



Serving Suggestion

Create your  
sweet signature.

Nestlé  
*docello*®

# Astounding simplicity, quality and consistency.



Welcome to the delightful world of NESTLÉ Docello®, where crafting exquisite desserts is made effortlessly simple.

NESTLÉ Docello® Mousse & Dessert Mixes revolutionise dessert preparation, streamlining the process to make it quicker, easier, and more efficient. With the pressures of the kitchen in mind, NESTLÉ Docello® transforms your culinary challenges into an exciting adventure.

In collaboration with NESTLÉ Professional Advisory Chef, Karl Seidel, we've created a recipe book that will elevate your dessert creations. Each dessert becomes a stunning masterpiece, sure to impress your customers, residents and patients with its beauty and indulgence.

Whether for buffets, banquets, à la carte menus, or made-to-order treats, the possibilities are endless. Unlock new opportunities and let your creativity flourish.

Your journey to dessert excellence begins here with NESTLÉ Docello®.

**Nestlé**  
*docello®*



**Karl Seidel**  
NESTLÉ Professional  
Advisory Chef

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## Dessert Mixes

# Desserts that care as much as you do

Our easy to prepare protein enriched dessert mixes can be a valuable addition to your menu, offering a vital source of protein and calcium in every serve.

But more importantly, your residents and patients will love the variety, the taste and the texture of these desserts, making meal time something they will really look forward to each and every day.

All our dessert mixes have the nutrition calculated per serve. This gives you the confidence of knowing your menu's dietary content is ensured and planned.



\*At least one and a half times the protein per serve of our NESTLÉ Docello® Panna Cotta and Crème Brûlée Desserts, when prepared as directed.





Serving Suggestion

# Butterscotch Pecan Tarts

topped with candied pecan nuts

## Ingredients

### Candied Pecan Nuts:

25ml Brown sugar

25ml Water

2ml Vanilla paste

1.5g Salt

250ml Pecan nut halves

### Tarts:

500ml Milk

125g **NESTLÉ Docello® Protein Enriched Butterscotch Dessert Mix**

24 Tart cups

## Method:

### Candied Pecan Nuts

In a small bowl, combine brown sugar, water, vanilla paste, and salt, stirring to combine.

In a medium-large saucepan over medium heat, toast pecans for 2-3 minutes, stirring occasionally to prevent burning.

Pour the sugar mixture into the pan on top of the pecans, stirring the nuts as you pour. Stir constantly for about 15 seconds, until the pecans are thoroughly coated in the sugar mixture. Immediately remove from heat so they don't burn.

Spread the pecans on a piece of baking paper to cool and break apart once cooled.

### Tarts:

*Tip: For a luxurious extra finish, dip sweet tart casing into a little melted dark chocolate and leave to set before filling with the butterscotch filling.*

Combine milk with the NESTLÉ Docello® Protein Enriched Butterscotch Dessert Mix and whisk for 1 minute. Let the mixture rest for 2 minutes then whisk again for another 3 minutes.

Pour the mix into tart cups. Set in fridge for 30 minutes.

Before serving, decorate tarts with candied pecan nuts half pressed into butterscotch.



**12277535**  
NESTLÉ Docello®  
Protein Enriched  
Butterscotch  
Dessert Mix.



# Lemon Tarts with Italian Meringue and freeze-dried raspberries

## Ingredients

500ml Milk

123g NESTLÉ Docello®  
Protein Enriched Lemon  
Dessert Mix.

24 Tart cups

## Italian Meringue:

150g Caster Sugar

150ml Water

3 Egg whites

Pinch of cream of tartar

Freeze-dried +  
fresh raspberries

*Note: You will need a sugar  
thermometer for this recipe  
and an electric mixer.*

## Method:

Combine milk with the NESTLÉ Docello® Protein Enriched Lemon Dessert Mix and whisk for 1 minute. Let the mixture rest for 2 minutes then whisk again for another 3 minutes.

Pour into tart cups and let set in fridge for 30 minutes.

## Italian Meringue:

Combine sugar and water in a small saucepan and bring to the boil, stirring until sugar dissolves.

Reduce heat to medium and cook until syrup reaches soft ball stage (115°C) about 10-15mins. Remember to brush down the sides of the saucepan with a clean, wet pastry brush to remove the sugar crystals.

Start whisking the egg whites with the cream of tartar in mixer until soft peaks form.

