



THE ART OF FLAVOUR

Curated recipes to
inspire creativity

 **Nestlé**
PROFESSIONAL
MAKING MORE POSSIBLE.



KARL SEIDEL

NESTLÉ Professional
Advisory Chef

PREPARE TO EMBARK ON A CULINARY JOURNEY WITH MAGGI® AND BUITONI® BY YOUR SIDE...

NESTLÉ Professional Advisory Chef, Karl Seidel, has masterfully curated a collection recipes using just a handful of essential ingredients, combined with the magic of MAGGI® Premium Coconut Milk Powder and the excellence of BUITONI® tomato sauces.

They not only infuse your dishes with authentic flavours but also save valuable time in your busy professional kitchen, all while maintaining the high-quality standards you demand.

So now you can effortlessly create a repertoire of mouthwatering dishes that are sure to leave a lasting impression on your customers.

Karl Seidel

NESTLÉ Professional
Advisory Chef





CREAMY COCONUT MILK POWDER FROM SRI LANKA...

Made using Sri Lankan Coconuts, MAGGI® Premium Coconut Milk Powder has a smooth and creamy texture and adds authenticity to your recipes. It's designed to streamline the cooking process, through convenience and versatility, making it perfect for creating a range of delicious dishes, that your customers will relish.

- ✓ **Made using Sri Lankan Coconuts hand-picked from plantations.**
Let your customers relish the authentic and rich taste of Sri Lankan Coconut.
- ✓ **Creamy taste and mouth-feel.**
Rich, creamy taste and mouth-feel coming from naturally present coconut fat that makes every dish even more interesting.
- ✓ **Easy to use and store, PLUS it can be used to make coconut cream and milk.**
The format is easy to use as and when required.
- ✓ **Prepare variety of dishes.**
Use it to prepare a variety of savoury & sweet dishes and beverages.



...MEETS SUN-KISSED MEDITERRANEAN TOMATOES!

BUITONI® finished tomato sauces are based on traditional Italian recipes from the Chef team at Casa Buitoni in the Tuscan countryside and are produced in Spain from Mediterranean tomatoes. These tasty balanced sauces save you time without compromising on quality.

