



CARING FOR CUSTOMERS
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Indulgent Inspirations



**A collection of recipes created with
Rich's® Whip Topping™ Base**



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Basics.

Using Rich's® Whip Topping™ Base

Rich's® Whip Topping™ Base is a non-dairy topping concentrate that offers a variety of ways to add value to your dessert and cake offering. It blends perfectly with any flavor and can be used in endless recipes to always keep your dessert case fresh and exciting. The difference between Rich's® Whip Topping™ Base and other non-dairy creams is its superior stability, high overrun, versatility and cost benefit to the customer.



Features & Benefits

- To make the most economical topping mix two parts Whip Topping™ Base with one part water.
- Use as a dairy extender and stabilizer with two parts base and one part dairy cream.
- Can be whipped with acidic fruits and ingredients without curdling.
- Use to make fillings for pies, tarts, donuts and tortes; use to make decadent mousses or as a cake topping. Whip Topping™ Base is so versatile that you can expand your dessert offering without expanding your ingredients inventory.
- Significantly reduces saturated fats over fresh dairy cream.

Turn Versatility into Profitability

Rich's® Whip Topping™ Base offers Superior Yield/Overrun

Whip Topping™ Base offers more than triple the yield of dairy cream, which makes Whip Topping™ Base a much more economical option. The Superior yield of Whip Topping™ Base means that you can ice more than three times as many cakes using the same amount of Whip Topping™ Base liquid as compared to dairy cream.



Dairy Cream



Rich's® Whip Topping™ Base

Superior Stability

Rich's® Whip Topping™ Base offers Superior Stability

When used as a decorative garnish, to ice a cake or as an ingredient in your favorite recipe, Whip Topping™ Base remains stable for 4-5 days under refrigeration. Dairy Cream will begin to break down, turn yellow and separate after just 24-36 hours. Whip Topping™ Base's superior stability means that you will not only have longer shelf life for your finished cakes and desserts but they will always look their best increasing your sales potential.

Handling

- Receive product and store frozen.
- To use, thaw under refrigeration 2° to 7° C for 24 to 48 hours.
- Shake product before opening and pour into whipping bowl. Liquid product should be no more than 20% of the bowl's capacity.
- Mix with water, dairy or juices at a ratio of 2 parts Whip Topping™ Base to 1 part other liquid. If you need extra stability, mix 2 parts Whip Topping™ Base to 0.75 parts other liquid.
- Whip the liquid using a wire whip at medium speed until the products stiffens to your desired consistency.
- Refrigerate but do not refreeze any un-used liquid.
- Shelf Life: 18 months frozen, 2 weeks refrigerated (unopened), 4 to 5 days once whipped on a cake or in a dessert and stored in refrigeration.
- It is ok to freeze the finished product once it is whipped.



Stabilizing Fresh Cream



Rich's® Whip Topping™ Base is economical and highly versatile. Use as a dairy extender and stabilizer with two parts base and one part dairy cream.

Ingredients:

500gm Whip Topping™ Base
200-250gm fresh thickened cream

Ratio = 2:1

Method 1:

1. Place Whip Topping™ Base into a cold bowl.
2. Whip at medium speed until approximately 80% whipped.
3. Add thickened cream and continue mixing until full volume is achieved.

The consistency should take on the appearance of a whipped fresh cream product.

Method 2:

1. Place Whip Topping™ Base and Cream together in a cold bowl.
2. Whip to soft peak texture.

White Soup Base

Use Rich's® Whip Topping™ Base as a versatile base for a variety of soups and sauces.

White Soup Base Ingredients:

112gm butter
170gm flour
1800gm chicken stock
900gm Whip Topping™ Base
112gm white dry wine
14gm lemon juice
5gm salt / white pepper

Method:

1. Melt the butter over a slow heat.
2. Stir the flour into the butter until a roux forms.
3. Slowly add the liquids and spices. Stir until smooth.
4. Allow to cook slowly for 1 hour.
5. Add cooked, drained vegetables such as broccoli, sautéed mushrooms, sautéed celery, green beans, etc.





A silky smooth chocolate ganache that can be used in a variety of dessert recipes.

Ganache Ingredients:

200gm Rich's® Whip Topping™
400gm high quality semi sweet chocolate pieces

Method:

1. Place Rich's® Whip Topping™ and chocolate pieces in microwave safe bowl.
2. Heat on high for 30-60 seconds. Stir.
3. Repeat until chocolate is melted and Whip Topping™ and chocolate are smooth. This may also be done over hot water in a double boiler. If using this method, be careful not to get any water into the mixture - you will "tighten" the chocolate and cause it to become lumpy.
4. Cool to room temperature or until desired consistency is reached.
5. Refrigerate left over ganache and warm to desired consistency when ready to use.