Meanwhile, bring the sugar syrup to 121°C (hard ball stage). With the mixer running gradually pour the hot syrup into the meringue. Beat until cooled to room temperature and meringue is thick and glossy (15-20 minutes). Because the hot sugar syrup has cooked the egg whites there is no need to cook this meringue further.

Pipe a swirl of meringue on to each filled pastry case. Then use a brûlée torch to add a touch of caramelisation to the surface for presentation and add some freeze-dried and fresh raspberries.



12277537  
NESTLÉ Docello®  
Protein Enriched  
Lemon Dessert Mix.



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Serving Suggestion

# Butterscotch 'Cheesecake' Cones

with NESTLÉ Docello® Chocolate Mousse

## Ingredients

### Butterscotch

#### 'Cheesecake' Mix:

250ml Milk

250g Greek yogurt

123g NESTLÉ Docello®  
Protein Enriched  
Butterscotch Dessert Mix

### Chocolate mousse:

200ml Milk

100g NESTLÉ Docello®  
Chocolate Mousse Mix

28 Pre-made pastry cones

100g Pistachio nuts,  
chopped

## Method:

### Butterscotch 'Cheesecake' Mix:

Combine milk and Greek yogurt in a mixing bowl.

Add the NESTLÉ Docello® Protein Enriched Butterscotch Dessert Mix and whisk for 1 minute. Let the mixture rest for 2 minutes then whisk again for another 3 minutes.

Refrigerate until set.

### Chocolate Mousse:

Whisk milk and NESTLÉ Docello® Chocolate Mousse Mix together until light and fluffy – *an electric balloon whisk gives best results.*

Place Butterscotch 'cheesecake' and chocolate mousse in separate piping bags.

Pipe the Butterscotch 'cheesecake' into the pastry cones until almost full then pipe the chocolate mousse on the top.

Garnish cones with chopped pistachio nuts.



**12277535**

NESTLÉ Docello®  
Protein Enriched  
Butterscotch  
Dessert Mix.

**12026839**

NESTLÉ Docello®  
Chocolate  
Mousse Mix



## Mousse & Dessert Mixes limited only by your imagination

Discover the premium range of NESTLÉ Docello® Mousse & Dessert Mixes, designed to effortlessly elevate your dessert creations.

Craft high-quality desserts with just a few simple steps and a touch of garnish to transform each mix into your own unique sweet signature.

With endless creative options, NESTLÉ Docello® empowers you to impress your customers with desserts that taste divine and look stunning. Embrace the art of dessert making and let your creativity shine with NESTLÉ Docello®.





# Mini Rosemary & Cardamom Brûlée Tarts

with beetroot dusting

## Ingredients

1 Rosemary sprigs  
1.5g Cardamom (ground)  
250ml Milk  
250ml Cream  
2.5g Vanilla paste  
80g **NESTLÉ Docello®**  
**Crème Brûlée Mix**  
24-28 Tart cups  
Beetroot powder for  
dusting  
2 Rosemary sprigs for  
garnish

## Method:

Add 1 sprig of rosemary (*rub rosemary between hands to bruise this helps release the fragrance*) and cardamom to the milk, cream and vanilla paste.

Bring the milk and cream to the boil and simmer for a few minutes to infuse the rosemary.

Remove from heat.

Whisk in the NESTLÉ Docello® Crème Brûlée Mix.

Pour the Brûlée mixture in to tart cups and refrigerate.

Serve dusted with Beetroot powder on top and with a few leaves of fresh rosemary on top of each tart.



12104230  
NESTLÉ Docello®  
Crème Brûlée Mix



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# Saffron & Vanilla Crème Brûlée Cups

with turmeric & lemon soil  
and candied lemon wheels

## Ingredients

### Brûlée Cups:

30 Saffron stamen

250ml Milk

250ml Cream

80g NESTLÉ Docello®  
Crème Brûlée Mix

24-28 Tart cups

### Tumeric Soil:

6g Turmeric powder

50g Organic coconut  
sugar

5g Lemon zest

100g Pure Delish citrus +  
spice keto breakfast cereal

### Candied Lemon:

2 Lemons sliced thinly

250g Caster sugar

250ml Water

20 Saffron stamen

## Method:

### Brûlée Cups

Add saffron to the milk and let it steep for 20 minutes. Add the cream. Bring the milk and cream to the boil and simmer for a few minutes to make sure saffron flavour infuses well and remove from heat. Whisk in the NESTLÉ Docello® Crème Brûlée Mix, then pour the Brûlée mixture into tart cups and refrigerate.