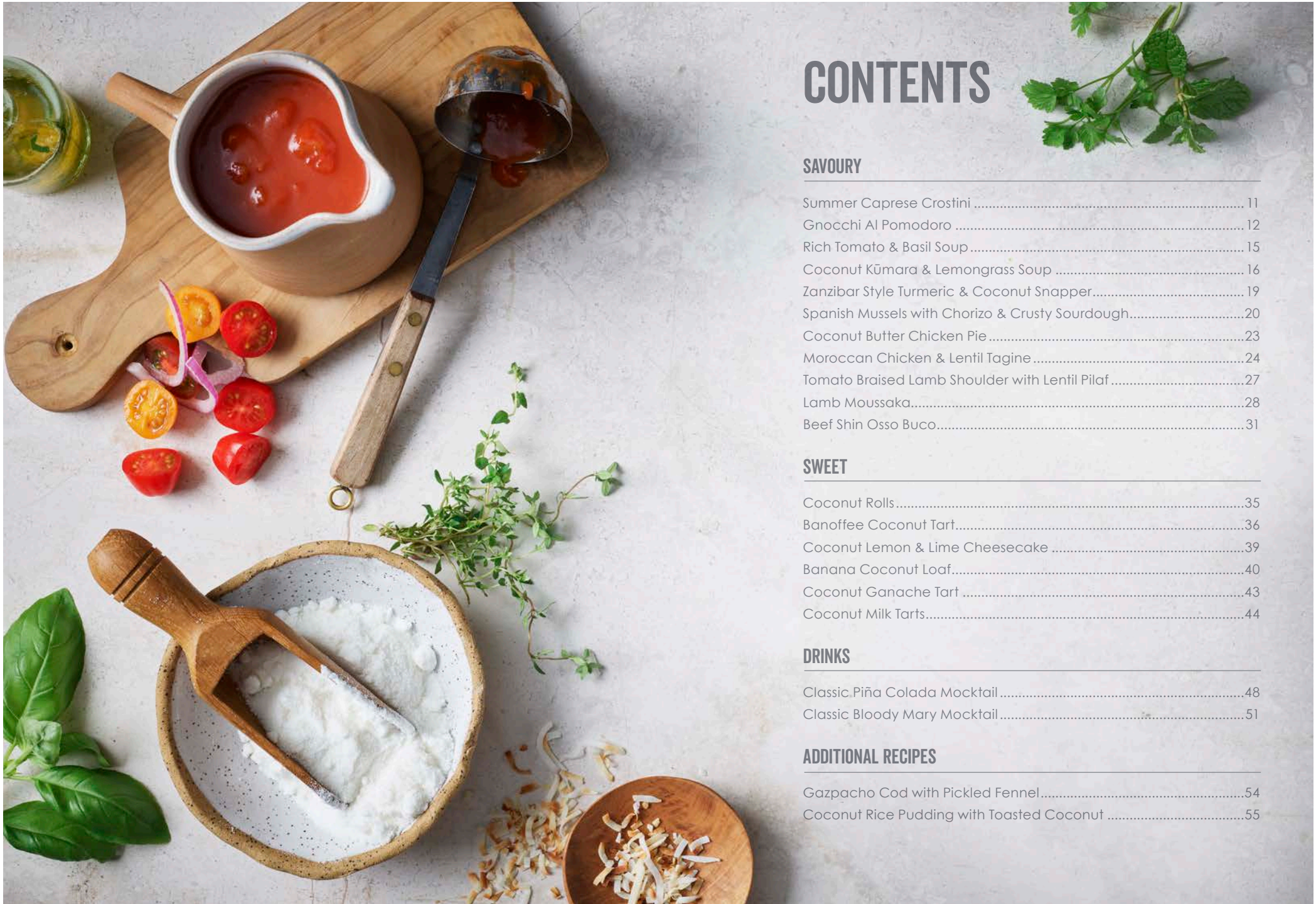
Tomato Coulis

Lightly seasoned tomato sauce, made from a rich blend tomato purée, peeled tomato chunks, onions, herbs and spices. Ideal as a classic coulis or as a finished sauce for a variety of dishes.

Pasta Sauce

An authentic Italian Neapolitan style sauce, made from a rich blend of tomatoes, onions, herbs & spices. Ideal for pasta, fish, meat or plant based dishes.





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SAVOURY





Serving Suggestion

SUMMER CAPRESE CROSTINI

A fresh canapé with classical flavours

Ingredients

250ml Water

17g Gelatin

3g Salt

1.5g Pepper

250g **BITONI® Sugo per Pasta Sauce**

Buffalo mozzarella balls

Balsamic reduction

Basil leaves

Baguette (or sourdough)

Method:

In a small container place 50ml water and sprinkle over gelatine, stirring until hydrated and spongy.

Place the remaining water, salt, pepper and the **BITONI® Sugo per Pasta Sauce** in a separate saucepan and bring to the boil.

Remove the tomato mix from the heat and stir in the gelatin. Pour the tomato mix in to silicone moulds of your choice and refrigerate to set.

Slice the buffalo mozzarella balls into wheels.

When the tomato gel has set, start assembling the canapé. Start with a slice of bread at the bottom then buffalo mozzarella, then place the tomato gel on top.

Top with fresh basil and drizzle the stack with balsamic reduction.



12135557
BITONI® Sugo per
Pasta Sauce

GNOCCHI AL POMODORO

Parmesan gnocchi with tomato chilli sauce

Ingredients

800ml Water
300g MAGGI® Classic Mashed Potato Mix
2 Eggs (beaten)
100g Parmigiano Reggiano / Pecorino cheese (grated)
250g Plain flour
3L Water (for boiling gnocchi)
10g Salt
25g Butter
100g Onion, diced
2 Chillis (fresh), sliced
1kg **BITTONI® Sugo al Pomodoro (Coulis)**
Parmesan cheese to garnish

Method:

Boil water and pour into a mixing bowl. Add the MAGGI® Classic Mashed Potato Mix and whisk till smooth and combined.

Allow the mashed potato to cool for 5 minutes then add the beaten eggs and grated Parmesan. Gradually work in the flour to create a soft dough (being careful not to overwork the mixture). Then, add beaten egg, cheese and work the flour into the potato mix (do not overwork).

Divide the potato dough into 8 and then roll each into a long sausage shape about the thickness of your thumb. Cut into 2 cm pieces and mark the top of each gnocchi piece with a fork.

Bring the water and salt to the boil. In batches, add the gnocchi. When they rise to the top they should be done. Drain the water.

Heat the butter in a medium saucepan and add the onions and chilli and sauté for 2-3 minutes until golden and fragrant. Add the **BITTONI® Sugo al Pomodoro (Coulis)** and season to taste.

Simmer the sauce for 10 minutes. Add the gnocchi pieces to the sauce, divide into serving bowls and top the gnocchi with parmesan cheese.



