



BABA AU CAFÉ AND CARDAMOM

SERVES: 10

INGREDIENTS:

COFFEE SYRUP:

100 ml Carte D'Or Chocolate Sauce
200 ml Strong brewed coffee
400 g Sugar

OPTIONAL TO SPICE UP SYRUP:

1 Orange (finely grated zest)
10 Cardamom pods (crushed)

ASSEMBLY

10 Babas / mini sponges
Carte D'Or Tiramisu (for piping)
Chocolate shavings
Cocoa powder

PREPARATION:

Prepare the Coffee syrup by combining all ingredients and simmer over a low heat.

Soak the babas in the hot liquid.

Prepare the tiramisu (as per packaging instructions) and pipe it onto the baba. Repeat with remaining babas.

Decorate with chocolate, cocoa powder and coffee syrup.



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CHOCOLATE MOUSSE TRUFFLE

SERVES: 25

INGREDIENTS:

475 g Carte D'Or Chocolate Mousse

500 ml Milk

500 ml Meadowland Classique or full fat cream

Cocoa powder

25 Shortbread peanut butter cookies

PREPARATION:

Prepare the chocolate mousse with milk and cream.

Pipe the mousse in half sphere moulds and freeze them.

Take them out of the mould, press 2 halves together
and roll in cocoa powder.

Let them defrost and place them on the shortbread cookies.



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CRÈME BRÛLÉE WITH LIME

SERVES: 10

INGREDIENTS:

135 g Carte D'Or Crème Brûlée Mix

300 ml Milk

600 ml Meadowland Classique or full fat cream

1 Lime (finely grated zest)

Cane sugar

PREPARATION:

Prepare the Carte D'Or Crème Brûlée with milk and cream, and the grated lime zest.

Cool down, sprinkle with cane sugar and caramelize the sugar.



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CRÈME CARAMEL BROWNIE

SERVES: 25

INGREDIENTS:

135 g Carte D'Or Crème Brûlée

700 ml Milk

300 ml Meadowland Classique or full fat cream

25 Pieces of brownies (Made with Carte D'Or Brownie Mix) with hazelnuts

Carte D'Or Toffee Sauce

PREPARATION:

Prepare the Carte D'Or Crème Brûlée with milk and cream.

Pour it into a mould and let it set.

Then place the brownie on top and freeze.

Remove the brownie from the mould and defrost.

Drizzle with the toffee sauce.



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LEMON ORANGE MERINGUE PIE

SERVES: 15

INGREDIENTS:

LEMON ORANGE PIE:

500 ml Milk
135 g Carte D'Or Crème Brûlée
500 ml Crème fraîche
1 Orange (finely grated zest)
1 Lemon (finely grated zest and juice)
15 Sweet pastry shells (8 – 10 cm)

MERINGUE:

75 ml Water
300 g Castor sugar
150 g Egg white

PREPARATION:

Mix 100 ml milk with the Carte D'Or Crème Brûlée.

Heat up 400 ml milk. When it starts to boil add the Carte D'Or Crème Brûlée mix and the crème fraîche.

Add the grated orange and lemon zest. Cook over medium heat for 2 minutes.

Cool down the filling in the fridge then pipe filling into pastry shells.

For the meringue: put the water and sugar in a saucepan and cook until the temperature reaches 118 °C.

Meanwhile start whisking the egg whites in a kitchen machine, until foamy.

Slowly pour the hot syrup into the egg whites whilst still whisking.

Whisk on full speed until the meringue has cooled down to room temperature.

Pipe on top of filling and lightly burn the meringue with a blowtorch.



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RASPBERRY MACARON

SERVES: 10

INGREDIENTS:

122 g Carte D'Or Tiramisu
275 ml Meadowland Classique or full fat cream
75 ml Milk
150 ml Carte D'Or Wild Berry Sauce
20 Macaron shells
100 Fresh raspberries

PREPARATION:

Prepare the Carte D'Or Tiramisu with the cream, milk and Carte D'Or Wild Berry Sauce.

Take one macaron shell and pipe some Tiramisu filling in the middle.

Place raspberries around the filling.

Put the other macaron shell on top.



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SWEET POTATO BROWNIE AND CHOCOLATE MOUSSE

SERVES: ± 25

INGREDIENTS:

SWEET POTATO BROWNIE :

1 kg Sweet potatoes
125 g Hazelnut flour
80 g Flour
80 g Dark cocoa powder
2 tsp Ground cinnamon
Pinch of salt
325 g Pitted Medjool dates
1 tbs Vanilla extract

CHOCOLATE MOUSSE:

475 g Carte D'Or Chocolate Mousse
500 ml milk
500 ml Meadowland Classique
or full fat cream
Ginger (freshly grated)
250 g Dark chocolate sea salt streusel
25 pcs Chocolate decoration

PREPARATION:

Cut the sweet potatoes in big pieces with skin on. Bake in a pre-heated oven at 175 °C for 20 – 25 minutes or until soft. Cool down for further use.

Mix hazelnut flour, flour, cocoa, cinnamon and salt together.

Blend the dates with vanilla in a mixer and until smooth.

Take the skin off the sweet potatoes and blend in a kitchen machine, until smooth.

Mix this with the flour mixture into a smooth dough.

Put dough in a lined baking tin and bake in a pre-heated oven at 175 °C for around 25 – 30 minutes. You can check this with a skewer; when it comes out clean, it's ready.

Cool down and cut the brownie into pieces.

Prepare mousse with the milk and cream according to instructions on packaging.

To spice up the mousse you can add freshly grated ginger.

Decorate with chocolate sea salt streusel and chocolate decoration.



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TIRAMISU ÉCLAIR

SERVES: 10

INGREDIENTS:

122 g Carte D'Or Tiramisu
375 ml Meadowland Classique or full fat cream
125 ml Milk
30 ml Amaretto syrup (non-alcoholic)
200 g Dark chocolate
20 g Hazelnut oil
10 Éclair shells

PREPARATION:

Prepare the tiramisu with the cream and milk. Add the amaretto syrup.

Melt the chocolate with the oil.

Cut the éclairs in half and pipe the tiramisu filling on the bottom half.

Dip the top layer of the éclair in the melted chocolate and place it on top.



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