

 MOGUNTIA FOOD GROUP

Flavoursome solutions since 1903

FRUIT *Mix*



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CLASSIC PREPARATION AS A CHILLED SOUP

Does anybody really fancy a hot soup in summer?

How about a luscious chilled fruit soup instead? It refreshes, hydrates and tastes simply delicious.

On hot summer days our fruit mixes are a fantastic alternative to steaming hot soups. They are suitable as starters, main course or desert.



12 different flavours
with fully flavoured freeze dried fruit

Our red fruit mixes:

Fruit-Mix **STRAWBERRY**

Characteristic flavour and chunks of strawberry

Fruit-Mix **BLUEBERRY**

Dark, fruity preparation with whole blueberries

Fruit-Mix **RASPBERRY**

Natural flavour thanks to fine raspberries

Fruit-Mix **ELDERBERRY-APPLE**

Dark fruit preparation with whole elderberries and the fine acidity of green apples

Fruit-Mix **SOUR CHERRY**

Fruity flavour with whole cherries

Fruit-Mix **FOREST BERRIES**

With a lot of berries made up of forest fruit like blackberries, blueberries and raspberries

Particularly exotic:

Fruit-Mix **TROPICAL**

Exotic sophistication with a lot of fruit chunks



All Fruit Mixes are free of allergens that require declaration and free from additives (CLA)

*A cool, delicious
refreshment!*

MODERN AS FRUIT COMPOUND

With Fruit Mixes you can make delicious, fruity de-sert sauces and fruit glazes as well as fruity butter milk or refreshing milk shakes.

The fruit mix is particularly delicious as fruit sorbet, in quark or as a dip and in dressing for salad.



Our yellow Fruit Mixes:

Fruit-Mix **PEACH-PINEAPPLE**

Fruit-Mix **MANGO-ORANGE**

Fruit-Mix **PASSIONFRUIT-APRICOT**

Fruit-Mix **SEA BUCKTHORN-BANANA**

Fruit-Mix **LEMON-APPLE**

Fresh taste and a lot of visible fruit

Sweet fruity flavour of ripe fruit

Fruity flavour with a tropical touch

With a lot of fruit and a well rounded flavour

Naturally cloudy, fruity in flavour with pleasant acidity



Quick and easy!

The following are basic recipes. Of course you can refine the basic recipes with fresh or frozen fruit.

Fruit Sauce:

Stir 250 g Fruit Mix into 1,0 L of water and leave to stand for a few minutes. Stir once again and the dish is ready.

Fruity Buttermilk:

Stir 140 g Fruit Mix into 1,0 L of buttermilk and leave to stand for a few minutes. Stir once again briefly.

Fruity Sorbet:

Stir 250 g Fruit Mix into 0,6 L of water and leave to stand for a few minutes. Fill into oblong moulds and freeze.

Milk Shake:

Stir 180 g Fruit Mix into 1,0 L of milk leave to stand for a few minutes, then shake again.

Fruity Quark Desert:

Stir 300 g Fruit Mix into 0,6 L of water and let it swell. Mix fruit soup with 1,5 kg quark (40% fat). Use milk to achieve the desired consistency.

Recipe-Ideas

Fruity Chilli-Mango-Dip

Ingredients:

300g Fruit Mix Mango-Orange
650ml water
400g mayonnaise 50%
400g crème fraîche
600g yoghurt 3,5%
Chilli according to taste

Preparation:

Stir the Fruit Mix Mango-Orange into water and leave to swell.
Mix the fruit soup with the rest of the ingredients.
Season with chilli according to taste.

Blueberry mousse

Ingredients:

600g Fruit Mix blueberry
900g Moguntia CLASSIC Mousse
3,75L water

Preparation:

Stir the mousse into 2,5L of cold water and whip at the highest setting for 6 minutes.
Stir the Fruit Mix into 1,25L of water and fold into the mousse.
Divide into portions and leave to chill for at least 30 minutes.

Strawberry parfait

Ingredients:

500g Fruit Mix STRAWBERRY
1,1kg Moguntia CLASSIC Creme
Pâtissier
1L water
1,8L milk
1,8L cream
Lemon juice

Preparation:

Stir the Fruit Mix strawberry into water and leave to chill briefly.
Stir the cream powder into cold milk and cream & whip at the highest setting for 4 minutes until the cream is thick and rich. Fold the strawberry mixture into the cream and round off with a little bit of lemon juice.
Fill the cream into oblong moulds and freeze.

Salad dressing with a hint of raspberry

Ingredients:

500g Fruit Mix raspberry
3L water
500g Moguntia DRESSY® Powder herb dressing
1,5L vegetable oil

Preparation:

Stir the Fruit Mix raspberry into water & leave to steep briefly.
Mix in DRESSY® Powder herb dressing.
Stir in the oil & leave to stand for a few minutes. Stir again before serving.

