



Pleasant Journey

RECIPE IDEAS
FROM GERMANY



Pleasant Journey...

From the south of Germany to the north, from the west to the east: let us invite you on a culinary journey across Germany's federal provinces!

We have developed new indulgent recipes for inspiring and tasty main courses and desserts – all with a special regional extra. Your customers will enjoy every part of Germany. This we can guarantee!

Here's to a successful spring and summer season and... a good trip to indulgence!

... & bon appétit!



Baden- Württemberg



Preparation time: 35 min

Resting time: 30 min

Cinnamon pancake strips with bourbon vanilla sauce & fresh berries

Ingredients for 10 portions:

- 150 g flour
- 60 g whole egg
- 200 ml milk
- 25 g sugar
- 1 g cinnamon
- 30 ml cooking oil
- 100 g raspberries
- 100 g redcurrants
- 100 g blueberries
- 500 ml **frischli Bourbon Vanilla Sauce**

Preparation:

1. Mix flour, egg, milk, sugar and cinnamon to make a dough. Bake in oil to thin pancakes and then cut into stripes.
2. Arrange berries and cinnamon pancake stripes on small plates.
3. Add **frischli Bourbon Vanilla Sauce** and dust the top with cinnamon powder.

TIP

You can also use ready-made pancakes and season them with cinnamon.



Bavaria

Preparation time: 60 min

Herbal cream geschnetzeltes
with butter carrots & wild
garlic mash

Ingredients for 10 portions:

- 1.5 kg baking potatoes, peeled
- 1.5 kg carrots, peeled and cut into strips
- 1.5 kg turkey steaks, cut into strips
- 60 ml cooking oil
- 500 g onions, cut into rings
- 400 ml chicken stock
- 750 g **frischli Sour Cream 24 % or Creme frischli 24 %**
- 30 g fresh parsley, chopped
- 150 g red onions, finely diced
- 150 g butter
- 400 ml milk
- 40 g wild garlic, finely chopped
- Salt, pepper, lovage, nutmeg

Preparation:

1. Cook potatoes in salt water.
2. Stew carrots in salt water.
3. Fry turkey strips in oil from all sides, add onion rings and deglaze with chicken stock. Stir in **frischli Sour Cream or Creme frischli** and parsley; bring to taste with salt, pepper and lovage.
4. Fry red onions in 80 g butter; add milk and wild garlic. Add potatoes by mashing them with a press. Mix well and bring to taste with salt, pepper and nutmeg.
5. Toss the carrots in the remaining butter and serve with fried turkey strips and mashed potatoes.



Baden-Baden

Preparation time: 50 min

Fried salmon trout fillet with asparagus,
redcurrant hollandaise & potato cubes
in parsley pesto

Ingredients for 10 portions:

- 1.5 kg waxy potatoes
- 1.5 kg white asparagus, peeled
- 50 g parsley, chopped
- 30 g walnut halves
- 160 ml vegetable oil
- 1.6 kg salmon trout fillets
- 1 l **frischli Sauce Hollandaise Classic**
- 150 g redcurrants
- Salt, pepper

Preparation:

1. Dice the potatoes and cook in salted water.
2. Cook asparagus in plenty of salted water.
3. Blend parsley, walnut halves and 60 ml oil to make a pesto. Bring to taste with salt and pepper.
4. Heat **frischli Sauce Hollandaise Classic** and stir in redcurrants.
5. Toss the potatoes in parsley pesto and serve with asparagus and fish fillets. Drizzle some redcurrant hollandaise over the dish.



Lower Saxony

Preparation time: 50 min

Green asparagus & mustard hollandaise with waxy-soft chicken eggs & roasted baby potatoes

Ingredients for 10 portions:

- 1.5 kg baby potatoes
- 1.5 kg green asparagus
- 15 chicken eggs
- 1 l **frischli Sauce Hollandaise Cullus**
- 70 g wholegrain mustard
- 60 ml cooking oil
- 50 g butter
- 30 g chive rings
- Salt, pepper

Preparation:

1. Cook potatoes in salted water.
2. Cook asparagus in plenty of salted water.
3. Cook chicken eggs until waxy soft, peel and cut into quarters.
4. Heat **frischli Sauce Hollandaise Cullus** and stir in mustard.
5. Brown the potatoes in oil and butter, season with salt and pepper and sprinkle chive rings on top.
6. Serve potatoes, egg quarters and asparagus with mustard hollandaise.

TIP

Additionally, you can add some tarragon to the hollandaise sauce.



Bremen

Preparation time: 50 min

Baking time: 60 min

Potato gratin "Labskaus Style" with corned beef & beetroot salad

Ingredients for 10 portions:

- 1.5 kg waxy potatoes, peeled
- 1 l **frischli Gratin Sauce**
- 400 g corned beef
- 50 g fried onions
- 150 g grated cheese, e.g. deichkäse
- 1.5 kg beetroot, cooked
- 100 ml rapeseed oil
- 50 ml white herb vinegar
- 50 ml apple juice
- 150 g spring onions, cut into rings
- 25 g parsley, finely chopped
- Salt, pepper, sugar
- 100 g baby pickles, finely diced

Preparation:

1. Shred potatoes into slices.
2. Spread some **frischli Gratin Sauce** into a GN container. Place one third of the potato slices on top and take one third of the **frischli Gratin Sauce** to spread over. Keep layering and spread some corned beef evenly onto the next layer of potatoes; season generously with pepper. Continue with one third of gratin sauce, add the remaining potatoes and finish with **frischli Gratin Sauce**.
3. Bake in the oven for about 60 minutes at 180 °C. Add fried onions and grated cheese halfway through the baking process.
4. Dice beetroot; mix with rapeseed oil, herb vinegar, apple juice, spring onions and parsley. Bring to taste with salt, pepper and sugar.
5. Serve the gratin and the salad, garnish with baby pickles.

TIP

Alternatively, you can serve Chinese cabbage as a side.





Schleswig-Holstein

Preparation time: 25 min

Cooling time: 60 min

Semolina pudding with rhubarb compote, strawberries & vanilla sauce

Ingredients for 10 portions:

- 250 g rhubarb
- 30 g sugar
- 80 ml whipping cream
- 2 g vanilla extract
- 1 kg **frischli Semolina Pudding**
- 75 g fresh strawberries, finely diced

Preparation:

1. Dice rhubarb and heat together with 25 g sugar and 20 ml water. Leave to simmer for about 15 minutes. Allow to cool and refrigerate
2. Whip the cream with the remaining sugar and vanilla extract until thick.
3. Portion **frischli Semolina Pudding** into dessert glasses, top with rhubarb compote, garnish with strawberries and add a dollop of vanilla cream.



TIP

You can use frischli Red Fruit Jelly instead of the compote and strawberries.



Utilised frischli products



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