12114846
BITTONI® Sugo al
Pomodoro (Coulis)



Serving Suggestion



Serving Suggestion

RICH TOMATO & BASIL SOUP

A taste of summer all year round! This classic combination of rich tomato and fresh basil never fails to please

Ingredients

1kg **BITONI® Sugo al Pomodoro (Coulis)**

100g **MAGGI® Classic Tomato Soup Mix**

1.2L Water

Small handful of fresh basil leaves, finely sliced

Course black pepper and fresh basil leaves to garnish

Method:

Place **BITONI® Sugo al Pomodoro (Coulis)** in a large saucepan. Mix in the **MAGGI® Classic Tomato Soup Mix** and water.

Bring the Tomato Soup to the boil and simmer for 15 minutes.

Add fresh sliced basil and season to taste.

Garnish with fresh basil and pepper.

Chefs tips

- ✓ A dollop of Crème Fraîche in each bowl will make this soup rich and creamy.
- ✓ For summer, this soup can be served chilled with an option of freshening it up with some chopped cucumber (gazpacho style).



12114846
BITONI® Sugo al Pomodoro (Coulis)

COCONUT KŪMARA & LEMONGRASS SOUP

A rich coconut and kūmara soup infused with fragrant lemongrass & ginger

Ingredients

25g Butter
200g Onion, diced
3g Salt
1 Lemongrass stalk, finely diced
10g Ginger, crushed
1kg Golden kūmara, peeled, cut into medium dice
15g MAGGI® Vegetable Booster
1L Water
400g **MAGGI® Premium Coconut Milk Powder**
Pepper to taste

Method:

In a medium sized saucepan heat the butter, add the chopped onion and salt and sauté for 2-3 minutes until golden brown

Add finely sliced lemongrass and ginger and sauté for 1 minute.

Add the diced kūmara, MAGGI® Vegetable Booster, water and **MAGGI® Premium Coconut Milk Powder**.

Cook until the kūmara is tender. With a stick blender, blend the soup till smooth and season to taste.

Chefs tips

- ✓ For a chunky soup, remove a third of the kūmara before blending then add back to blended soup mix.
- ✓ Garnish with fresh cream or coconut cream and sliced lemongrass.



Serving Suggestion



12123157
MAGGI® Premium
Coconut Milk
Powder Mix



Serving Suggestion

ZANZIBAR STYLE TURMERIC & COCONUT SNAPPER

Whole grilled snapper infused with aromatics and finished with a tangy turmeric and creamy coconut sauce

Ingredients

- 1 Whole snapper
(cleaned and scaled)
- 80ml Lime juice
- 4 Garlic cloves
- 2g Black pepper
- 8g Salt
- 30g Ginger, minced
- 2 Red Chillis, sliced
- 100g **MAGGI® Premium Coconut Milk Powder**
- 200ml Water (warm)
- 30g Tamarind paste
- 65g **BITONI® Sugo al Pomodoro (Coulis)**
- 5g Turmeric powder
- 5g Coriander, chopped
- 15ml Sunflower oil
- Flaky sea salt

Method:

Score the snapper almost to the bone to allow the marinade to penetrate. Place the lime juice, garlic, black pepper, half the salt, minced ginger and sliced chilli in a blender and blitz until smooth.

Coat the fish, rubbing the marinade into the scores, as well as the inside of the snapper. Marinate the fish for at least 2 hours in the refrigerator.

Pre-heat grill (a charcoal grill gives a better flavour).

In a saucepan, combine the **MAGGI® Premium Coconut Milk Powder**, warm water, tamarind paste, **BITONI® Sugo al Pomodoro (Coulis)**, turmeric powder, chopped coriander leaves and remaining salt. Bring the mix to the boil. Now, simmer the mix for 10-12 minutes to reduce and for the flavour to develop.

Oil a grill basket and place the fish in it and onto the grill or alternatively, place on a lined baking tray and cook in the oven or under the grill. Use $\frac{2}{3}$ of the coconut sauce to baste the fish while cooking. Turn the fish regularly to ensure even cooking. The flesh will begin to flake in the thickest part when cooked. (Grill time will vary according to the fish size. Make sure the fish is cooked through).

Serve the whole fish on a platter with coconut rice and serve with the remaining coconut sauce on the side.



