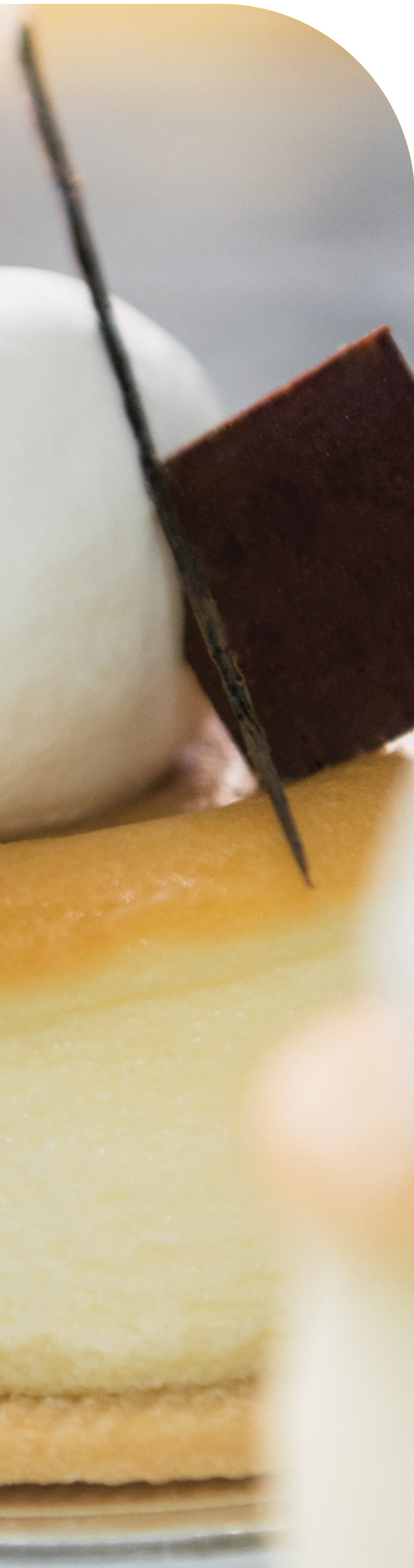


The
Recipe Book

By Anchor Food Professionals







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A red logo featuring a stylized anchor inside a teardrop shape.

Anchor
FOOD PROI

Made in Europe

We bring decades of global dairy experience to your kitchen - with leading research and development, our chefs' culinary expertise, and smarter business solutions tailored to you.

Specifically created to enhance businesses performance, each of our products is designed to give you more value and more time. In short, we're the one essential ingredient every kitchen needs.

With our state-of-the-art manufacturing facility in Heerenveen, the Netherlands, we create high quality whipping and cooking creams. Food safety, quality control and functional performance are tightly controlled by our expert teams, to ensure consistent performance in your kitchen. To help inspire you, we have created some delicious recipes with these creams.

Anchor Chef's Classic Whipping Cream

Our Anchor Chef's Classic Whipping Cream is a light and perfectly balanced European dairy cream, designed for reliable performance across all bakery and pastry applications – hot, cold or frozen.

Anchor Extra Yield Cooking Cream

Our Anchor Extra Yield Cooking Cream saves you time in a fast-paced environment. Pre-thickened, it makes deliciously creamy soups or pastas a breeze.

Anchor Dessert & Cooking Cream

Our Anchor Dessert and Cooking Cream is a smooth and creamy European dairy cream, designed to deliver reliable performance across a range of kitchen creations, from dessert to cooking recipes.

Anchor Culinary Cream

Our Anchor Culinary Cream reduces cooking time, food cost and wastage. Specially formulated to hold high temperatures, it's ideal for cooking, chilling and reheating.

ANCHOR CHEF'S CLASSIC WHIPPING CREAM

Perfectly Balanced





Scan QR code for more information
about Anchor Chef's Classic



HAZELNUT PRALINE DACQUOISE

Servings: 25

Time: 1h 15*

INGREDIENTS

Chantilly Cream:

10g sugar syrup
Vanilla seeds
200g Anchor Chef's Classic
* Chantilly Cream must be made 24h in advance

Dacquoise:

150g egg whites
125g sugar
90g praline
60g hazelnut powder
50g icing sugar
30g flour

Raspberry Mousse:

40g water (1)
200g sugar
150g egg whites
8g gelatin powder
60ml water (2)
500g raspberry purée
500g Anchor Chef's Classic

Raspberry Gelée:

100g raspberry purée
5g orange juice
20g water
2g gelatin powder (200 Bloom)

Milk Chocolate Biscuit:

75g egg yolks
190g whole eggs
12g invert sugar
170g sugar (A)
110g egg whites
40g sugar (B)
85g T55 flour
20g cocoa powder
15g milk chocolate drops

Sugar Syrup:

100g water
100g sugar
Zest of 1/2 lemon
10g lemon juice

METHOD

CHANTILLY CREAM - Bring the ingredients to a boil. Cool overnight.

DACQUOISE - Whisk the egg whites and sugar in the bowl of an electric stand mixer. Add the praline, hazelnut powder, icing sugar and sieved flour - mix gently. Pipe onto a sheet of baking parchment and bake at 165°C for 12 minutes.

RASPBERRY MOUSSE - Make an Italian meringue from water (1), sugar and egg whites. Melt the gelatin in water (2) and warm. Warm the raspberry purée and add the gelatin mixture, then cool to 35°C. Whip the Anchor Chef's Classic Whipping Cream to soft peak and fold into the purée mixture. Gently fold in the Italian meringue.

RASPBERRY GELÉE - Boil the purée, orange juice and water together, then add the dissolved gelatin and set aside. Freeze in a 16cm ring.

MILK CHOCOLATE BISCUIT - Whisk together the egg yolks, whole eggs, invert sugar and sugar (A) in the bowl of an electric stand mixer. Whisk the egg whites and sugar (B) in a separate mixer bowl. Combine the two mixtures and add the sieved flour and cocoa powder. Lastly, mix in the milk chocolate drops. Spread onto a sheet of baking parchment and bake at 200°C for 8 minutes.

SUGAR SYRUP - Bring the water, sugar, lemon zest and lemon juice to a boil. Set aside to cool.

ASSEMBLY - Build the cake starting with the hazelnut dacquoise, brush with milk chocolate and pipe in the raspberry mousse. Repeat for 2 more layers with biscuit and mousse. Chill in a blast freezer and dip in milk chocolate with hazelnuts. Glaze with raspberry gelée.

DECORATION - Add the chantilly cream, fresh berries, chocolate garnish and icing sugar as decoration.



FRUITY SUMMER TRIFLE

Servings: 20

Time: 1h 30*

INGREDIENTS

Chantilly Cream:

10g sugar syrup
Vanilla seeds
200g Anchor Chef's Classic
* Chantilly Cream must be made 24h in advance

Pastry Cream:

125g Anchor Chef's Classic
125g milk
75g sugar (1)
1 vanilla pod
2 egg yolks
1 egg
75g sugar (2)

12.5g cornstarch
2 tbsp butter

Mixed Berry Compote:

750g frozen mixed berries
95g sugar
9g pectin

Vanilla Biscuit Sponge:

75g egg yolks
190g eggs
12.5g invert sugar
Vanilla seeds
175g sugar (A)
110g egg whites

40g sugar (B)
105g T55 flour

Mango Syrup:

25g mango purée
40g water
50g sugar
Zest and juice of 1/2 lemon
1-2 vanilla pods

Decoration:

Anchor Chef's Classic
Fresh berries (mixed)
Cocoa powder

METHOD

CHANTILLY CREAM - Bring the ingredients to a boil. Cool overnight.

