

American Pancakes a) c) g)



Materials and Products

400.000 g **M01299** CLASSIC waffle mix Hf CL a) c) g)
 375.000 ml Water cold
 175.000 ml **M09533** CUISINOR® vario B
 950 g

Preparation Recommendation

Mix the Classic Waffle Mix with Vario B and water into a smooth dough, sieve it and fill it into an ISI Whipper. Screw on the capsule as specified.

Heat some CUISINOR vario B oil in the pan, add the waffle batter in portions to the pan and bake. Turn once each.

Serve with icing sugar and maple syrup.

Declaration advice

Ingredients: **wheat** flour, sugar, starch, **egg** yellow powder, **egg white** powder, acidity regulators: E500, stabilizers: E450, skimmed **milk** powder, table salt, vanillin, drinking water, rapeseed oil, acidifier: lecithin, mono- and diglycerides of fatty acids, butter flavor, color: carotene



Average nutritional information

per 100g		GDA*
Energy	1299 kj / 310 kcal	15.47 %
Fett	18.0 g	25.69 %
hereof: Saturated Fat	1.4 g	7.00 %
Carbohydrates	33.0 g	12.70 %
hereof: Sugar	15.5 g	17.17 %
Protein	3.9 g	7.83 %
Salt	0.3 g	4.94 %

*Reference quantity for an average adult (8400 KJ /2000 Kcal)

Additives/Attributes: 1a) E124 2) preservatives 3) Antioxidant 4) flavor enhancer 5) sulphuretted 6) blackened 7) waxed 8) sweeteners 8a) phenylalanine 9) phosphate) dyes **Allergens:** a) Cereals containing gluten b) crustaceans c) eggs d) fish e) Peanuts f) soy g) milk h) legumes i) celery j) mustard k) Sesame seeds l) sulfites m) lupine n) molluscs

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Semolina pudding with colorful fruit groats ^{a) g)}



Materials and Products

90.000	g	M09407 Premium Pudding Semolina-Flummery Vanilla CL ^{a) g)}
90.000	g	Sugar
1.000	l	Milk
40.000	g	M09445 CLASSIC Base for yellow groats CLA
500.000	ml	Water
100.000	g	Sugar
500.000	g	Fruit cocktail
2.320	kg	

Average nutritional information

per 100g		GDA*
Energy	334 kJ / 80 kcal	3.98 %
Fat	1.6 g	2.31 %
hereof: Saturated Fat	1.1 g	5.37 %
Carbohydrates	14.4 g	5.55 %
hereof: Sugar	10.3 g	11.46 %
Protein	1.7 g	3.41 %
Salt	0.1 g	1.12 %

*Reference quantity for an average adult (8400 KJ /2000 Kcal)

Preparation Recommendation

Prepare the fine semolina pudding Vanilla CL according to the instructions and fill it into suitable glasses. Then put in a cool place.

CLASSIC base for yellow groats CLA also prepare as standard, pour hot over the frozen fruit and let it steep.

Finally, arrange the finished fruit groats on the chilled semolina pudding.

Declaration advice

Ingredients: **Milk**, drinking water, fruit cocktail, sugar, **wheat** semolina 59%, corn starch, creme fraiche powder, aroma, coloring plant extract (tropical fruit), coloring food (beetroot powder), maltodextrin, acidifier E330, coloring plant extract, fruit concentrate

Additives/Attributes:) coloring substances 1a) E124 2) preservatives 3) Antioxidant 4) flavor enhancer 5) sulphuretted 6) blackened 7) waxed 8) sweeteners 8a) phenylalanine 9) phosphate **Allergens:** a) Cereals containing gluten b) crustaceans c) eggs d) fish e) Peanuts f) soy g) milk h) nuts i) celery j) mustard k) Sesame seeds l) sulfites m) lupine n) molluscs

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Black Forest cake in a glass ^{a) c) g)}



Materials and Products

250.000	g	M09487	Fruit Mix Cherry CLA
1.000	l		Water
350.000	g	Z300028	Sour cherries without stones
100.000	g		Bisquit base ready ^{a) c)}
5.000	ml		Cherry brandy
240.000	g	M09432	Mousse au Chocolat blanc CL ^{g)}
750.000	g		Milk
250.000	g		Yogurt 10% fat
50.000	g	Z400023	Grated chocolate
2.995	kg		

Preparation Recommendation

Crumble the sponge cake base and pour into glasses. Drizzle with cherry brandy.

