

frischli

FRUIT PUREE INSPIRATION



SIMPLE TO
PREPARE - SIMPLY
DELICIOUS!



FANTASTIC FRUIT PUREES

Fruity, versatile, fantastic:
With our new fruit purees,
you can effortlessly add fresh
variety to your dessert range.
So easy, so tasty.

GET INSPIRED BY OUR
RECIPE IDEAS!



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FRESH MILKSHAKE

TIP:
ALSO DELIGHTFUL
WITH OTHER FRISCHLI
FRUIT PUREE
VARIETIES!

INGREDIENTS FOR 10 PORTIONS:

- 0.5l frischli Whole Milk 3.5%
- 500g Wiesehoff Yoghurt 3.5% solid
- 500g frischli Fruit Puree Blackcurrant

PREPARATION:

Mix frischli Whole Milk 3.5%, Wiesehoff Yoghurt 3.5% solid and frischli Fruit Puree Blackcurrant and garnish as desired – e.g. with blackcurrants.

INGREDIENTS FOR 10 PORTIONS:

- 500g frischli Semolina Pudding
- 500g Wiesehoff Yoghurt 3.5% stirred
- 500g frischli Fruit Puree Mango

PREPARATION:

Fill dessert glasses with a layer of Wiesehoff Yoghurt 3.5% stirred. Mix frischli Semolina Pudding with frischli Fruit Puree Mango and add the mixture as another layer on top. Decorate with diced mango.

MANGO SEMOLINA PUDDING

INGREDIENTS FOR 10 PORTIONS:

500g frischli plant-based Cream for Whipping
10pcs. Sweet Cannelloni, vegan
250g frischli Fruit Puree Strawberry
Sugar syrup

PREPARATION:

Whip frischli plant-based Cream for Whipping with 60 – 80g sugar syrup, stir-in 250g frischli Fruit Puree Strawberry and pipe or fill the cannelloni.

Fill an isi Whip with frischli plant-based Cream for Whipping, frischli Fruit Puree Strawberry and sugar syrup. Whip with two chargers, refrigerate and then fill the cannelloni.

Garnish with chopped pistachios.

CRAZY CANNELLONI

RASPBERRY MANGO RICE PUDDING

EVERY GOURMET'S FAVOURITE!

INGREDIENTS FOR 10 PORTIONS:

800g frischli Rice Pudding
100g frischli Fruit Puree Raspberry
100g frischli Fruit Puree Mango

PREPARATION:

Mix frischli Rice Pudding with frischli Fruit Puree Raspberry and fill into dessert glasses. Mix frischli Rice Pudding with frischli Fruit Puree Mango and fill into the glasses as a second layer. Garnish with raspberries or diced mango as desired.

BLACKCURRANT RICE PUDDING



INGREDIENTS FOR 10 PORTIONS:

800g frischli Rice Pudding
200g frischli Fruit Puree Blackcurrant
50g Sugar or agave syrup

PREPARATION:

Mix frischli Rice Pudding with frischli Fruit Puree Blackcurrant and fill into dessert glasses. Bring the remaining fruit puree to taste with sugar or agave syrup and add a layer of puree to the glass. Decorate with fresh fruit.



INGREDIENTS FOR 10 PORTIONS:

125ml frischli Whipping Cream 30%
125g Wiesehoff Yoghurt 3.5% stirred
80g Sugar syrup
150g frischli Fruit Puree Raspberry
10g Instant gelatine or
Martin Braun Alaska 666
10 Pastry boats

PREPARATION:

Mix all ingredients well and fill into an isi Whip container (use a large whip with at least 1l) and whip with two chargers. Refrigerate for at least 1h, pipe into the pastry boats and garnish e.g. with fruit.



RASPBERRY YOGHURT BOAT TARTS

TASTY TARTLETS

INGREDIENTS FOR 10 PORTIONS:

Sponge cake bases
Raspberry jam
300g frischli plant-based Cream for Whipping
200g frischli Fruit Puree Raspberry
Jelly cake toppers

SMALL DELICACY-
GREAT DELIGHT!