PASTRY CREAM - In a cooking pot, bring the Anchor Chef's Classic, milk, sugar (1) and the sliced vanilla pod to a boil, simmer for approximately 10 minutes. Whisk the yolks and the egg together until light and fluffy. In a separate bowl, mix the sugar (2) and the cornstarch, then stir into the egg mixture. Slowly pour the milk mixture through a sieve into the egg mixture, while mixing constantly. Return the mixture to the cooking pot and slowly bring to a boil, stirring constantly. When the mixture thickens, remove from the heat and stir in the butter. Pour into a container and place a plastic wrap directly on the surface to prevent a skin from forming. Refrigerate.

MIXED BERRY COMPOTE - Mix the ingredients together and cook until 105°C. Set aside to cool.

VANILLA BISCUIT SPONGE - Whisk together the egg yolks, eggs, invert sugar, vanilla seeds and sugar (A). Whisk the egg whites and sugar (B) in a mixer bowl. Combine the two mixtures and gently add the sifted flour. Spread onto a sheet of baking parchment and bake at 200°C for 8 minutes.

MANGO SYRUP - Bring the mango purée, water, sugar, lemon zest, and juice to a boil with the vanilla pods. Set aside to cool.

ASSEMBLY - In a glass jar make the following layers: mixed berry compote, piped pastry cream, disk of vanilla sponge. Drizzle the sponge with the mango syrup, then pipe in the Chantilly cream.

DECORATION - Decorate with whipped cream, fresh berries and cocoa powder.



Anchor Chef's Classic generates up to 2.5 whipped volume with excellent holding properties

RED CURRANT MERINGUE ENTREMETS

Servings: 10-12

Time: 45 min

INGREDIENTS

Vanilla Biscuit Sponge:

75g egg yolks
190g eggs
12.5g invert sugar
Vanilla seeds
175g sugar (A)
110g egg whites
40g sugar (B)
105g T55 flour

Cottage Cheese & Red Currant

Mousse:

50ml milk
150g cottage cheese
6g gelatin powder (200 Bloom)

125g red currant purée
25g sugar
60g water
250ml Anchor Chef's Classic

Mixed Berry Compote:

400g frozen berries
55g sugar
5g pectin
50g neutral glaze

Strawberry Sugar Syrup:

100g water
100g sugar
30g strawberry puree

Italian Meringue:

130g sugar
40g water
35g glucose
1 lemon peel
130g egg whites

Decoration:

Fresh berries
Fresh mint leaves

METHOD

VANILLA BISCUIT SPONGE - Whisk together the egg yolks, eggs, invert sugar, vanilla seeds and sugar (A). Whisk the egg whites and sugar (B) in a mixer bowl. Combine the two mixtures and gently add the sifted flour. Spread onto a sheet of baking parchment and bake at 200°C for 8 minutes.

COTTAGE CHEESE & RED CURRANT MOUSSE - Warm the milk and then slowly add it to the cottage cheese. Add the melted gelatine and red currant purée. Cool to 35°C. Whip the Anchor Chef's Classic to a soft peak and then gently fold into the cooled mixture. Refrigerate.

MIXED BERRY COMPOTE - Mix the ingredients together and cook until 105°C. Mix in the neutral glaze.

STRAWBERRY SUGAR SYRUP - Bring the water, sugar, and strawberry purée to a boil. Set aside to cool.

ITALIAN MERINGUE - Bring sugar, water, glucose and the lemon peel to a boil until the mixture reached 118°C. Whisk the egg whites in a stand mixer and slowly drizzle in the syrup. Mix until cold and fluffy.

ASSEMBLY - Soak the biscuit sponge in the strawberry sugar syrup. In a cake ring, make layers of the mousse and soaked sponge. Chill in a blast freezer until solid. Apply the Italian meringue to the outside and then torch with a blowtorch. Add the mixed berry compote to the top of the cake and decorate with fresh berries and mint.



Tip:

Use Anchor Chef's
Classic with the
iSi Gourmet Whip
to top your drinks!



STRAWBERRY SMOOTHIE

Servings: 4

Time: 20 min

INGREDIENTS

Strawberry Smoothie:

250g fresh strawberries
500ml milk
150g yoghurt
25g honey

Decoration:

Fresh strawberries
Crushed meringue

Strawberry Foam:

450ml Anchor Chef's Classic
50g strawberry purée

METHOD

STRAWBERRY SMOOTHIE - In a blender, mix the milk, yoghurt, strawberries, and honey until smooth. Refrigerate.

STRAWBERRY FOAM - Mix the Anchor Chef's Classic and the strawberry purée together and pour into the iSi Gourmet Whip. Insert the gas cannister and shake 14-18 times, until a firm whip is achieved.

ASSEMBLY - Cut the fresh strawberries in half and place them on the sides of a long drinking glass. Pour in the strawberry smoothie mixture. Pipe 2-3 rosettes of the strawberry foam on top.

DECORATION - Decorate with the fresh strawberries and crushed meringue.



Scan QR code for a short video of this delicious Strawberry Smoothie recipe!

CREAMY HOT CHOCOLATE

Servings: 4

Time: 20 min

INGREDIENTS

White Chocolate:

35g sugar
1/2 vanilla pod
Pinch of salt
100ml boiling water
100ml Anchor Chef's Classic
300ml milk
30g white chocolate

Dark Chocolate:

75g sugar
85g cocoa powder
100ml boiling water
100ml Anchor Chef's Classic
300ml milk
Pinch of salt

Foam:

450ml Anchor Chef's Classic
15g sugar syrup

Decoration:

Cocoa powder
Chocolate truffles

METHOD

WHITE CHOCOLATE - Combine the sugar, vanilla pod and salt in a saucepan. Add boiling water and whisk until smooth. Bring the mixture to a boil and cook for 2 minutes. Stir in the Anchor Chef's Classic and the milk, then bring to a simmer. Pour the hot mixture over the white chocolate and stir gently to combine.

DARK CHOCOLATE - Combine sugar, cocoa powder and salt in a saucepan. Add boiling water and whisk until smooth. Bring the mixture to a boil and cook for 2 minutes. Stir in the Anchor Chef's Classic and the milk, then bring to a simmer. Pour the hot mixture over the dark chocolate and stir gently to combine.

FOAM - Mix the Anchor Chef's Classic Whipping Cream and sugar syrup well and pour in the iSi Gourmet Whip. Insert the gas canister and shake 14-18 times until a firm whip is achieved. Refrigerate.

ASSEMBLY - First pour in the white chocolate drink, next the dark chocolate drink. Pipe on a good amount of foam.