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MAGGI® Premium Coconut Milk Powder Mix



12114846
BITONI® Sugo al Pomodoro (Coulis)

SPANISH MUSSELS WITH CHORIZO & CRUSTY SOURDOUGH

Green lipped mussels simmered in rich Mediterranean flavours of tomatoes, garlic & spicy chorizo

Ingredients

50ml Vegetable oil
100g Spicy chorizo sausage, cut into 5mm cubes
150g Onion, finely diced
10g Garlic, finely chopped
80g Spanish black olives, sliced
500g **BUITONI® Sugo al Pomodoro (Coulis)**
1kg Green-lipped mussels (18-19 large mussels)
Salt and pepper to taste
Crusty sourdough
Fresh oregano for garnish

Method:

In a large pan, heat the vegetable oil and sauté the chorizo till fragrant and it releases its oils. Add the onions, garlic, olives and sauté till the onions are golden and soft.

Now add the **BUITONI® Sugo al Pomodoro (Coulis)** and bring to the boil.

Add the fresh mussels and cover to steam. As soon as they have opened up they are ready to serve.

Season with salt and pepper.

Serve the mussels in a deep dish with crusty sourdough bread and a sprinkle of fresh chopped oregano (or any other fresh herbs of your choice).



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BUITONI® Sugo al
Pomodoro (Coulis)



Serving Suggestion



Serving Suggestion

COCONUT BUTTER CHICKEN PIE

**Creamy coconut butter chicken, baked in flaky puff pastry.
Makes 12 generous individual pies**

Ingredients

1.2kg Chicken thighs
400g Onions
80g Butter
1L Water
320g **MAGGI® Premium Coconut Milk Powder**
500g **BUITONI® Sugo al Pomodoro (Coulis)**
120g MAGGI® Butter Chicken Mix
15g Cornflour
Pie casings
Flaky puff pastry

Method:

Brown chicken and onion in butter.

Add the water, **MAGGI® Premium Coconut Milk Powder**, **BUITONI® Sugo al Pomodoro (Coulis)** and MAGGI® Butter Chicken Mix. Simmer until chicken is cooked, stirring from time to time.

Thicken the mix with cornflour or pie thickener of your choice (make the cornflour into a slurry with a bit of water and add it to the mix) make sure the thickener has cooked through.

Let the mix cool and then spoon into your pie casings.

Top the pies with flaky puff pastry and egg wash the pies. Bake till golden brown and crispy.

Chefs tips

✓ For a more spicy pie add some fresh chillies to the onion when you sauté them.



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MAGGI® Premium Coconut Milk Powder Mix



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BUITONI® Sugo al Pomodoro (Coulis)

MOROCCAN CHICKEN & LENTIL TAGINE

Tender chicken pieces baked with the rich deep flavours of North Africa

Ingredients

60ml Vegetable Oil
1.5kg Chicken pieces
200g Onion, chopped
100g Celery, chopped
200g Carrot, chopped
200g Capsicum, chopped
5 Garlic, sliced
20g Ras el Hanout spice mix
2 Tins (425g ea) lentils, drained
3 Bay leaves
200ml Water
25g MAGGI® Chicken Booster
1kg **BITTONI® Sugo al Pomodoro (Coulis)**
Saffron rice to serve



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BITTONI® Sugo al Pomodoro (Coulis)

Method:

Pre heat oven to 200°C

In a cast-iron pot heat the vegetable oil and brown the chicken pieces in batches and set aside.

Over a medium heat, add the onions, celery, carrot, capsicum, garlic as well as the Ras el Hanout spice mix and sauté vegetables till golden brown .

Add the lentils, bay leaves, MAGGI® Chicken Booster and water. Simmer for 10 minutes.

Add the chicken and **BITTONI® Sugo al Pomodoro (Coulis)**. Cover the pot with a lid and bake in oven for 40 minutes.

Serve on saffron rice. (Shared platter serves 4-8 people).

Chefs tips

✓ Serve with green beans and sliced almonds.

✓ Make your own Ras el Hanout mix:

40ml Toasted coriander seed
50ml Cumin seed
1 Cinnamon stick
10ml Ground ginger
10ml Black pepper corns
5ml Turmeric powder
10-12 Cardamom pods
15ml Paprika (smoked gives a deeper flavour)
Pinch of Saffron





Serving Suggestion

TOMATO BRAISED LAMB SHOULDER WITH LENTIL PILAF

Rich whole lamb shoulder served with a hint of the eastern Mediterranean

Ingredients

Lamb

60ml Vegetable oil
1 Medium lamb shoulder
100g Onion, coarsely chopped
3 Garlic cloves
100g Celery, coarsely chopped
100g Carrot, coarsely chopped
80g MAGGI® Jus Lie
100ml water
1kg **BUITONI® Sugo al Pomodoro (Coulis)**
Bouquet garni (parsley, bay leaf, thyme)
2 Rosemary sprigs
3g Black pepper
200ml Red wine

Simple Lentil and Rice Pilaf:

250ml Dried lentils
250ml Long grain rice
100g Brown onion, chopped
5g Garlic, minced
10g MAGGI® Vegetable Booster
2g Black pepper
2 Bay leaves
60ml Vegetable oil
5ml Cumin seed
750ml Water

Method:

Lamb

Heat the oil in a large oven proof pan (cast iron is best) or similar. Brown the lamb shoulder in the oil until golden and caramelised on all sides, then remove the lamb from the pan and set aside.

