

EST. 1957

# MAYERS

FINE FOOD

PIZZA PASTA & ITALIAN FOOD SHOW | ICC SYDNEY



CONNECTING PEOPLE OF TASTE



Arla Pro

**Professional Pizza Topping Block**

**Details** 2x9.2kg

**SKU** 66868

**Barcode** 5711953069659



Arla Pro

**Pizza Topping Sticks IQF**

**Details** 6x2kg

**SKU** 88529

**Barcode** 5711953098512



Arla Pro

**Professional Pizza Topping Shred**

**Details** 6x2kg

**SKU** 67064

**Barcode** 5711953069758



Arla Pro

**Whip & Cook**

**Details** 10x1L

**SKU** 87028

**Barcode** 5711953098574



Arla Pro

**Cream Cheese Frost & Bake**

**Details** 3x1.8kg

**SKU** 582830

**Barcode** 5711953133367



Arla Pro

**Danish White Feta Tetra Pak**

**Details** 12x1kg

**SKU** DN027

**Barcode** 5760466799928



Arla Pro

**Milk Jigger**

**Details** 100x20ml

**SKU** 49851

**Barcode** 5711953024610



Arla Pro

**Plant Based Soft Serve**

**Details** 6x2L

**SKU** 598422

**Barcode** 5711953192746



Arla Pro

**Unsalted Cultured Butter**

**Details** 1x5kg

**SKU** DN064

**Barcode** 5711953097553



The Three Cows

**Danwhite Feta (50+)****Details** 2x4kg**SKU** DN25**Barcode** 5760466852500

The Three Cows

**Danwhite Feta (60+) Easy Peel Tin****Details** 16kg**SKU** 608557**Barcode** 5760466911009

# TIRAMISU

**SERVES: 4****PREP TIME: 20mins****COOK TIME: 1hr**

## INGREDIENTS

17g	<b>Arla Pro Whip &amp; Cook</b>
138g	<b>Arla Pro Whip &amp; Cook - softly whipped</b>
86g	<b>Latteria Sociale Mantova Italian Mascarpone</b>
8ea	<b>Mulino Bianco Pavesini</b>
QS	<b>Illy Coffee Instant – for coffee soak</b>
24g	Egg Yolk
28g	Sugar
7g	Gold Gelatine Mass 1:5
QS	Milk Chocolate Shavings

## METHOD

1. Soften the *Latteria Sociale Mantova Italian Mascarpone* mascarpone with a spatula and add the *Arla Pro Whip & Cook*.
2. Whisk the yolks and sugar over a bain-marie until it reaches 82°C and add the melted gelatine.
3. Fold the whipped eggs into the softened *mascarpone* in three additions.
4. Lastly fold in the softly whipped *Arlo Pro Whip & Cook*.
5. Place coffee soaked *Pavesini* in the base of a dish, spoon tiramisu cream over and top with shavings.

# NOCCIOLA TARTLETS



**SERVES:** 20 petit tartlets



**PREP TIME:** 30mins



**COOK TIME:** Overnight



## INGREDIENTS

- 72g Callebaut Milk Couverture Callets 33.6%
- 24g Callebaut Ecuador Dark Callets 70%
- 96g Arla Pro Whip & Cook
- 48g Callebaut Hazelnut Praline 50/50
- 20ea La Rose Noire Chocolate Shell Mini
- 13g Gold Gelatine Mass 1:5
- 48g Whole Milk

## METHOD

1. Boil milk and pour over softened gelatine and chocolates.
2. Rest for one minute and blend.
3. Blend in the cream and praline.
4. Set in the chiller with clingfilm on the surface.
5. Stir gently the next day and pipe into the *La Rose Noire Chocolate Shell Mini*
6. Make a cavity in the centre and pipe *Callebaut Hazelnut Praline* paste inside.

