

EST. 1957

MAYERS

FINE FOOD

RECIPES

BY CHEF ANDRE



WHITE CHOCOLATE CHEESECAKE



SERVES 4



PREP TIME 30mins



ALLOW TO SET SEVERAL HOURS IN FRIDGE OR OVERNIGHT



INGREDIENTS

- 220g** Arla Pro Frost & Bake Cream Cheese Blend
- 100g** Van Houten White Compound
- 3g** Heilala Vanilla Paste
- 150g** Arla Pro Whip & Cook
- 10g Sugar
- Pinch Grated Lime zest
- Fresh Mango

METHOD

1. Warm half of the *Arla Pro Whip & Cook* cream with lime zest.
2. Pour over *Van Houten White Compound* and *Heilala Vanilla Paste*.
3. Emulsify until smooth.
4. Add *Arla Pro Frost & Bake* and the remaining *Whip & Cook* (no preconditioning needed).
5. Mix with a paddle to desired texture.
6. Pipe or pour as needed, layering with fresh mango and a squeeze of lime juice over fruit.

FEATURED



Van Houten White Compound

Details: 1x12.5kg
SKU: ISWU90274VS35
Barcode: 5410522715156



Arla Pro Whip & Cook

Details: 10x1L
SKU: 596899
Barcode: 5711953098574



Arla Pro Frost & Bake

Details: 3x1.8kg
SKU: 582830
Barcode: 5711953133367



Heilala Natural Vanilla Paste

Details: 6x300g
SKU: NATVP300A
Barcode: 9421905244992



DANISH WHITE SALMON TARTLETS



SERVES 10



PREP TIME 35mins



INGREDIENTS

- 250g** Arla Pro Danish White
- 50g** Arla Pro Whip & Cook
- Pinch** Maldon Sea Salt
- 20** La Rose Noire Superthin Flower Shells
- 100g** Ocean King Smoked Salmon
- 10g Lemon juice
- 5g Fresh Cracked Pepper
- 10g Capers, drain and chopped

METHOD

1. Mix Arla Danish White, Arla Pro Whip & Cook, and lemon juice into a smooth paste.
2. Fold in finely chopped salmon, capers, and dill.
3. Pipe into La Rose Noire Superthin Flower Shells.
4. Garnish with fresh cracked pepper and Maldon Sea Salt.

FEATURED



Arla Pro Danish White Feta

Details: 12x1kg
 SKU: DN027
 Barcode: 5711953125058



Arla Pro Whip & Cook

Details: 10x1L
 SKU: 596899
 Barcode: 5711953098574



Ocean King Smoked Salmon

Details: 8x300g
 SKU: SF015
 Barcode: 9310677002346



La Rose Noire Superthin Flower Shells

Details: 120pcs
 SKU: PTTSFL120
 Barcode: 24806525091826



CHOCOLATE MOUSSE



SERVES 6



PREP TIME 30mins



ALLOW TO SET SEVERAL HOURS IN FRIDGE OR OVERNIGHT



INGREDIENTS

- 200g** Van Houten Dark Compound
- 220g** Arla Pro Whip & Cook
- 5g** Heilala Vanilla Paste
- 38g** Cacao Barry Extra Brute Cocoa Powder
- Mona Lisa Crisp Pearls Dark**
- 10g Sugar
- 230g Water*
- Pinch Maldon Salt

METHOD

1. Boil water and pour over *Van Houten Dark Compound*, sugar, *Cacao Barry Extra Brute Cocoa Powder*, salt, and *Heilala Vanilla Paste*.
2. Cool the mixture to 35°C.
3. Whip *Arla Pro Whip & Cook* until light.
4. Gently fold the ganache base into the whipped cream.
5. Pipe or pour as needed.
6. Garnish with *Mona Lisa Dark Crisp Pearls*.

*Can substitute water with espresso, tea, juice or fruit puree.

FEATURED



Van Houten Dark Compound

Details: 1x10kg
SKU: ISDV1283V75B
Barcode: 5410522715750



Cacao Barry Extra Brute Cocoa

Details: 6x1kg
SKU: DCP22EXBRUE089B
Barcode: 3073419330324



Arla Pro Whip & Cook

Details: 10x1L
SKU: 596899
Barcode: 5711953098574



Mona Lisa Crisp Pearls Dark

Details: 4x800g
SKU: CHDCCCRISPE002B
Barcode: 18711177638147



TIRAMISU



SERVES 4



PREP TIME 25mins



ALLOW TO SET SEVERAL HOURS IN FRIDGE OR OVERNIGHT



INGREDIENTS

- 250g Mantova Italian Mascarpone**
- 200g Arla Pro Whip & Cook**
- 5g Heilala Vanilla Paste**
- 35pcs Mulino Bianco Pavesini Biscuits**
- 200ml Illy Classico Espresso**
- Cacao Barry Extra Brute Cocoa Powder**
- 75g Sugar
- 75g Egg White

METHOD

1. Combine Mantova Italian Mascarpone, Arla Pro Whip & Cook and Heilala Vanilla Paste.
2. Whip till soft peak.
3. Combine egg white and sugar in clean bowl.
4. Whip till firm peak.
5. Fold cream with meringue together.
6. Layer alternating with Mulino Bianco Pavesini Biscuits soaked in Illy Classico Espresso.
7. Dust with Cacao Barry Extra Brute Cocoa Powder.

FEATURED



Arla Pro Whip & Cook

Details: 10x1L
SKU: 596899
Barcode: 5711953098574



Latteria Sociale Mantova Italian Mascarpone

Details: 8x500g
SKU: IA500
Barcode: 8011661000973



Mulino Bianco Pavesini

Details: 12x200g
SKU: 16713
Barcode: 8013355500882



Illy Classico Instant Coffee

Details: 6x95g
SKU: 22225
Barcode: 8003753144337



DOUBLE CHOCOLATE BROWNIE



SERVES 4



PREP TIME 25mins



COOK TIME 40mins



INGREDIENTS

- 100g** Van Houten Milk Compound
- 100g** Van Houten Dark Compound
- 50g** Arla Pro Whip & Cook
- 5g** Heilala Vanilla Paste
- 130g** Lurpak Slightly Salted Spreadable
- 40g** Cacao Barry Extra Brute Cocoa Powder
- 55g Plain Flour
- 15g Self Raising Flour
- 80g Whole Egg
- 225g Sugar
- Pinch Salt

METHOD

1. Melt *Lurpak Slightly Salted Spreadable* and *Van Houten Dark Compound* together. Add *Arla Pro Whip & Cook*, eggs, salt, and *Heilala Vanilla Paste*.
2. Stir in sugar – do not aerate the mixture.
3. Sift and combine flours with cocoa powder.
4. Fold dry ingredients into the wet mixture.
5. Gently fold in *Van Houten Milk* callets.
6. Pour the batter into a 20x20 cm lined tray.
7. Bake at 160°C for 40 minutes.
8. Cool completely before cutting into portions.

FEATURED



Van Houten Milk Compound

Details: 1x10kg
SKU: ISMV1296VV75B
Barcode: 5410522716412



Cacao Barry Extra Brute Cocoa

Details: 6x1kg
SKU: DCP22EXBRUE089B
Barcode: 3073419330324



Arla Pro Whip & Cook

Details: 10x1L
SKU: 596899
Barcode: 5711953098574



Lurpak Slightly Salted Spreadable

Details: 12x400g
SKU: DN056
Barcode: 5740900403604