### Turmeric Soil

In a food processor, add turmeric powder, organic coconut sugar, lemon zest and Pure Delish citrus + spice keto breakfast cereal. Blitz on pulse until the mix is an even crumb/soil.

### Candied Lemon & Saffron Lemon Syrup

Preheat oven to 100°C. Slice 2 lemons as thin as possible. In a pot, combine sugar, water, saffron and bring to the boil. Add the lemons, then simmer until lemon becomes translucent. Remove from the sugar syrup and place individually on baking paper. Place the lemons in the oven to dry out for at least 90 minutes. Let the lemons cool. Continue to boil the sugar syrup to thicken some more until it is a soft ball consistency when dropped on to a cold plate.

## Plating

Place the turmeric soil on the plate. Glaze the tops of the tarts with the syrup. Place tart on soil and top with the candied lemon slice and garnish with some saffron stamen. Fresh cream can be used as an accompaniment.



12104230  
NESTLÉ Docello®  
Crème Brûlée Mix



# Mini South African Style Milk Tarts

with a cinnamon dusting

## Ingredients

250ml Milk

250ml Cream

2.5g Vanilla paste

80g **NESTLÉ Docello®  
Crème Brûlée Mix**

24-28 Tart cups

Cinnamon for dusting

## Method:

Bring the milk and cream to the boil and remove from heat.

Whisk in the vanilla paste and NESTLÉ Docello® Crème Brûlée Mix.

Pour the Brûlée mixture into sweet tart cups and refrigerate.

Dust the tarts with cinnamon to taste for plating.



**12104230**  
NESTLÉ Docello®  
Crème Brûlée Mix



Serving Suggestion





Serving Suggestion

# Port Wine Tarts & Plum Sauce

with a whole Black Doris plum

## Ingredients

- 250ml Milk
- 250ml Cream
- 80g **NESTLÉ Docello® Crème Brûlée Mix**
- 24-28 Tart cups
- 80g Port Wine Jelly (Mrs Bridges/Homemade)
- 160g Black Doris plums (tinned) drained, stones removed and keep juice
- 150ml Juice from tinned plums
- 40g Sugar
- 4g Corn starch
- 50ml Water

## Method:

- Bring the milk and cream to the boil and remove from heat.
- Whisk in the NESTLÉ Docello® Crème Brûlée Mix.
- Whisk in the Port Wine Jelly.
- Pour the Brûlée mixture in to tart cups and refrigerate.
- Purée the plums, then place in a saucepan with plum juice and sugar. Bring to the boil.
- Mix the corn starch into the water and add to the plum mix and stir.
- Remove from the heat and let it cool.
- Serve tarts with some sauce and a whole Black Doris plum or sliced fresh plum.



**12104230**  
NESTLÉ Docello®  
Crème Brûlée Mix



# Chocolate Rice Pudding Tarts

topped with NESTLÉ Docello® Vanilla Mousse with candied orange zest

## Ingredients

### Candied Orange Zest:

Zest of 2 oranges

150g Caster sugar

150ml Water

### Chocolate Rice Pudding:

70g Long grain rice

350ml Milk

100g NESTLÉ Docello®  
Chocolate Mousse Mix

12 Tart cups

75g Docello® French  
Vanilla Mousse Mix

150ml Milk

## Method:

### Candied Orange Zest:

Preheat oven to 100°C. In a pot, combine sugar, water, and bring to the boil. Add the orange zest, then simmer 5 minutes.

Remove the zest from the sugar syrup and place spread-out on a baking paper lined baking tray. Place the orange zest in the oven to dry out for at least 90 minutes. Let the orange zest cool to use as garnish.

### Chocolate Rice Pudding:

Boil rice in milk and when the rice is tender, whisk in the NESTLÉ Docello® Chocolate Mousse Mix. Let the rice mix cool.

Spoon the rice mix into tart cups.

Whisk the NESTLÉ Docello® French Vanilla Mousse Mix and milk together until light and fluffy –*an electric balloon whisk gives best results.*

Pipe or scoop mousse on top of the rice pudding tart and garnish with some candied orange zest.



**12026839**  
NESTLÉ Docello®  
Chocolate  
Mousse Mix

**12026967**  
NESTLÉ Docello®  
French Vanilla  
Mousse Mix



Serving Suggestion



Serving Suggestion

# Mini Chocolate Ganache Tarts

with fresh strawberries

## Ingredients

180ml Cream

250g NESTLÉ Docello®  
Royal Dark Chocolate  
Couverture

12 Tart cups

Fresh strawberries

## Method:

Bring cream to the boil.