In the same pan add the onion, chopped garlic cloves, celery and carrot and sauté 2-3 minutes until golden.

Add the MAGGI® Jus Lie and mix well. Add the caramelised lamb back to the pan, along with the water, **BUITONI® Sugo al Pomodoro (Coulis)**, herbs, black pepper and wine.

Cover with foil or a lid and place the pan in the oven, cook at 160°C for 3 hours.

After 3 hours remove pan from oven and remove the lamb shoulder.

Serve the lamb shoulder on a shared plate with the sauce poured over the top and garnish with fresh herbs of your choice.

Simple Lentil and Rice Pilaf:

In a cast iron pot sauté the onions and garlic in the vegetable oil till golden brown.

Add the rice, lentils, MAGGI® Vegetable Booster, pepper, cumin, bay leaves and water.

Cover with lid and place in the oven with the lamb for about 45 minutes or till all the water is cooked away.

Remove from the oven and serve with the lamb shoulder.

Chefs tips

✓ Serve with gremolata or fresh herbs of your choice.



12114846
BUITONI® Sugo al
Pomodoro (Coulis)

LAMB MOUSSAKA

A super tasty classic Greek dish of thinly layered potato, roasted eggplant and lamb topped with creamy cheese sauce

Ingredients

60ml Vegetable oil
250g Onion, chopped
250g Carrot, chopped
250g Celery, chopped
2 Garlic cloves, crushed
1kg Lamb (or beef mince)
750ml **BITONI® Sugo per Pasta Sauce**
15g Salt
8g Black pepper
¼ Cup Oregano, finely chopped
225g **MAGGI®** Béchamel Sauce Mix
1.5L Milk
2 Potatoes (large), peeled & thinly sliced
3 Eggplants (large)
60ml Olive oil
200g Cheddar or Edam cheese (grated)

Method:

In a large frying pan heat half the oil and sauté the onions, carrots, celery and garlic for 4-5 minutes until golden, transfer to a large saucepan.

In the same frying pan heat the remaining oil and sauté the mince until well browned and broken up. Transfer to the saucepan with the vegetables and add the **BITONI® Sugo per Pasta Sauce**, salt, pepper and oregano and simmer for 15-20 minutes.

Make the **MAGGI®** Béchamel Sauce as per pack and keep it to one side for assembling the Moussaka.

Slice the potato to into 1.5mm thick slices and line the bottom of the Moussaka dish (oven-proof glass or ceramic works best). Keep the remaining potato for another layer.

Slice the eggplant lengthwise in about 2.2mm thick slices and brush with olive oil. Roast the eggplant at 220°C in the oven for about 6-8 minutes until golden brown.

Now layer the mince mix with alternative layers of sliced potato and roasted eggplant slices, finishing with eggplant. Top the Moussaka with the Béchamel sauce and then the cheese.

Finally, bake the Moussaka for about 30 minutes at 180°C until brown on top.

Chefs tips

- ✓ To make sure the potatoes will cook through you can blanch them beforehand for a few minutes to al dente.
- ✓ Using the potato layers helps to absorb excess fat from the meat.



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BITONI® Sugo per Pasta Sauce



Serving Suggestion



Serving Suggestion

BEEF SHIN OSSO BUCO

Classic soul food that will transport you to the region of Lombardy in Italy, full of rich tomato goodness

Ingredients

60ml Vegetable oil
100g Onion, coarsely chopped
100g Celery, coarsely chopped
100g Carrot, coarsely chopped
20g Garlic
1.2kg Beef Shin
100g Flour
200ml Red Wine
80g MAGGI® Jus Lié
1kg **BITONI® Sugo al Pomodoro (Coulis)**
Bouquet garni (parsley, bay leaf, Oregano)
3g black pepper

Pasta

5g Salt
45ml Olive oil
1kg Fettuccine (fresh)
4L Salted water
10g Basil leaves for garnish

Method:

Heat a large heavy based saucepan or cast iron pan and add half the oil. Add the onions, celery, carrot and garlic and sauté for 3-4 minutes until soft and fragrant. Remove from the pan and set aside.

