegranate seeds.
3. Chop the dates finely and garnish the desserts.



Morocco



Preparation time: 35 min
Cooling time: 60 min

Yo-Fruit Vanilla with peach melba

Ingredients for 10 portions:

- 30 g sugar
- 10 g vanilla extract
- 200 g peaches, deseeded and cut into halves
- 120 g raspberries
- 20 g powdered sugar
- 10 ml lemon juice
- 1 kg **frischli Yo-Fruit Vanilla**

Preparation:

1. Bring sugar and vanilla extract to simmer until the sugar is dissolved. Place the peach halves into the sugar stock, flat side down. Stew in a closed pot for 10 minutes. Leave to cool afterwards, remove the peel of the peaches and cut into slices.
2. Blend raspberries with powdered sugar and lemon juice.
3. Portion **frischli Yo-Fruit Vanilla** in glasses.
4. Place the peach slices on top and garnish with raspberry purée.

TIP

Use canned peaches as a fast and easy alternative.

Australia



Preparation time: 20 min

Pavlova tart dessert with panna cotta pudding, strawberry & kiwi

Ingredients for 10 portions:

- 120 g light sponge cake base
- 30 g meringue, chopped coarsely
- 1 kg **frischli Panna Cotta Pudding**
- 150 g strawberries, sliced
- 150 g kiwi, diced

Preparation:

1. Mix the biscuit with meringue and portion half of the mixture into dessert glasses.
2. Add half of the **frischli Panna Cotta Pudding**.
3. Layer the second part of the biscuit meringue mixture on top.
4. Garnish with strawberry slices and kiwi cubes.



New Zealand



OUR UTILISED products



Art. no.	Description	Weight	Vegetarian diet	Allergens	Fat content per 100 g
1900	Yo-Fruit Vanilla	5 kg	•	Milk	1.5 g
2501	Organic Rice Pudding	5 kg	•	Milk	1.3 g
2535	Organic Milk Pudding Chocolate	5 kg	•	Milk	1.7 g
2550	Chocolate Pudding	5 kg	•	Milk	6.2 g
2553	Caramel Pudding	5 kg	•	Milk	6.0 g
2555	Hazelnut Nougat Pudding	5 kg	•	Milk, nut	3.7 g
2556	Panna Cotta Pudding	5 kg	•	Milk	6.1 g
2557	Pudding with Cream	5 kg	•	Milk	7.2 g
2562	Fruit Dessert Forest Fruit	5 kg	•	Milk	5.0 g
2563	Banana Split Cream	5 kg	•	Milk, soy	6.4 g
2564	Stracciatella Cream	5 kg	•	Milk, soy	7.5 g
2574	Cheesecake Dessert	5 kg	•	Milk, egg	6.0 g
2632	Buttermilk Dessert Lime-Lemon	5 kg	•	Milk	3.4 g

Find our entire assortment at www.frischli-foodservice.de/en

NEW cup-sized portions, NEW impulses

More for you
to discover!

2 x ORGANIC OAT DESSERTS

Excellent: organic oat trend desserts in handy 85 g cups in the two delicious varieties chocolate and salted caramel. Made with high-quality ingredients.



- 100 % vegan
- Naturally lactose free
- Best organic quality
- V-Label certified
- Can be stored 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
- Can be stored ambient

Also available for bulk consumers in 5 kg pails.



Find our entire assortment at www.frischli-foodservice.de/en

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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