Remove from heat.

Add NESTLÉ Docello® Royal Dark Chocolate Couverture and stir until smooth and lump free.

Fill tart cups with the ganache and serve with fresh strawberries.



12257828  
NESTLÉ Docello®  
Royal Dark Chocolate  
Couverture



# Beetroot Vanilla Mousse Tarts

with fresh berries

## Ingredients

500ml Milk

250g **NESTLÉ Docello®**  
French Vanilla Mousse  
Mix

30g Beetroot powder

24 Tart cups

Fresh berries

## Method:

Place milk in a bowl and add NESTLÉ Docello® French Vanilla Mousse Mix and beetroot powder.

Use electric balloon whisk, mix on medium speed for 1 minute.

Scrape sides of bowl and increase mixing speed to high and mix for 6 minutes.

Transfer mix to piping bag and pipe in to tart cups.

Add fresh berries for added visual appeal.

## Chefs tip:

Replace NESTLÉ Docello® Vanilla Mousse with NESTLÉ Docello® Chocolate Mousse to transform these tarts into Red Velvet Mousse tarts.



**12026839**  
NESTLÉ Docello®  
Chocolate  
Mousse Mix

**12026967**  
NESTLÉ Docello®  
French Vanilla  
Mousse Mix



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Serving Suggestion

# Mocha & Dark Chocolate Croquembouche

## Ingredients

250ml Milk

125g NESTLÉ Docello®  
Chocolate Mousse Mix

15g Nescafé Gold  
instant coffee

38-42 Profiteroles

300g NESTLÉ Docello®  
Royal Dark Chocolate  
Couverture

*Note: You will need a sugar  
thermometer for this recipe*

## Method:

Place milk in a bowl and add NESTLÉ Docello® Chocolate Mousse Mix and Nescafé Gold instant coffee.

Use balloon whisk and mix on medium speed for 1 minute. Scrape sides of bowl and increase mixing speed to high and mix for 6 minutes.

Transfer mix to piping bag with a small nozzle and pipe into profiteroles.

Place 200g of the NESTLÉ Docello® Royal Dark Chocolate Couverture in a bowl; melt over a bain-marie of gently simmering water.

Heat the chocolate until the temperature reaches 45°C using a cooking thermometer. Remove the bowl from the heat and stir in the remaining 100g chocolate. Keep stirring.

As soon as the temperature cools to 27°C, return the bowl to the bain-marie and reheat, stirring gently until the chocolate reaches 32°C.

When the chocolate is smooth and shiny, it is ready to be used to stick the filled profiteroles together.

Dip the filled profiteroles partially in the chocolate and arrange them in a pyramid on a plate. Drizzle remaining chocolate over the completed pyramid.



**12026839**  
NESTLÉ Docello®  
Chocolate Mousse Mix

**12257828**  
NESTLÉ Docello®  
Royal Dark Chocolate  
Couverture



# Madeleine Bee Stings

with honey-almond praline shards

## Ingredients

250ml Milk

250ml Cream

80g **NESTLÉ Docello®**  
Crème Brûlée Mix

2.5g Vanilla paste

14 Pre-made Madeleines

## Honey-Almond Praline:

57g Unsalted butter

50g Sugar

85g Honey

Pinch of salt

¾ cup Sliced almonds

## Method:

Bring the milk and cream to the boil and remove from heat.

Whisk in the vanilla paste and NESTLÉ Docello® Crème Brûlée Mix.

Let the mix cool in a shallow container in fridge.

Slice the madeleines horizontally in half to form 28 individual bases.

## Honey-Almond Praline:

Preheat oven to 180°C.

Combine the butter, sugar, honey, and salt, and bring to a gentle boil on the stovetop.

Remove from the heat and stir in the almonds.

Evenly pour onto a lined baking sheet.

Position baking sheet in the centre of the pre-heated oven for about 22-25 minutes, until golden brown and bubbly.

Remove from oven and let it cool. Break into shards.

Top each individual Madeleine with a quenelle of Brûlée filling and a shard of honey-almond praline.



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12104230  
NESTLÉ Docello®  
Crème Brûlée Mix



Say hello to our  
NESTLÉ Docello® range  
of time-saving Mousse  
& Dessert Mixes...

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now so simple that  
anyone can prepare  
delicious desserts.



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dessert experience for  
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