A delicate European dairy flavour that balances perfectly with other ingredients such as chocolate



A banana éclair is
called **bananensoes**
in Dutch

DUTCH BANANA ÉCLAIR

Servings: 20

Time: 1h 30

INGREDIENTS

Choux Pastry:

100ml water
100ml milk
100g unsalted butter
Pinch of salt
100g all purpose flour (sifted)
4-5 eggs

Pastry Cream:

125g Anchor Chef's Classic
125g milk
75g sugar (1)
1 vanilla pod
2 egg yolks
1 egg
75g sugar (2)
12.5g cornstarch
2 tbsp butter

Fondant:

200g fondant (45°C)
15ml water
1 tbs banana compound
1-2 drops yellow food colouring

Decoration

500ml Anchor Chef's Classic
Dark chocolate syrup, in a piping bag
Fresh banana, sliced

METHOD

CHOUX PASTRY - In a cooking pot, bring water, milk, butter, and salt to a boil. Remove the cooking pot from the heat and add sifted flour. Mix very well. Put the pan back on the heat and cook the choux paste for 1-2 minutes while stirring, so it doesn't burn. Transfer the dough into a mixing bowl and beat with a stand mixer with paddle attachment for 20 seconds to cool the mixture slightly. Add the eggs one by one while mixing with the paddle attachment, only adding the next egg when totally combined. The choux paste should be smooth and easy to pipe, while still having a firm texture. Transfer the choux paste into a large piping bag and pipe rectangular éclairs of approximately 4cm. Bake at 180°C for 18 minutes, or until they have a golden colour and crispy texture. Blast freeze until solid.

PASTRY CREAM - In a cooking pot, bring the Anchor Chef's Classic, milk, sugar (1) and the sliced vanilla pod to a boil, simmer for approximately 10 minutes. Whisk the yolks and the egg together until light and fluffy. In a separate bowl, mix the sugar (2) and the cornstarch, then stir into the egg mixture. Slowly pour the milk mixture through a sieve into the egg mixture, while mixing constantly. Return the mixture to the cooking pot and slowly bring to a boil, stirring constantly. When the mixture thickens, remove from the heat and stir in the butter. Pour into a container and place a plastic wrap directly on the surface to prevent a skin from forming. Refrigerate.

FONDANT - Mix the banana fondant and water in a pan, don't allow the temperature of the mixture to exceed 45°C. Remove from heat and stir in the banana compound and food colouring.

WHIPPED CREAM - In a chilled mixing bowl, whisk cold Anchor Chef's Classic until a firm whip is achieved.

ASSEMBLY - Slice the éclairs in half and dip the top parts in fondant. Place them on a cooling rack (fondant facing upwards). Pipe thin lines with dark chocolate onto the fondant. Leave to cool until the fondant has become hard. Place the bottom of the choux pastry on a plate. Pipe pastry cream on the base and layer some slices of fresh banana. Pipe the whipped Anchor Chef's

ANCHOR EXTRA YIELD COOKING CREAM

Do more with less, faster!





Scan QR code for more information
about Anchor Extra Yield



MUSHROOM RAVIOLI

Servings: 4

Time: 2h

INGREDIENTS

Ravioli Filling:

145g shiitake mushrooms
145g cremini mushrooms
2 1/2 tablespoons butter
2 small shallots, sliced
3 medium cloves of garlic,
crushed
1 teaspoon fresh thyme leaves
115ml dry red wine
25g parmesan cheese

Lemon & Thyme Sauce:

125g Anchor Extra Yield
5g citrus thyme
5g lemon juice and peel

Garnish:

50g serrano ham
150g green asparagus

Pasta Dough:

250g all purpose flour
2 large eggs
4 egg yolks

METHOD

RAVIOLI FILLING - Place the mushrooms into the bowl of a food processor. Mix until they have been broken into small pieces, but not puréed. Melt the butter in large pan over medium heat. Once melted, add the mushrooms and cook until soft, around 3-5 minutes. Add the shallots, garlic, and thyme and season with salt and pepper. Reduce the heat to medium-low and continue cooking, stirring frequently, until the mixture is dry and starts to brown - approximately 15-20 minutes. Add the red wine, then increase the heat to high and cook until there is no visible liquid remaining, approximately 1 minute. Remove from heat and stir in the parmesan cheese. Transfer the mixture to a food processor or blender and process until smooth. Season to taste with salt and pepper. Refrigerate to cool completely.

PASTA DOUGH - Make a simple pasta dough using the eggs, egg yolks, flour and salt. Let it rest for about 30 minutes. Roll it with a rolling pin to about 1/2 thickness (suitable for a pasta machine). Continue to roll the pasta dough until it has the required thickness. Pipe in the mushroom filling and assemble the ravioli.

CITRUS & THYME SAUCE - Bring the Anchor Extra Yield to a boil with fresh chopped citrus thyme. Cook for 1 or 2 minutes and then add the lemon juice and peel. Strain through a sieve and mix with an immersion blender until foamy and light.

GARNISH - Wash the asparagus and cut into two inch pieces. Add to boiling water and blanch for 30 seconds, then drain and cool quickly in a bowl of cold water with ice cubes. Place slices of Serrano ham onto a baking tray lined with parchment paper. Bake at 95°C for 1 hour, until crispy.

ASSEMBLY - Add water and salt to a large pan and bring to a boil. Cook the ravioli for 8 minutes, or until al dente. Serve with cooked asparagus, serrano ham and citrus & thyme sauce.



SPICED PUMPKIN SOUP

Servings: 4

Time: 1h 30

INGREDIENTS

Spiced Pumpkin Soup:

1 pumpkin (medium size)
2 tsp ground coriander
1 tbsp garam masala
2 tsp ground cumin
30ml + 1 tbsp olive oil
1 onion, finely chopped
1 tbsp grated ginger
1/2-1 tsp chilli flakes or powder
2 garlic cloves, finely chopped
750ml vegetable stock
250ml Anchor Extra Yield

To Serve:

4 tbsp mascarpone cheese
Watercress, to garnish
Naan bread

METHOD

SPICED PUMPKIN SOUP - Preheat the oven to 180°C. Halve the pumpkin and remove the seeds with a spoon. Cut into large pieces (keep the skin) and place in a bowl. Combine the coriander, garam masala and cumin with the 30ml of olive oil, then drizzle over the pumpkin and toss well to coat. Transfer the pumpkin to a baking tray, spread out evenly and roast for 40-45 minutes, turning halfway, until the pumpkin is very soft. Leave to cool on the tray for a few minutes.

Heat the remaining 1 tablespoon of olive oil in a large pot and fry the onion with a pinch of salt for 10 minutes, until soft. Add the ginger, garlic and chilli flakes. Fry for a few more minutes until fragrant.

Pour the stock into the pot and bring to a gentle simmer. When the pumpkin is cool enough to touch, add it to the stock pan, discarding the skins. Remove from the heat and blitz the soup with an immersion blender until creamy and smooth. Season the soup to taste and add extra spices to liking. Put back over a low heat and stir in the Anchor Extra Yield.

ASSEMBLY - Serve in bowls, with a scoop of mascarpone and some watercress. Place a piece of naan bread on the side.