In the same pan, heat the remaining oil. Dust the beef shin in the flour and sear on all sides until golden brown and caramelised.

Remove the beef shin and deglaze the pan with the red wine, allow to reduce by half then add the MAGGI® Jus Lié, **BITONI® Sugo al Pomodoro (Coulis)**, herbs and pepper and bring to a simmer then return the meat and sautéed vegetables and mix well.

Cover the pan with foil or a lid and transfer to the oven for 2 hours at 160°C.

For the pasta, bring water, salt and oil to the boil. Add the pasta, cook for 8-10 minutes until al dente and drain.

Divide the pasta between serving bowls and top with the beef shin and spoon around the red wine and tomato sauce.

Garnish with fresh basil leaves and a grind of black pepper.



12114846
BITONI® Sugo al
Pomodoro (Coulis)

SWEET





Serving Suggestion

COCONUT ROLLS

Coconut glazed bread rolls with a soft coconut flavour

Ingredients

550g Bread flour
5g Salt
15g Sugar
200g **MAGGI® Premium Coconut Milk Powder**
10g Instant yeast
400ml Water (luke-warm)
45ml Canola oil

Butter Mix

100g Sugar
50g Butter
100g **MAGGI® Premium Coconut Milk Powder**
100ml Water

Method:

Combine the bread flour, salt, sugar, **MAGGI® Premium Coconut Milk Powder** and yeast in the bowl of an electric mixer with a dough hook attachment.

Add the luke-warm water and oil.

Knead the dough for about 10 minutes until smooth and soft. Cover the dough and then allow to rest in a warm place for about an hour until doubled in size.

Butter Mix

Preheat oven to 180°C.

In a saucepan, combine sugar, butter, **MAGGI® Premium Coconut Milk Powder** and water and bring to the boil.

Divide the dough into even sized (approx 24x 50g) balls about the size of an apricot and arrange in a lined baking tray, packing closely together.

Glaze the tops of the bread with the butter mix using a pastry brush and bake for 30 minutes.



12123157
MAGGI® Premium
Coconut Milk
Powder Mix

BANOFFEE COCONUT TART

A decadent butterscotch and coconut tart topped with whipped cream bananas and caramel sauce

Ingredients

400ml Water

100g **MAGGI® Premium Coconut Milk Powder**

123g NESTLÉ Docello® Protein Enriched Butterscotch Dessert Mix

24 Tartlet shells or a large 26cm pre-cooked pastry case

2 Bananas, sliced

300ml Cream

20g Castor sugar

50g NESTLÉ Docello® Royal Dark Couverture Chocolate

Method:

Using an electric mixer, combine the water, **MAGGI® Premium Coconut Milk Powder** and NESTLÉ Docello® Protein Enriched Butterscotch Dessert Mix.

Whisk all together for 1 minute on medium speed then wait for 2 minutes then whisk a further 3 minutes at medium to high speed until thick and fluffy.

Pour or spoon the mixture into the pastry case and refrigerate for 30 minutes.

Top the tartlets with sliced bananas.

Whisk the cream and castor sugar into stiff peaks.

Top the tarts with the whipped cream.

Refrigerate for about 30 minutes before serving.

Decorate with shaved NESTLÉ Docello® Royal Dark Couverture Chocolate.



Serving Suggestion



12123157
MAGGI® Premium
Coconut Milk
Powder Mix



Serving Suggestion

COCONUT LEMON & LIME CHEESECAKE

Creamy coconut cheesecake with zesty flavours of lemon & lime

Ingredients

300g Biscuit crumbs

100g Butter, melted

250g Cream cheese, softened

700ml Water

300g **MAGGI® Premium Coconut Milk Powder**

246g NESTLÉ Docello® Protein Enriched Lemon Dessert Mix

1 Lemon, zested

1 Lime, zested

Juice of half a lime

Method:

Preheat oven to 180°C.

Combine the biscuit crumbs and melted butter. Then, press mixture into the base of a lined 23cm spring-form tin.

Bake the base for 12-15 minutes until golden.

Remove from the oven and allow to cool.

Using an electric mixer, combine the softened cream cheese, water and **MAGGI® Premium Coconut Milk Powder** whisking for 3-4 minutes until creamy and smooth.

Add the NESTLÉ Protein Enriched Lemon Dessert Mix and whisk for a further 4-5 minutes. Add lemon and lime zest, lime juice and mix to combine.