Prepare the fruit mix according to the instructions and let it soak, then add the cherries.

Stir the mousse in milk and whip in the food processor, add the yoghurt. Pour the finished mixture into the prepared glasses and allow to cool. Finally pour in the cherry mixture and sprinkle with the grated chocolate.

Declaration advice

Ingredients: drinking water, **milk**, stone cherries, sugar, modified potato starch, dextrose, cherries 5, 7%, coloring foods (beetroot juice powder, hibiscus concentrate), acidifier citric acid, cherry juice powder 1, 1%, maltodextrin, caramel powder, flavor, yoghurt 10% Fat, white grated chocolate 12.4% (sugar, cocoa butter, **milk powder**, stabilizers: E442), glucose syrup, hardened palm fat, cocoa butter 8.8%, gelatine (beef), **milk** protein, crème fraîche powder, emulsifiers (E471, E472a), Thickener: carrageenan, stabilizer (acidifier: E340), coloring plant extract (cape jasmine extract, paprika extract), biscuit base, grated chocolate, kirsch

Additives/Attributes:) coloring substances 1a) E124 2) preservatives 3) Antioxidant 4) flavor enhancer 5) sulphuretted 6) blackened 7) waxed 8) sweeteners 8a) phenylalanine 9) phosphate **Allergens:** a) Cereals containing gluten b) crustaceans c) eggs d) fish e) Peanuts f) soy g) milk h) nuts i) celery j) mustard k) Sesame seeds l) sulfites m) lupine n) molluscs

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Average nutritional information

per 100g		GDA*
Energy	520 kJ / 124 kcal	6.19 %
Fat	4.4 g	6.30 %
hereof: Saturated Fat	2.9 g	14.39 %
Carbohydrates	18.7 g	7.18 %
hereof: Sugar	13.8 g	15.31 %
Protein	2.2 g	4.43 %
Salt	0.1 g	1.20 %

*Reference quantity for an average adult (8400 KJ /2000 Kcal)

CREATED WITH



Frozen soy yogurt peach-ginger, vegan ^{f)}



Materials and Products

500	g	Base type soy yogurt, natural ^{f)}
300.000	ml	Peach juice
250.000	g	Peach canned
2.000	g	E3400 Ginger, ground
20.000	ml	900001 Maple sirup
1.072	kg	

Preparation Recommendation

Puree the juice of the peaches with the peaches

Mix the compound for soy yoghurt according to the instructions, then fold in the puree with the maple syrup and ginger.

Place the mixture in a chilled bowl in the freezer for 2-3 hours. Stir occasionally.

Alternatively, prepare in an ice cream maker.

Declaration advice

Ingredients: base type soy yoghurt, natural (drinking water, soy drink powder (soybeans, acidity regulator (citrate)), 4 0%, sunflower oil, glucose syrup, sugar, acidity regulator ((E327, acidifier: E331)), acidifier ((E262, Acidifier: E330), maltodextrin, sea salt, aroma), peach fruit juice, peach, maple syrup, ginger (Zingiber officinale Roscoe)

Additives/Attributes:) coloring substances 1a) E124 2) preservatives 3) Antioxidant 4) flavor enhancer 5) sulphuretted 6) blackened 7) waxed 8) sweeteners 8a) phenylalanine 9) phosphate **Allergens:** a) Cereals containing gluten b) crustaceans c) eggs d) fish e) Peanuts f) soy g) milk h) nuts i) celery j) mustard k) Sesame seeds l) sulfites m) lupine n) molluscs