LINGUINE WITH SEAFOOD

Servings: 4

Time: 30 min

INGREDIENTS

Pasta:

400g linguine

Seafood Sauce:

1 red pepper
1 yellow pepper
1 green pepper
2 cloves of garlic
1 onion
1 tbsp olive oil
100g shrimp, peeled and de-
veined
50g crawfish, de-shelled
12 scallops
200ml white wine

450ml fish stock
325ml Anchor Extra Yield
1 shallot
100g peas
A pinch of saffron

To Serve:

2 tbsp dill, chopped
50g parmesan cheese, grated

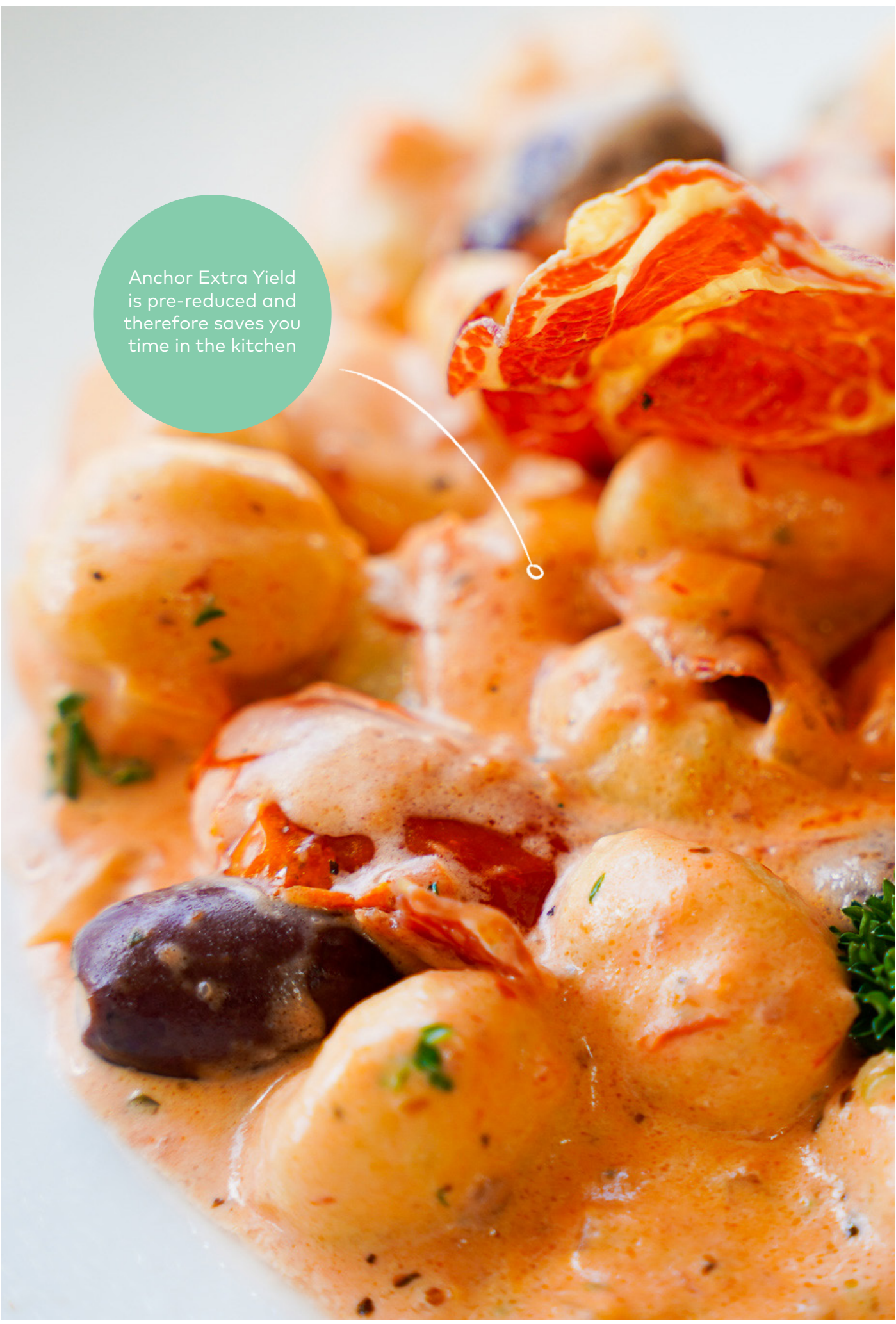
METHOD

PASTA - Bring a large pot of salted water to a boil and cook the linguine until slightly less cooked than al dente. Drain and then set aside.

SEAFOOD SAUCE - Cut the peppers into thin strips. Dice the onion and crush the garlic. Add the olive oil to a large skillet and heat until the oil is hot. Fry the garlic, onion and peppers until the onion is lightly browned. Add the shrimps, crawfish, and scallops and fry lightly until golden, but not cooked through. De-glaze the pan with the white wine and let the alcohol evaporate.

Add the fish stock and simmer until the volume of liquid has reduced by half and the seafood is cooked through. Add the Anchor Extra Yield, saffron and peas, and heat until warmed through. Season to taste with salt and pepper. Toss the reserved linguine through the sauce, until well coated.

ASSEMBLY - Serve the pasta onto the plates and finish with a grating of parmesan cheese and a sprinkle of dill.



Anchor Extra Yield
is pre-reduced and
therefore saves you
time in the kitchen

POTATO GNOCCHI WITH PROSCIUTTO

Servings: 4

Time: 2h

INGREDIENTS

Potato Gnocchi:

450g potatoes
3 egg yolks
125g corn flour
Pinch of nutmeg

To Serve:

50g prosciutto
5g chopped parsley

Creamy Tomato Sauce:

1 clove of garlic
1 onion
1 tbsp olive oil
50g vine tomatoes
50g olives
200ml vegetable stock
100g Anchor Extra Yield
100g tomato purée

METHOD

CRISPY PROSCIUTTO - Place slices of prosciutto onto a baking tray lined with parchment paper. Bake until crispy at 95°C for 1 hour.

CREAMY TOMATO SAUCE - Dice the onion and crush the garlic. Heat olive oil in a large pan and fry until the onion becomes translucent. Slice the tomatoes and olives and add into the pan and fry for a further few minutes. De-glaze with the vegetable stock, scraping the fond from the bottom of the pan. Add the Anchor Extra Yield and the tomato purée and simmer for 10-15 minutes. Season to taste with salt and pepper.

POTATO GNOCCHI - Increase the oven to 180°C. Boil the potatoes (skin on) until they are easily pierced with a fork, then drain. Place the potatoes in the oven and let them dry for around 8 minutes. Cut the potatoes in half and spoon the potato out of the skins. Put the potato through a ricer, or mash very well. Add the egg yolks to the mashed potatoes and then slowly add the corn flour until the dough does not stick to your hands. Season with nutmeg and salt & pepper, to taste. Form the gnocchi into small balls and boil in salted water. They are ready when they float to the top.

ASSEMBLY - Toss the cooked gnocchi with the creamy tomato sauce, adding a ladle of starchy cooking water to help bring the sauce together. Place gnocchi and sauce into a bowl and top with crispy prosciutto and parsley.

MEDITERRANEAN QUICHE

Servings: 10-12

Time: 3h 15

INGREDIENTS

Quiche Dough:

500g all-purpose flour
1 tsp salt
250g cold unsalted butter,
cubed
2 large eggs, beaten
200g ice water

Quiche Filling:

500g Anchor Extra Yield
500g milk
10 large eggs
Salt and pepper
25g chopped parsley

Mediterranean Vegetables:

2 onions
1 tbsp of butter
1 tsp sugar
100g leeks
100g vine tomatoes
100g jarred artichokes

Other:

100g goat cheese

METHOD

QUICHE DOUGH - Add the flour and salt into the bowl of a food processor, pulse to combine. Add the cubed butter and pulse further, until the mixture resembles course breadcrumbs. Add the eggs and a small dash of ice water and pulse until a smooth dough forms, adding more ice water as required to achieve the correct texture. Wrap the dough in plastic wrap and let it rest for 2 hours in a fridge.