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Tarts.



Tarts. **Chocolate Orange Tart**

Chocolate Orange Tart

The classic combination of chocolate and orange makes for a deliciously soft and divine dessert. Definitely a case of tasting as good as it looks!

Filling:

80gm Whip Topping™ Base
80gm orange concentrate
1 x 8" round chocolate pastry case
2 oranges for decoration
60gm castor sugar

Chocolate Mousse:

100gm Whip Topping™ Base
30gm milk
130gm dark & milk chocolate (50/50)

Method:

1. Combine Whip Topping™ Base, castor sugar and whip on medium speed to soft peak texture.
2. Add orange concentrate to Whip Topping™ Base and whip to a soft peak texture.
3. Peel and slice 1 orange.
4. Fill the pastry case with sliced orange and orange mousse. Chill or freeze.
5. Combine Whip Topping™ Base, milk and whip on medium speed to soft peak texture.
6. Melt chocolate.
7. With the Whip Topping™ Base mixture already whipped, restart your mixer with the cream in it and slowly add the warm chocolate mixture. Allow the mix and blend well.
8. Once all the cream and chocolate have combined together, scrape the mixer, and continue to whip to soft peak texture.
9. The chocolate mousse is now ready for a piping.
10. Spray with chocolate and decorate with orange.

Caramelized Hazelnut Tart

Definitely one to go nuts about, this classic tart takes the combination of chocolate and nuts to a sublime level.

Filling:

50gm Whip Topping™ Base
80gm nuts (almonds, walnuts, hazelnuts)
200gm eggs
100gm dark brown sugar
1 x 8" round pastry case

Truffle topping:

100gm Whip Topping™ Base
100gm dark chocolate
100gm milk chocolate

Chocolate Mousse:

100gm Whip Topping™ Base
30gm milk
130gm dark & milk chocolate (50/50)

Method:

1. Combine Whip Topping™ Base, brown sugar, eggs and mix until is all dissolved.
 2. Preheat oven 160°C.
 3. Place nuts in to pastry case and pour mixture over. Bake for 15 minutes. Leave to cool.
 4. Combine Whip Topping™ Base, milk and whip on medium speed to soft peak texture.
 6. Melt chocolate.
 7. With the Whip Topping™ Base mixture already whipped, restart your mixer with the cream in it and slowly add the warm chocolate mixture. Allow the mix to blend well.
 8. Once all the cream and chocolate have combined together, scrape the mixer, and continue to whip to soft peak texture.
 9. The chocolate mousse is now ready. Place into a mould and chill or freeze.
- ### 10. Truffle Cake Top Method:
1. Heat Whip Topping™ Base until boiling. Remove from heat.
 2. Using a wooden spoon, include both chocolates and stir until dissolved. Pour the truffle mixture on top of the set chocolate mousse and allow to set.
11. Decorate with caramelized nuts.





A deliciously light and fabulous looking tart that's packed with strawberry goodness and a hint of crunchy pistachio in every mouthful.

Filling:

200gm strawberry purée
60gm castor sugar
1 x 8" round pastry case
strawberries & pistachios for decoration

Glaze:

80gm strawberry purée
20gm castor sugar
15gm water
10gm gelatine

Method:

1. Combine Whip Topping™ Base, castor sugar and whip on medium speed to soft peak texture.
2. Add strawberry purée to Whip Topping™ Base and whip to a soft peak texture.
4. Fill the pastry case with Strawberry mousse. Freeze.
5. In a saucepan, place the sugar and strawberry purée, constantly stirring until it is all dissolved.
Add gelatine pre-soaked in the water. Allow cool down and pour over the tart.
6. Decorate with strawberries and pistachios.

The logo for Rich's, featuring the word "RICH'S" in white, serif, all-caps font inside a red rectangular border with rounded corners. A small registered trademark symbol (®) is located at the bottom right of the red box.

RICH'S

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Cakes.

Chocolate Sponge Cake

With a thick chocolate filling and dark chocolate ganache topping, this is definitely one for all the chocoholics out there!

Ingredients:

3 x 6" chocolate sponge layers
60gm Rich's® chocolate filling
60gm Whip Topping™ Base
30gm fresh cream
50gm Rich's® Dark Chocolate
Ganache Topping

(See page 11 for ganache recipe)

Method:

1. Dilute 2 parts Whip Topping™ Base with 1 part fresh cream and whip on a medium speed until soft peaks form.
2. Spread chocolate filling onto the base layer of sponge and top with a second layer of sponge.
3. Pipe blended cream onto second layer of sponge and top with a final layer of sponge.
4. Slightly warm the dark chocolate ganache and smooth onto the top for decoration.