Pour the cheesecake filling over the cooled base and refrigerate for 3-4 hours until set.

Carefully run a thin bladed knife around the cheesecake and release the tin.

Transfer the cheesecake to a serving plate or cake stand and garnish with candied citrus slices or fresh fruits and toasted coconut.



12123157
MAGGI® Premium
Coconut Milk
Powder Mix

COCONUT BANANA BREAD

This coconut & banana bread is perfect served fresh from the oven or toasted the next day with butter

Ingredients

100g Butter
200g Sugar
4g Vanilla paste
2 Eggs
200g **MAGGI® Premium Coconut Milk Powder**
350g Flour
8g Baking powder
6 Bananas (Medium), peeled and mashed
4g Salt

Method:

Preheat oven to 180°C.

Using an electric mixer, cream the butter and sugar for 2-3 minutes until light and fluffy.

Add the vanilla paste and beat a further 30 seconds.

Add the eggs one by one while continuing to whisk.

Remove from the beater and stir in **MAGGI® Premium Coconut Milk Powder**, the other dry ingredients and mashed bananas.

Mix all the ingredients well until combined and smooth.

Pour into a greased or lined loaf pan or similar.

Bake for 1 hour.

Chefs tips

✓ Serve with freshly brewed NESTLÉ coffee.



12123157
MAGGI® Premium
Coconut Milk
Powder Mix



Serving Suggestion



Serving Suggestion

COCONUT GANACHE TART

These stylish rich chocolate and coconut tarts are super quick and easy to make and can be garnished to suit any occasion

Ingredients

100g **MAGGI® Premium Coconut Milk Powder**

300ml Water

50g Butter

500g **NESTLÉ Docello® Royal Dark Couverture Chocolate**

Tart casings

Method:

Whisk the **MAGGI® Premium Coconut Milk Powder** in to the water to make a coconut cream.

Bring the coconut cream to the boil.

Remove the cream from the heat and add the butter and **NESTLÉ Docello® Royal Dark Couverture Chocolate**.

Stir the mix until smooth and glossy.

Your ganache is now ready to use as a tart filling.

Fill tart casings with the ganache.



12123157
MAGGI® Premium Coconut Milk Powder Mix

COCONUT MILK TARTS

Rich coconut flavoured version of the classic South African milk tart

Ingredients

300g **MAGGI® Premium Coconut Milk Powder**

700ml Water

130g NESTLÉ Docello® Crème Brûlée mix

48 Tart casings (small)

Cinnamon for dusting

Method:

In a medium saucepan combine the **MAGGI® Premium Coconut Milk Powder** and water and mix well. Bring to the boil stirring occasionally.

Remove from the heat and whisk in the NESTLÉ Docello® Crème Brûlée mix.

Let the coconut mixture stand for 3-4 minutes to cool.

Pour the custard into the tart casings and refrigerate 2-3 hours until set.

Dust with cinnamon and serve.



Serving Suggestion



12123157
MAGGI® Premium
Coconut Milk
Powder Mix



CLASSIC PIÑA COLADA MOCKTAIL

**A tropical blend of rich coconut milk,
pineapple juice and tangy pineapple pieces**

Ingredients

30g **MAGGI® Premium
Coconut Milk Powder**

120ml Pineapple juice

60g Pineapple pieces -
fresh or tinned

5g Sugar, 1 teaspoon

60g Ice cubes,
(about 1 cup)

Method:

Place all the ingredients in a blender and
blitz until smooth and creamy.

Serve in a tall stemmed glass, garnished with
a slice of fresh pineapple.



12123157
MAGGI® Premium
Coconut Milk
Powder Mix



Serving Suggestion



Serving Suggestion

CLASSIC BLOODY MARY MOCKTAIL

**This classic mocktail has endless variations.
Serves 3-4 depending on glass size**

Ingredients

700ml **BUITONI® Sugo per Pasta Sauce**

300g Ice cubes,
(about 2 cups)

5ml Tabasco

Salt and pepper

Fresh celery sticks and
basil leaves to garnish

Method:

In a blender combine the **BUITONI® Sugo per Pasta Sauce**, ice cubes, Tabasco and seasoning and blend well.

Serve the Bloody Mary in tall glasses and garnish with fresh basil and a celery stick.