MEDITERRANEAN VEGETABLES - Peel the onions and slice into rings. Heat the butter on a low heat in a heavy sauté pan until sizzling. Add the onions and fry gently for 10 minutes. After 10 minutes, add a pinch of salt, the sugar and a little water. Let the onions cook for 30 minutes to one hour, stirring every few minutes and adding some water if they dry out.

While the onions are cooking, prepare the other vegetables. Cut the leeks in rings and wash well to remove any dirt. Place vine tomatoes and artichokes onto a baking tray lined with parchment paper and bake at 95°C for 30 minutes.

QUICHE FILLING - Add the Anchor Extra Yield, milk, eggs, parsley and salt and pepper to a large bowl, and mix together well with a whisk.

ASSEMBLY - After resting in the fridge, roll the dough with a rolling pin to a thickness of 3mm on a floured work surface. Gently place the dough into a quiche pan and trim. Blind bake for 25 minutes at 170°C, using pastry weights. Remove the pastry weights and place the mediterranean vegetables and goats cheese into the pastry shell. Pour the quiche filling on top and bake at 170°C for approximately 35 minutes. Let it cool before slicing and serving.



A close-up photograph of a white ceramic bowl filled with a light-colored soup. The soup contains several mushrooms and is garnished with thin green vegetable ribbons. The bowl sits on a wooden surface. A green circular callout bubble is positioned in the upper left, with a thin white line pointing from it to the soup. The background is softly blurred.

This recipe is
suitable for
vegetarians!

CREAMY MUSHROOM SOUP

Servings: 4

Time: 1h 30min

INGREDIENTS

Creamy Mushroom Soup:

2 tablespoons olive oil
1 onion, chopped
1/2 large leek, chopped
1 clove of garlic, sliced
500g mixed mushrooms, chopped
1 bay leaf
A few white peppercorns
750ml vegetable stock
25g flour
14g butter
25g cep (porcini) pieces
250ml Anchor Extra Yield

METHOD

CREAMY MUSHROOM SOUP - Heat a large pot over medium heat with 1 tablespoon of olive oil. Once the oil is shimmering, add onion, leek and garlic and sauté until translucent (a few minutes). Remove to a separate dish. Add another tablespoon of oil and sauté the mushrooms for about 5 minutes until the liquid has evaporated and they start to brown.

Add all the sautéed ingredients, along with the bay leaf, peppercorns and stock back to the pot. Bring to a boil and simmer for 30 minutes, skimming if necessary. Gently melt the butter in a separate pan and stir in the flour to form a roux. Cook on a low heat for a couple of minutes, until a golden colour. Whisk the roux into the pot with other ingredients and simmer for another 30 minutes.

Blend the mixture until everything is well combined. Strain the soup through a fine sieve, check consistency and reduce if necessary. Add the Anchor Extra Yield Cooking Cream and bring back to a boil. Season with salt and pepper to taste.

ASSEMBLY - While the soup is re-heating, fry the cep pieces in butter until brown and crispy. Serve in bowls with a little pour of Anchor Extra Yield Cooking Cream, fried cep pieces and warm baguette.

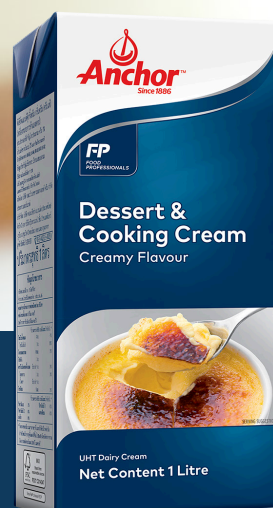


ANCHOR DESSERT & COOKING CREAM

Smooth & Creamy



Scan QR code for more information
about Anchor Dessert & Cooking Cream





Anchor Dessert & Cooking Cream has an extra creamy flavour, which pairs perfectly with chocolate

JOCONDE

CHOCOLATE PASTRIES

Servings: 20

Time: 1h 30

INGREDIENTS

Almond Joconde:

150g egg whites
125g sugar
60g almond powder
50g icing sugar
30g flour

Dark Chocolate Ganache:

205g dark chocolate
125g Anchor Dessert
& Cooking Cream

Marzipan Biscuit Sponge:

75g egg yolks
190g eggs
12g invert sugar
170g sugar (A)
110g egg whites
40g sugar (B)
85g T55 flour
50g marzipan
20g milk

Milk Chocolate Mousse:

175g milk
220g 66% dark chocolate
750g Anchor Dessert
& Cooking Cream

Coffee Punch:

100g water
100g sugar
50g instant coffee

To Decorate:

Milk chocolate, melted
Shaved roasted almonds
Almond tuiles

METHOD

ALMOND JOCONDE - Whisk the egg whites and sugar in a bowl of the stand mixer until firm peak. Add the sieved flour, almond powder, and icing sugar - fold gently to combine. Pipe onto a sheet of baking parchment and bake at 175°C for 10 minutes.

DARK CHOCOLATE GANACHE - Finely chop the dark chocolate and place into a heat-proof bowl. Heat Anchor Dessert & Cooking cream in a saucepan over medium heat until steaming. Pour the warm cream over the chocolate and leave to sit for a few minutes. Stir until smooth.

MARZIPAN BISCUIT SPONGE - In a medium sized bowl, whisk together the egg yolks, eggs, invert sugar and sugar (A). In the bowl of a stand mixer, whisk the egg whites and sugar (B) until firm peak. Combine the two mixtures gently and then add the sieved flour. Heat the milk gently and then mix in the marzipan until dissolved. Add this to the biscuit mixture, folding together gently. Spread the finished mixture onto a sheet of baking parchment and bake at 200°C for 8 minutes.

MILK CHOCOLATE MOUSSE - Use the milk and milk chocolate to make a ganache, following the same steps as the dark chocolate ganache recipe. Cool to 35°C. Whip the Anchor Dessert & Cooking Cream to a soft peak, then fold gently into the cooled ganache to create a mousse.

COFFEE PUNCH - Bring the water, sugar, and coffee powder to a boil. Set aside to cool.

ASSEMBLY - Soak the marzipan biscuit sponges in the coffee punch. Make layers of the mousse and soaked sponge. Pipe 15g of dark chocolate ganache onto the almond joconde and close the cake. Chill in a blast freezer and dip in milk chocolate with shaved roasted almonds.

DECORATION - Decorate with almond tuiles and icing sugar.