## FEATURED



### Arla Pro Whip & Cook

Details: 10x1L  
SKU: 596899  
Barcode: 5711953098574



### La Rose Noire Chocolate Shell Mini

Details: 4-5g, 210pcs  
SKU: LRNCS1RD  
Barcode: 19310677009496



### Callebaut Milk Couverture Callets 33.6%

Details: 8x2.5kg  
SKU: 8232BU76  
Barcode: 5410522513394



### Callebaut Hazelnut Praline 50/50

Details: 2x5kg  
SKU: PRAT14  
Barcode: 5410522469202

# CREAM CHEESE & AMARENA CHERRY TARTLETS



**SERVES: 20** petit tartlets



**PREP TIME: 30mins**



**COOK TIME: Overnight**



## INGREDIENTS

- 48g** Callebaut White Couverture Callets 28%
- 96g** Arla Pro Frost & Bake
- 20ea** La Rose Noire Superthin Flower Shells
- 7g Gold Gelatine Mass 1:5
- 5g Lemon Juice
- 96g Thickened Cream
- 48g Whole Milk
- QS Chopped Amarena Cherries
- QS** Mona Lisa Chocolate Shavings

## METHOD

1. Boil the milk and melt the *Callebaut White Couverture Callets* and gelatine mass.
2. Blend in the *Arla Pro Frost & Bake* and lemon juice.
3. Blend in the cream last.
4. Chill overnight and whip or beat the next day.
5. Spoon chopped Amarena cherry into the base and pipe a bulb of cream cheese cream.
6. Top with white chocolate shavings.

## FEATURED



### Arla Pro Frost & Bake

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



### La Rose Noire Superthin Flower Shells

Details: 120pcs  
SKU: PTT5FL120  
Barcode: 5711953098574



### Callebaut White Couverture Callets 28%

Details: 8x2.5kg  
SKU: W22BU76  
Barcode: 5410522516630

# 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** Il Pescatore 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



### La Rose Noire Superthin Flower Shells

Details: 120pcs  
SKU: PTTSL120  
Barcode: 5711953098574



### Il Pescatore Smoked Salmon

Details: 8x300g  
SKU: SF020  
Barcode: 9310677002667

# VODKA SAUCE AL BRONZO PENNE PASTA



**SERVES: 4**



**PREP TIME: 10mins**



**COOK TIME: 15mins**



## INGREDIENTS

- 100ml** Arla Pro Whip and Cook
- 200g** Barilla Al Bronzo Penne Pasta
- 45g** Grated LSM Parmigiano Reggiano
- 45g** Lurpak Salted Butter
- 15ml Extra Virgin Olive Oil
- ½ Medium Brown Onion / 1 large Banana Shallot
- 100g Tomato Puree
- 3 Garlic Cloves
- ¼ tspn Chilli Flakes
- 2 shot Vodka (Vodka volume can be adjusted to taste)

## FEATURED



### Arla Pro Whip & Cook

Details: 10x1L  
SKU: 596899  
Barcode: 5711953098574



### Barilla Al Bronzo Penne Rigate

Details: 18x500g  
SKU: 23677  
Barcode: 8076809585705



### Latteria Sociale Mantova Parmigiano Reggiano 1/8

Details: 4x5kg  
SKU: IA021  
Barcode: 2205983045682



### Lurpak Slightly Salted Butter

Details: 20x400g  
SKU: DN061  
Barcode: 5740900403734

## METHOD

1. In a large pot of boiling water cook pasta ensuring it is just before al dente, reserve 50ml of pasta water.
2. Heat large sauté pan, add butter and olive oil.
3. Sauté onion and garlic, season slightly to release the moisture and sugars, add chilli flake once onion is translucent.
4. When the chilli becomes fragrant deglaze with tomato puree, simmer for 2 min
5. Stir through vodka and Arla Pro Whip and Cook cream, simmer 1 - 2 min.
6. Add cooked pasta and toss until all is coated, add Reggiano and toss until it is all incorporated, sauce should be thick and glossy (adjust sauce with reserved pasta water if required).
7. Season to taste, plate up and garnish with basil, cracked pepper and extra Parmigiano Reggiano.



## **F MAYER IMPORTS PTY LTD**

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