12135557
BUITONI® Sugo per
Pasta Sauce

ADDITIONAL RECIPES



GAZPACHO COD WITH PICKLED FENNEL

Delicate fish and tomato canapé for a more refined event

Ingredients

Tomato Gel

250ml Water
250g **BITONI® Sugo per Pasta Sauce**
20g Gelatin powder
5g Salt
2.5g Pepper

Cod

500ml Chardonnay
1 Oregano sprig
250g Cod (whole piece)
1 Onion, sliced thinly

Pickled Fennel

60ml Water
60ml Apple cider vinegar
5g Monk fruit powder
2g Whole black pepper
5 Cloves
5 Juniper berries
3g Salt
1 Fennel bulb (with fronds), sliced thinly
1 Onion, sliced thinly



12135557
BITONI® Sugo
per Pasta Sauce

Method:

Tomato Gel

In a small container place 50ml water and sprinkle the gelatin in to the water stirring it till all the gelatin is hydrated. Place the remaining water, 5g salt, 2.5g pepper and the **BITONI® Sugo per Pasta Sauce** in a saucepan. Using a stick blender, make sure the mix is smooth, then bring to the boil. Remove the tomato mix from the heat and stir in the gelatin. Pour the tomato mix into a lined tray (it should be about 5mm thick) and refrigerate to set.

Cod Preparation

Place the wine and one sprig oregano in a oven-proof dish. Place a sheet of cling film on your table and arrange the cod on the cling film. Add onion and place down the centre of the fish. Then, season the fish with salt and pepper. Roll the cod into a cigar shape making sure it's tightly rolled in cling film. Then perforate the film with a pin in multiple places to allow the wine to flavour the fish. Place the fish in the wine and cover with foil (or a lid) and place it in 150°C oven to poach till firm and white. Remove the fish from the wine and place the fish cigar on a cooling rack to cool (the fish will be easier to work with if refrigerated over night).

Pickled Fennel

In a saucepan place the water, apple cider, monk fruit powder, whole black peppercorns, cloves, juniper berries and 3g salt and gently simmer for 5-8 minutes for the spices to infuse. Place fennel bulb and onion in a heat proof bowl and add small pieces of the fennel fronds. Pour the hot pickle mix over the fennel and the refrigerate over night stirring a few times to make sure all the fennel gets pickled well.

Assembly of canapé

Unwrap the fish and then place it on the gel. Wrap the cod in the gel making sure that all the fish is covered with a thin single layer of tomato gel. Drain the pickle juice from the fennel. Now slice the fish and tomato cigars in bite size pieces for service and the top with the fennel pickle.

COCONUT RICE PUDDING WITH TOASTED COCONUT

A delicious rice pudding with a rich coconut flavour

Ingredients

200g Long grain rice
2 Star anise
2g Salt
500ml Water
(for boiling rice)

Creamy Coconut Sauce

200ml Water
(for making creamy coconut sauce)

150g **MAGGI® Premium Coconut Milk Powder**

30g Sugar
5g Vanilla paste
10g Honey
25g Psyllium husk powder
100g Shredded coconut



12123157
MAGGI® Premium
Coconut Milk
Powder Mix

Method:

Place rice, star anise, salt and water in a saucepan and bring it to the boil.

Reduce the heat and simmer for about 10-12 minutes until the rice is just tender and most of the liquid has evaporated.

Creamy Coconut Sauce

Add the next measure of water (200ml), **MAGGI® Premium Coconut Milk Powder**, sugar, vanilla paste, honey and psyllium husk and mix well to combine.

Bring back to simmer until the rice is thick and creamy.

Place shredded coconut on a baking tray and toast in the oven at 200°C till golden brown.

Serve in a glass topped with toasted coconut.



Serving Suggestion

NESTLÉ PROFESSIONAL ADDITIONAL PRODUCT INDEX

SAVOURY



100173
MAGGI® Gluten
Free Mashed
Potato Instant Mix



12030164
MAGGI® Gluten
Free Tomato
Soup Mix



12482303
MAGGI®
Vegetable Booster



12352007
MAGGI® Butter
Chicken Mix



12132529
MAGGI®
Chicken Booster



12026822
MAGGI®
Béchamel
Sauce Mix



12211750
MAGGI® Jus Lié
Beef Flavoured
Sauce Mix

SWEET



12277535
NESTLÉ Docello®
Protein Enriched
Butterscotch
Dessert Mix



12277537
NESTLÉ Docello®
Protein Enriched
Lemon Dessert Mix



12104230
NESTLÉ Docello®
Crème Brûlée
Dessert Mix



12257828
NESTLÉ Docello®
Royal Dark Couverture
Chocolate



For more information about our amazing range of NESTLÉ Professional products and other solutions for your kitchen, please visit nestleprofessional.co.nz or contact your local NESTLÉ Professional representative.