THREE FLAVOURS OF CRÈME BRÛLÉE

Servings: 10x3

Time: 2h

INGREDIENTS

Vanilla Crème Brûlée

250g Anchor Dessert & Cooking Cream
250g milk
1 vanilla pod
75g castor sugar
100g egg yolks

Raspberry Crème Brûlée:

250g Anchor Dessert & Cooking Cream
150g milk
100g raspberry puree
1 vanilla pod
75g castor sugar

100g egg yolks

Dark Chocolate Crème Brûlée:

200g Anchor Dessert & Cooking Cream
200g milk
1 vanilla pod
75g castor sugar
100g egg yolks
100g dark chocolate

Sable Cookie:

40g almond powder
75g starch
250g flour
1g salt
127g icing sugar
134g butter
74g eggs

To Decorate:

Assorted fresh fruit
Fresh mint leaves

METHOD

VANILLA CRÈME BRÛLÉE - Bring Anchor Dessert & Cooking Cream, milk and vanilla pod to a boil then simmer for 15-20 minutes. Whisk the sugar and egg yolks together to form a smooth mixture. Pour half the vanilla cream mixture onto the egg mixture and mix it well. Pour the mixture in the pan with the other half of the vanilla cream and place back on the heat for 1-2 minutes. Pass through a sieve and let cool down slightly before pouring into the ramekins. Bake in a bain-marie at 120°C for 20-25 minutes, until set. Cool and store in the fridge.

RASPBERRY CRÈME BRÛLÉE - Bring Anchor Dessert & Cooking Cream, milk, raspberry purée and vanilla pod to a boil then simmer for 15-20 minutes. Whisk the sugar and egg yolks together to form a smooth mixture. Pour half the vanilla cream mixture onto the egg mixture and mix it well. Pour the mixture in the pan with the other half of the vanilla cream and place back on the heat for 1-2 minutes. Pass through a sieve and let cool down slightly before pouring into the ramekins. Bake in a bain-marie at 120°C for 20-25 minutes, until set. Cool and store in the fridge.

DARK CHOCOLATE CRÈME BRÛLÉE - Bring Anchor Dessert & Cooking Cream, milk, raspberry purée and vanilla pod to a boil then simmer for 15-20 minutes. Whisk the sugar and egg yolks together to form a smooth mixture. Pour half the vanilla cream onto the egg mixture and mix it well. Pour the mixture in the pan with the other half of the vanilla cream mixture and place back on the heat for 1-2 minutes. Pass through a sieve and pour onto the dark chocolate. Blend the mixture with a hand blender let cool slightly before pouring into the ramekins. Bake in a bain-marie at 120°C for 20-25 minutes, until set. Cool and store in the fridge.

SABLE COOKIE - Combine all the ingredients in the bowl of a stand mixer fitted with the paddle attachment. Refrigerate. Roll out to a thickness of 2.0 mm and cut out 20 x 1.0 cm rectangles. Bake at 175°C for about 8-9 minutes.

ASSEMBLY - Remove the crème brûlée from the fridge and dab away any excess water. Sprinkle sugar onto the crème brûlée, spread out evenly and pour out the excess sugar. Burn the sugar with a blowtorch until caramelized. Decorate with the sable cookie, fruit and fresh mint.





Anchor Dessert &
Cooking Cream
is heat and acid
stable

POTATO & LEEK SOUP

Servings: 4

Time: 1h 30 min

INGREDIENTS

Potato and Leek Soup:

500g potatoes (peeled and diced)
1 onion (peeled and chopped)
1 large leek (chopped)
1 bay leaf
1 clove of garlic
A few white peppercorns
750ml vegetable stock
25g flour
25g butter
250ml Anchor Dessert & Cooking Cream

METHOD

POTATO AND LEEK SOUP - Put all ingredients except for the flour, butter, and Anchor Dessert & Cooking Cream into a large pot. Bring to a boil, skim and let simmer for 45 minutes.

Melt the butter in a pan until foaming and then stir in the flour. Cook the roux on low heat for a couple of minutes, until a light golden colour. Whisk the roux into the soup and let simmer for another 30 minutes.

Blend the mixture with an immersion blender until smooth. Strain the soup through a sieve and check the consistency - reduce further if necessary. Add the Anchor Dessert & Cooking Cream, bring back to a boil and season with salt and freshly ground white pepper to taste.

ASSEMBLY - Serve in bowls with a pour of Anchor Dessert & Cooking Cream and some warm pieces of multi-grain baguette.



TRICOLOR PANNA COTTA

Servings: 25

Time: 45 min

INGREDIENTS

White Chocolate Panna Cotta:

600g Anchor Dessert & Cooking Cream
150g milk
75g castor sugar
1 vanilla pod
100g white chocolate
4g gelatin powder (200 Bloom)
24g water

Blueberry Panna Cotta:

600g Anchor Dessert & Cooking Cream
150g blueberry purée
75g castor sugar
1 vanilla pod
100g white chocolate
4g gelatin powder (200 Bloom)
24g water

1 vanilla pod

100g white chocolate

4g gelatin powder (200 Bloom)

24g water

Blackberry Panna Cotta:

600g Anchor Dessert & Cooking Cream
150g blackberry purée
75g castor sugar
1 vanilla pod
100g white chocolate
4g gelatin powder (200 Bloom)
24g water

Blackberry Gelée:

150g blackberry puree
15g orange juice
3g gelatin powder (200 Bloom)
30g water

To Decorate:

Fresh berries
White chocolate
Herbs

METHOD

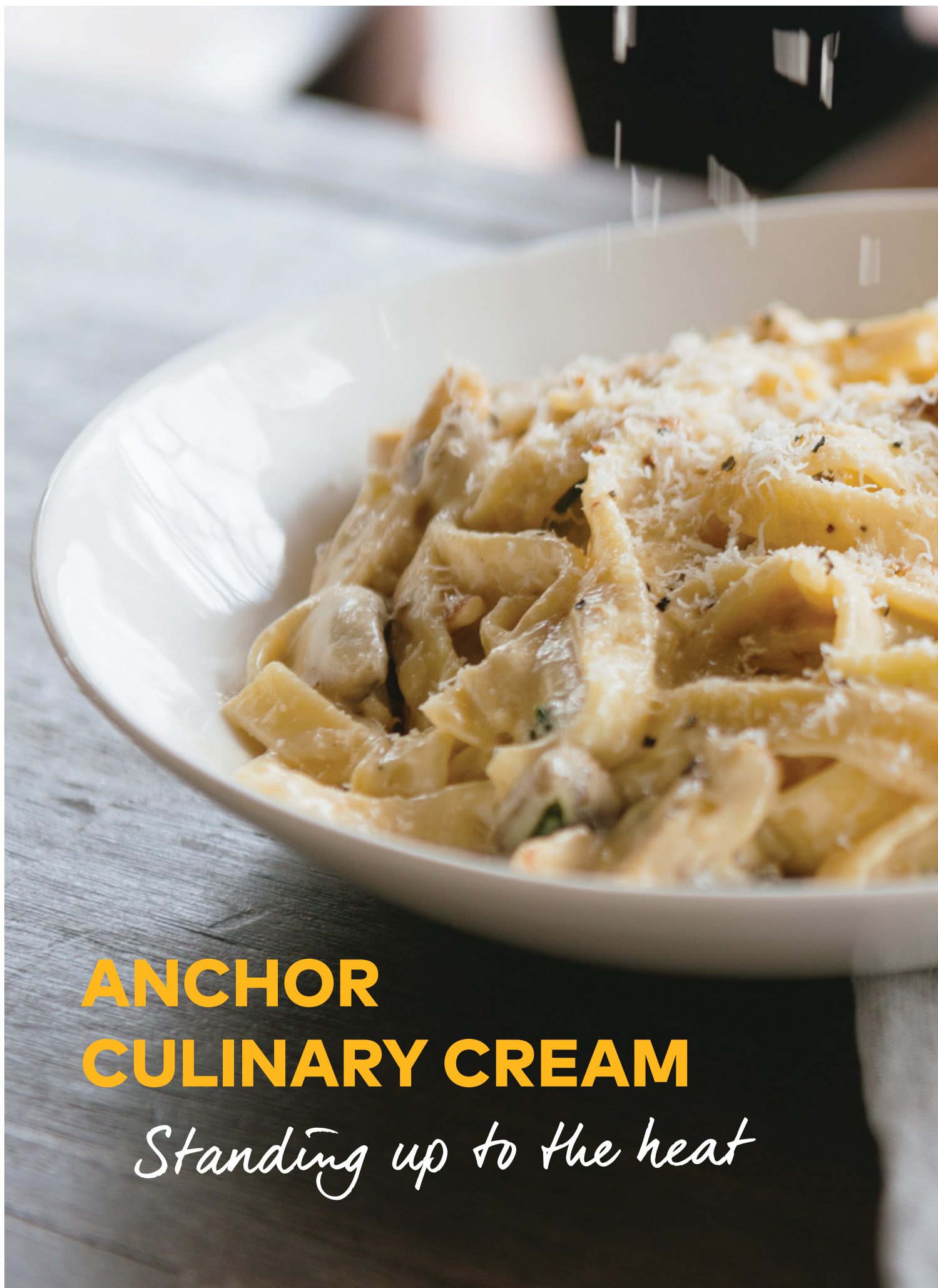
WHITE CHOCOLATE PANNA COTTA - Combine Anchor Dessert & Cooking Cream, milk, sugar and vanilla pod in a pot and bring to a boil. Simmer until the sugar is dissolved. Remove from heat and add the white chocolate, stirring slowly until a smooth mixture is achieved. Add the dissolved and heated gelatin, then pass the mixture through a sieve. Pour into the serving glasses to make the first layer (about 1/3 full) and refrigerate until set.