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Average nutritional information

per 100g		GDA*
Energy	247 kJ / 59 kcal	2.94 %
Fat	1.5 g	2.15 %
hereof: Saturated Fat	0.2 g	0.85 %
Carbohydrates	9.6 g	3.70 %
hereof: Sugar	6.2 g	6.91 %
Protein	1.4 g	2.76 %
Salt	0.2 g	4.09 %

*Reference quantity for an average adult (8400 KJ /2000 Kcal)

CREATED WITH



Grilled chocolate whiskey pudding ^{a) f) g)}



Materials and Products

200.000	g	Chocolate brownie ^{a) g)}
200.000	g	Cherries
1.000	l	Milk
200.000	g	M09474 Pudding Cream Chocolate instant CL ^{f)} g)
140.000	g	M09426 Dessert Sauce Vanilla instant CL ^{g)}
500.000	ml	Milk
10.000	ml	Whiskey
2.250	kg	

Declaration advice

Ingredients: **Milk** , chocolate brownie, cherries, sugar, dextrose, cocoa heavily de-oiled, **cream** powder (**whipped cream** , **skimmed milk** powder, stabilizer (diphosphates)), mono and diglycerides of fatty acids, **soy** lecithin (carageen, diphosphates and sodium phosphates, natural flavor, modified potato starch, maltodextrin, flavor, sweet **whhey** powder, thickener: xanthan, coloring plant extract, cape jasmine extract, coloring food (beetroot juice powder), vanillin, whiskey



Average nutritional information

per 100g		GDA*
Energy	457 kj / 109 kcal	5.45 %
Fat	2.9 g	4.20 %
hereof: Saturated Fat	2.0 g	9.81 %
Carbohydrates	17.2 g	6.63 %
hereof: Sugar	13.1 g	14.61 %
Protein	2.8 g	5.58 %
Salt	0.1 g	1.27 %

*Reference quantity for an average adult (8400 KJ /2000 Kcal)

Additives/Attributes:) coloring substances 1a) E124 2) preservatives 3) Antioxidant 4) flavor enhancer 5) sulphuretted 6) blackened 7) waxed 8) sweeteners 8a) phenylalanine 9) phosphate **Allergens:** a) Cereals containing gluten b) crustaceans c) eggs d) fish e) Peanuts f) soy g) milk h) nuts i) celery j) mustard k) Sesame seeds l) sulfites m) lupine n) molluscs

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Rice pudding with fruits and caramel sauce from the grill ^{g)}

Materials and Products

360.000 g **M09475** Rice Pudding Instant CL ^{g)}
 1.000 l Water
 500.000 g Fruit cocktail canned
 200.000 ml caramel sauce
 5.000 g **E1400** Cinnamon, ground
 2.065 kg

Preparation Recommendation

Bring the rice pudding to the boil and finish cooking over a low heat.

Drain the fruits and fold in.

Pour the caramel sauce over portion molds or a gastro dish and fill up with the rice mixture. Then put in a cool place.

After grilling, place the rice pudding on the grill, which is still warm, and heat it up.

Finally dust with a little cinnamon.

Tip:

Serve with fruit sauce (based on Moguntia fruit mix) of your choice.