PREPARATION:

Cut the sponge cake bases into the desired size and spread with raspberry jam. Whip frischli plant-based Cream for Whipping, e.g. by using an isi Whip with two chargers. Pipe the cream on top of the sponge cake bases and decorate with raspberries. Place a jelly cake topper prepared with frischli Fruit Puree Raspberry on top of the last sponge cake base. Garnish with fruits, cream or meringue.

INGREDIENTS FOR JELLY CAKE TOPPERS:

1 pack Fruit glaze powder (alternative: Martin Braun Claro neutral, preparation acc. to instructions)
2tbsp Sugar
125ml Water
125ml frischli Fruit Puree Raspberry

PREPARATION:

Mix the fruit glaze powder with sugar, stir-in water and frischli Fruit Puree Raspberry, bring to boil briefly and pour onto the tartlets. Place in a fridge and allow to set.

INGREDIENTS FOR 10 PORTIONS:

280g frischli Whipping Cream 32%
75g Icing sugar
125g frischli Fruit Puree Raspberry
125g frischli Fruit Puree Strawberry

PREPARATION:

Whip frischli Whipping Cream 32%, mix with frischli Fruit Puree Strawberry and fill into glasses. Whip frischli Whipping Cream 32%, mix with frischli Fruit Puree Raspberry and add the mousse as a second layer on top. Garnish as desired, e.g. with meringue pieces and fruits.



BERRY MOUSSE



FRUITY CHEESECAKE

INGREDIENTS FOR 10 PORTIONS:

- 150g frischli Creamy Quark with Yoghurt
- 100ml frischli Whole Milk 3.5%
- 150g frischli Whipping Cream 30%
- 75g Icing sugar
- 100g frischli Fruit Puree Blackcurrant
- 100g frischli Fruit Puree Raspberry
- 150g frischli Bourbon Vanilla Sauce

PREPARATION:

Mix frischli Creamy Quark with Yoghurt, frischli Whole Milk 3.5%, frischli Whipping Cream 30%, sugar and frischli Fruit Puree Blackcurrant. Fill into an isi Whip and whip with two chargers. Fill the dessert glasses with a layer of frischli Fruit Puree Raspberry, add a layer of quark mousse and cover with frischli Bourbon Vanilla Sauce. Garnish with fresh fruit and biscuit crumbles.

INGREDIENTS FOR 10 PORTIONS:

- 250g frischli Crème Double Cream
- 500g frischli Cheesecake Dessert
- 5 Gelatine leaves
- 20g Butter
- 100g Biscuit crumbles
- 150g frischli Fruit Puree Strawberry
- 30g Sugar
- 125ml Water
- 1 pack Red fruit glaze

PREPARATION:

Create a firm cake base from biscuit crumbles and butter, and press into small cake rings. Soak the gelatine. Mix frischli Crème Double Cream and frischli Cheesecake Dessert, dissolve the gelatine and add it to the mixture. Stir well and fill into the cake rings. Refrigerate for 1h.

Then, mix the red fruit glaze with sugar, stir-in water and frischli Fruit Puree Strawberry, bring to boil briefly and pour a layer of fruit jelly glaze on top of the cakes. Remove the cakes from the ring and decorate e.g. with fresh berries.

BLACKCURRANT QUARK MOUSSE

FRUIT GANACHE



INGREDIENTS FOR 20 CHOCOLATES:

- 20g frischli Whipping Cream 30%
- 150g White couverture chocolate (e.g. Martin Braun couverture)
- 80g frischli Fruit Puree Raspberry, alternatively, frischli Fruit Puree Blackcurrant
- Codineige

PREPARATION:

Bring frischli Whipping Cream 30% to boil, melt the white couverture chocolate in the hot cream and stir-in frischli Fruit Puree Raspberry. For chocolate truffles, fill the ganache into hollow truffle moulds and close them off with couverture chocolate. Refrigerate for at least 30 minutes. After refrigerating, roll the truffles in white chocolate, then in codineige and serve.



FRUIT PUREE

6 x fruity varieties

FOR A FRUITY DESSERT VARIETY!





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