BLUEBERRY PANNA COTTA - Combine Anchor Dessert & Cooking Cream, blueberry purée, sugar and vanilla pod in a pot and bring to a boil. Simmer until the sugar is dissolved. Remove from heat and add the white chocolate, stirring slowly until a smooth mixture is achieved. Add the dissolved and heated gelatin, then pass the mixture through a sieve. Ensure that the first layer is set, then pour into the serving glasses to make the second layer (about 2/3 full) and refrigerate until set.

BLACKBERRY PANNA COTTA - Combine Anchor Dessert & Cooking Cream, blackberry purée, sugar and vanilla pod in a pot and bring to a boil. Simmer until the sugar is dissolved. Remove from heat and add the white chocolate, stirring slowly until a smooth mixture is achieved. Add the dissolved and heated gelatin, then pass the mixture through a sieve. Ensure that the second layer is set, then pour into the serving glasses to make the final layer (until full) and refrigerate until set.

BLACKBERRY GELÉE - Blend all ingredients together, add the dissolved gelatin and set aside.

DECORATION - Top the set panna cotta with the blackberry gelée. Add some fresh berries, white chocolate and herbs as decoration.



ANCHOR CULINARY CREAM

Standing up to the heat



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about Anchor Culinary Cream



BEETROOT SPAGHETTI WITH FETA CHEESE

Servings: 4

Time: 30 min

INGREDIENTS

Beetroot Spaghetti:

400g spaghetti

500g cooked beetroot

1 clove of garlic

150g feta cheese

300ml Anchor Culinary Cream

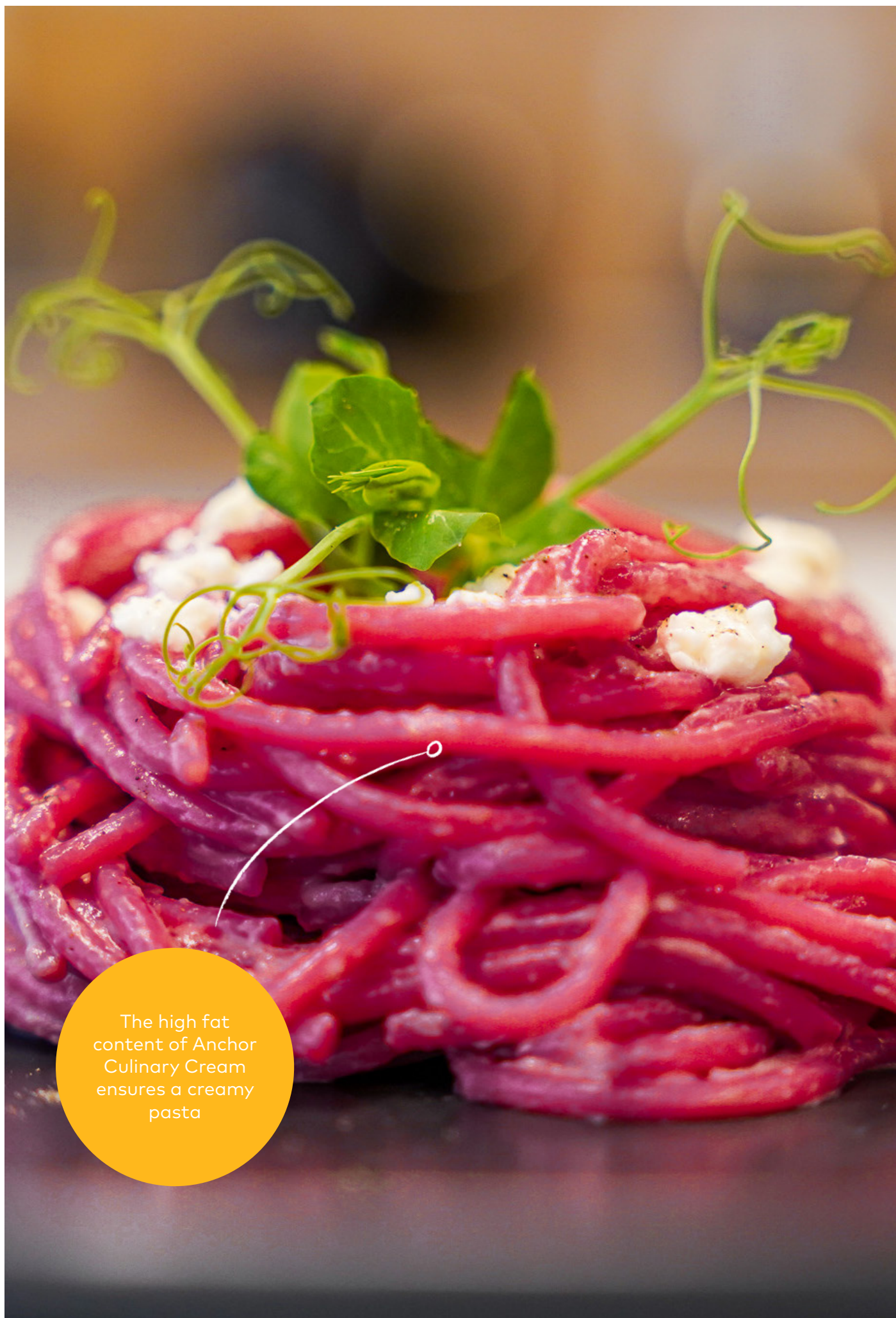
METHOD

BEETROOT SPAGHETTI - Cook the pasta until al dente, following the instructions on the pack. Drain and reserve 1 cup of starchy cooking water.