Declaration advice

Ingredients: drinking water, fruit cocktail: (peach, pear, pineapple, grapes, sweet cherries: (color: E127), sugar, glucose, fructose, acidifier: E330), rice, skimmed **milk** powder, **cream** powder, **lactose**, calcium carbonate, thickener: xanthan, emulsifier (mono- and diglycerides of fatty acids), table salt, aroma, stabilizer (diphosphates), 1) (fatty acid esters of ascorbic acid, antioxidant: alpha tocopherol), 1) without technological effect in the end product, therefore not identifiable in menus, caramel sauce, cinnamon (Cinnamomum cassia)

Additives/Attributes:) coloring substances 1a) E124 2) preservatives 3) Antioxidant 4) flavor enhancer 5) sulphuretted 6) blackened 7) waxed 8) sweeteners 8a) phenylalanine 9) phosphate **Allergens:** a) Cereals containing gluten b) crustaceans c) eggs d) fish e) Peanuts f) soy g) milk h) nuts i) celery j) mustard k) Sesame seeds l) sulfites m) lupine n) molluscs

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Average nutritional information

per 100g		GDA*
Energy	403 kJ / 96 kcal	4.80 %
Fat	1.4 g	2.02 %
hereof: Saturated Fat	0.7 g	3.70 %
Carbohydrates	19.0 g	7.32 %
hereof: Sugar	10.0 g	11.16 %
Protein	1.4 g	2.89 %
Salt	0.0 g	0.15 %

*Reference quantity for an average adult (8400 KJ /2000 Kcal)

CREATED WITH



Mascarpone vanilla cream with cinnamon mulled wine jelly ^{g)}



Materials and Products

250.000	g	Mascarpone
150.000	g	Yogurt
200.000	ml	Cream 30% fat ^{g)}
150.000	g	Sugar
250.000	ml	Mulled wine
100.000	g	Sugar
10.000	g	F3975 ZIMTZAUBER® CLS
1.110	kg	
1	Pck	Vanilla sugar
4	Stk.	Gelatine
1	Pck	Cookies biscuits

Preparation Recommendation

Bring the mulled wine with 150g sugar and the cinnamon magic to the boil, add the soaked gelatin and dissolve, then fill and cool.

Cut the finished mulled wine jelly into small cubes.

Mix the mascarpone, yoghurt, 100 g sugar and vanilla sugar together well.

Whip the cream and fold into the mascarpone mixture.

Layer the mascarpone cream alternately with the biscuits (salted caramel biscuits) in a dessert glass. Decorate with the jelly.

Declaration advice

Ingredients: Mascarpone, mulled wine, CREAM 30% fat, milk protein (**lactose**), sugar, dextrose, flavors, vanilla sugar, gelatine, biscuits

Additives/Attributes:) coloring substances 1a) E124 2) preservatives 3) Antioxidant 4) flavor enhancer 5) sulphuretted 6) blackened 7) waxed 8) sweeteners 8a) phenylalanine 9) phosphate **Allergens:** a) Cereals containing gluten b) crustaceans c) eggs d) fish e) Peanuts f) soy g) milk h) nuts i) celery j) mustard k) Sesame seeds l) sulfites m) lupine n) molluscs

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Average nutritional information

per 100g		GDA*
Energy	1100 kj / 263 kcal	13.10 %
Fat	15.3 g	21.87 %
hereof: Saturated Fat	9.8 g	49.01 %
Carbohydrates	28.6 g	10.98 %
hereof: Sugar	28.6 g	31.82 %
Protein	2.0 g	4.00 %
Salt	0.1 g	0.98 %

*Reference quantity for an average adult (8400 KJ /2000 Kcal)

CREATED WITH



Vegan Tiramisu with berries and amarettini ^{f)}



Materials and Products

500	g	Base type soy yogurt, natural ^{f)}
180.000	g	Z503011 Amarettini
30.000	g	Vanilla sugar
15.000	g	M05241 energyPLUS M pflanzliches Bindemittel Hf CLA
150.000	g	Z300023 Berries
5.000	ml	Z999181 Amaretto
50.000	ml	Coffee (drink)
930	g	

Preparation Recommendation

Pour the amarettini into the dessert glasses, then drizzle with coffee and add 1 tablespoon of berries.

Mix well the mixed soy yoghurt with the vanilla sugar, amaretto and the cold binder and chill for about 20 minutes.

Then pour into glasses in layers.