Prepare the sauce by blending the beetroot, garlic and some salt in a food processor. Blend until a smooth mixture is achieved and then pass through a sieve.

In a large pan, heat the beetroot sauce and simmer until the raw garlic flavour disappears. Add the cooked pasta, a splash of pasta cooking water and the Anchor Culinary Cream. Toss until the cream nicely coats the pasta and the sauce is thickened.

ASSEMBLY - Serve the pasta on a plate and crumble the feta on top. Garnish with microgreens to add freshness.



The high fat
content of Anchor
Culinary Cream
ensures a creamy
pasta



Anchor Culinary
Cream has a
smooth and creamy
consistency - ideal for
soups and sauces!

GARLIC CHICKEN WITH JASMINE RICE

Servings: 4

Time: 45 min

INGREDIENTS

Creamy Garlic Chicken:

4 large chicken breasts
5g flour
2 tbsp olive oil
2 tbsp butter
2 cloves of garlic
250g chicken broth
Juice of 1 lemon
1/2 tsp garlic powder
500g Anchor Culinary Cream
Fresh parsley

Jasmine rice:

400g fragrant Thai jasmine rice

METHOD

CREAMY GARLIC CHICKEN - Cut the chicken breast into medium-sized pieces. Sprinkle them with salt and pepper and coat them with flour. Add the olive oil and 1 tbsp of butter to an already hot frying pan, then sauté the chicken for 4-5 minutes until golden brown but not fully cooked. Take out the chicken and set aside.

Reduce the pan to a medium heat and add the rest of the butter. Once melted, add the garlic and cook until fragrant (1 minute). Add the chicken broth, lemon juice, and garlic powder to the pan to de-glaze. Cook for a further 4-5 minutes, until the sauce is reduced to half.

Stir in the Anchor Culinary Cream and add the chicken back to the pan. Simmer for another 7-8 minutes, until the sauce is nicely reduced and the chicken is cooked through.

ASSEMBLY - Cook the jasmine rice as per the packet instructions. Spoon into bowls and serve with the creamy garlic chicken.

QUICK & CREAMY PESTO GNOCCHI

Servings: 4

Time: 30 min

INGREDIENTS

Creamy Pesto Gnocchi:

65g green pesto

240ml Anchor Culinary Cream

60ml white wine

400g gnocchi

50g parmesan cheese

To Serve:

Fresh basil, shredded

METHOD

CREAMY PESTO GNOCCHI - Add the green pesto, Anchor Culinary Cream and white wine to a frying pan over medium heat. Simmer for a few minutes, until the alcohol has cooked off and the sauce is a nice consistency.

Pre-cook the gnocchi according to the packet instructions, reserving a cup of starchy cooking water. Add the gnocchi the pan and toss vigorously, until coated. Add a splash of cooking water if required, to help emulsify the sauce. Once the sauce is thickened, stir in the parmesan cheese. Season with salt and pepper.

ASSEMBLY - Serve in deep plates and add the fresh basil on top.

RIB EYE STEAK WITH DAUPHINOISE POTATOES

Servings: 4**Time:** 2h 15

INGREDIENTS

Dauphinoise Potatoes:

2 cloves of garlic (grated)
1200g potatoes (peeled and
thinly sliced)
500g Anchor Culinary Cream
100g Gruyère cheese (grated)

Rib Eye Steak

4 x 250g dry aged rib eye steak
Butter

Roasted Vine Tomatoes:

100g fragrant vine tomatoes
Olive oil

METHOD

DAUPHINOISE POTATOES - Preheat the oven to 160°C. Place the potato slices and grated garlic in a bowl and season to taste. Pour over the Anchor Culinary Cream and mix well. Pour into a pastry ring and press the potatoes with the back of a spoon to form a solid layer. Sprinkle the cheese on top and bake for 1-1.5 hours, until the potatoes are completely cooked.

ROASTED VINE TOMATOES - Preheat the oven to 175°C. Drizzle the vine tomatoes with olive oil and season with salt and pepper. Roast for about 35 minutes, until the skin is cracked and tomatoes are soft.

RIB EYE STEAK - Add olive oil and 1 tbsp of butter to an already hot frying pan. Season the steaks heavily with salt and pepper. Sauté the rib eye steaks for a few minutes on each side until golden brown and cooked to your liking. Take out the steak, wrap in aluminium foil and rest for 7 minutes.

ASSEMBLY - On a large dinner plate, place the potatoes and one steak. Add the roasted vine tomatoes and drizzle over the resting juices from the steak.



Anchor Culinary Cream does not separate when reheated - ideal for preparing dishes in advance!

SPINACH LASAGNA WITH FOCACCIA

Servings: 4

Time: 1h 15

INGREDIENTS

Spinach Lasagna:

12 lasagna noodles (uncooked)
550g spinach (cooked, drained & squeezed dry)
250g ricotta cheese
1 egg
3 cloves of garlic
500g shredded mozzarella
250g Anchor Culinary Cream
250g Alfredo pasta sauce

To Serve:

Focaccia bread

METHOD

SPINACH LASAGNA - Preheat the oven to 175°C. Spray cooking spray on a baking dish. Cook and drain the lasagna noodles as per packet directions. In a bowl stir together the spinach, ricotta cheese, egg, garlic, salt, pepper, and half of the mozzarella cheese.

ASSEMBLY - Place 4 cooked noodles on the bottom of the baking dish. Top with one-third of the Alfredo sauce, half of the remaining mozzarella cheese and half of the spinach mixture. Repeat layers once. Top with the remaining 4 noodles, Alfredo sauce and the remaining mozzarella cheese.

Spray a sheet of foil with cooking spray to cover the baking dish tightly (sprayed side down). Bake for 30 minutes. Uncover and bake 15 minutes until bubbly around the edges. Let it cool for 10 minutes before serving. Serve warm with some toasted focaccia.

CREAMY TAGLIATELLE WITH PARMESAN

Servings: 4

Time: 30 min

INGREDIENTS

Creamy Tagliatelle:

300g tagliatelle
200ml Anchor Culinary Cream
1 onion
100g mushrooms
1 clove of garlic
2 tbsp olive oil
1/2 cup vegetable stock
150g parmesan
Chopped parsley

METHOD

PASTA - Cook pasta until al dente. Drain, reserving some starchy cooking water.

SAUCE - Finely dice the onion and garlic, slice the mushrooms. Heat the oil in a large pan and fry the onion and garlic on a medium heat, until the onion is translucent. Add the mushrooms and continue to fry until they are golden brown. De-glaze the pan with the vegetable stock. Add the Anchor Culinary Cream and bring to a boil for 5 minutes, or until the desired consistency is achieved.

ASSEMBLY - Toss the drained pasta in the sauce until it is well coated, adding some starchy cooking water to emulsify the sauce as required. Take the pan off the heat and add the grated parmesan, tossing vigorously. Plate the pasta into bowls and finish with a sprinkle of parsley and a grating of parmesan.





Thank you!