Chill and dust with cocoa before serving.

Declaration advice

Ingredients: base type soy yoghurt, natural (drinking water, soy drink powder (soybeans, acidity regulator (citrate)), 4 0%, sunflower oil, glucose syrup, sugar, acidity regulator ((E327, acidifier: E331)), acidifier ((E262, Acidifier: E330), maltodextrin, sea salt, flavoring), amarettinis, fruits (raspberries, blueberries, currants, blackberries), coffee (drink), vanilla sugar, thickeners (E412, E415), amaretto

Additives/Attributes:) coloring substances 1a) E124 2) preservatives 3) Antioxidant 4) flavor enhancer 5) sulphuretted 6) blackened 7) waxed 8) sweeteners 8a) phenylalanine 9) phosphate **Allergens:** a) Cereals containing gluten b) crustaceans c) eggs d) fish e) Peanuts f) soy g) milk h) nuts i) celery j) mustard k) Sesame seeds l) sulfites m) lupine n) molluscs

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Average nutritional information

per 100g		GDA*
Energy	275 kJ / 66 kcal	3.27 %
Fat	1.7 g	2.40 %
hereof: Saturated Fat	0.2 g	0.97 %
Carbohydrates	11.0 g	4.24 %
hereof: Sugar	6.0 g	6.63 %
Protein	1.2 g	2.45 %
Salt	0.3 g	4.72 %

*Reference quantity for an average adult (8400 KJ /2000 Kcal)

CREATED WITH



Panna cotta with blueberries ^{g)}



Materials and Products

500.000 ml Cream 30% fat ^{g)}
 500.000 ml Milk
 125.000 g **M09491** Früchte-Mix Heidelbeere CLA
 500.000 ml Water
 100.000 g Frozen blueberries
 1.725 kg
 100.000 g/l (150.000 g) **M09421** Panna Cotta nach Italienischer
 Art CL ^{g)}

Average nutritional information

per 100g		GDA*
Energy	670 kJ / 160 kcal	7.97 %
Fat	10.3 g	14.65 %
hereof: Saturated Fat	6.4 g	32.14 %
Carbohydrates	15.0 g	5.77 %
hereof: Sugar	13.8 g	15.33 %
Protein	1.9 g	3.88 %
Salt	0.1 g	0.91 %
*Reference quantity for an average adult (8400 KJ /2000 Kcal)		

Preparation Recommendation

Prepare Panna Cotta CL according to the instructions with milk and cream, then fill into dessert glasses and refrigerate until the mixture is completely set.

Mix the blueberry CLA fruit mix in water and let it swell, then fold in the thawed blueberries.

Spread the blueberries in portions on the finished panna cotta.

Tip:

All other Moguntia fruit mix variants are also suitable as a fruit topping for desserts.

Declaration advice

Ingredients: **milk protein** (**lactose**), **milk** , drinking water, sugar, modified potato starch, dextrose, blueberries 5, 5%, blueberry powder 3, 1%, coloring food (beetroot juice powder), acidifier citric acid, caramel powder, maltodextrin , aroma, acidifier: disodium phosphate, Frozen blueberries, glucose syrup, hardened palm fat, **whey** protein, thickener (carrageenan, locust bean gum), emulsifier (emulsifiers (E471, E472a)), stabilizer (acidifier: E340), acid agent: E341, ground vanilla pods, jasmine extract, coloring plant extract, paprika), The animal ingredients used are halal certified

Additives/Attributes:) coloring substances 1a) E124 2) preservatives 3) Antioxidant 4) flavor enhancer 5) sulphuretted 6) blackened 7) waxed 8) sweeteners 8a) phenylalanine 9) phosphate **Allergens:** a) Cereals containing gluten b) crustaceans c) eggs d) fish e) Peanuts f) soy g) milk h) nuts i) celery j) mustard k) Sesame seeds l) sulfites m) lupine n) molluscs

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