Simple to make and a true classic, this jam and cream sponge sandwich looks impressive and tastes divine.

Ingredients:

- 3 x 6" vanilla sponge layers
- 70gm strawberry jam
- 60gm Whip Topping™ Base
- 30gm fresh cream
- 5gm icing sugar for dusting

Method:

1. Dilute 2 parts of Whip Topping™ Base with 1 part fresh cream and whip on a medium speed until soft peaks form.
2. Spread strawberry jam onto the bottom layer of sponge and top with second layer of sponge.
3. Pipe the fresh cream onto the second layer of sponge and top with the final layer of sponge.
4. Dust with icing sugar to decorate.

Raspberry & Chocolate Gateau

The fantastic tastes of raspberry and dark chocolate combine perfectly to make a deliciously decadent dessert.

Dark Chocolate Mousse:

100gm raspberries
320gm Whip Topping™ Base
160gm milk
375gm dark chocolate
75gm water
75gm glucose
50gm castor sugar
6gm gelatine

Truffle Topping:

100gm Whip Topping™ Base
100gm dark chocolate
100gm milk chocolate

Dark Chocolate Mousse Method:

1. Combine Whip Topping™ Base, milk and whip on medium speed to soft peak texture.
2. Boil water, glucose, sugar. Melt dark chocolate add to the mixture together with dissolved gelatine in 10gm water. Allow to cool.
3. With the Whip Topping™ Base mixture already whipped, restart your mixer with the cream in it and slowly add the warm chocolate mixture. Allow the mix to blend well.
5. Fill the first layer of sponge with dark chocolate mousse and raspberries. Follow with another layer of sponge and repeat process. Freeze.

6. Truffle Topping Method:

1. Warm up Whip Topping™ Base. Remove from heat.
2. Using a wooden spoon, include both chocolates and stir until dissolved.
3. Pour the truffle mixture on top of the set chocolate mousse and allow to set.
7. Decorate.





Raspberry & White Chocolate Gateau

An indulgent dessert that looks every bit as good as it tastes. Perfect for wowing your customers.

White Chocolate Mousse:

100gm Whip Topping™ Base
30gm milk
130gm white chocolate
10gm water
3gm gelatine

Raspberry Mousse:

150gm Whip Topping™ Base
150gm raspberry purée
40gm castor sugar
3gm gelatine
10gm water
1 x 8" round vanilla sponge
Raspberries & pistachio nuts for decoration
Miroir glaze neutral

White chocolate Mousse Method:

1. Combine Whip Topping™ Base, milk and whip on medium speed to soft peak texture.
2. Melt white chocolate.
3. With the Whip Topping™ Base mixture already whipped, restart your mixer with the cream in it and slowly add the warm chocolate mixture. Allow the mix and blend well.
4. Add dissolve gelatine in 10gm water.
5. Once all the cream and chocolate have combined together, scrape the mixer, and continue to whip to soft peak texture.

Raspberry Purée Method:

1. Combine Whip Topping™ Base, castor sugar and whip on medium speed to soft peak texture.
2. Add berry purée, dissolved gelatine to Whip Topping™ Base and whip to a soft peak texture.
3. Slice the vanilla sponge into 2 even layers.
4. Fill the first layer of sponge with raspberry mousse. Follow with another layer of sponge and white chocolate mousse. Freeze.
5. Decorate with neutral miroir glaze, raspberries and pistachios.



A gorgeous gateau that certainly makes a statement. Guaranteed to tempt hungry customers!

Berry Mousse:

300gm Whip Topping™ Base
300gm berry purée
80gm castor sugar
3gm gelatine
1 x 8" round vanilla sponge
Berries for decoration

Glaze:

100gm Berry purée
20gm castor sugar
15gm water
10gm gelatine

Method:

1. Combine Whip Topping™ Base, castor sugar and whip on medium speed to soft peak texture.
2. Add berry purée and dissolved gelatine to Whip Topping™ Base and whip to a soft peak texture.
3. Slice the vanilla sponge into 3 even layers.
4. Fill the first layer of sponge with berry mousse. Follow with another layer of sponge and repeat process. Freeze.
5. In a saucepan, place the sugar and berry purée, constantly stirring until it is all dissolved.
Add dissolved gelatine. Allow to cool and pour over a gateau.
6. Decorate with berries.





Chocolate & Whisky Chestnut Log

A festive favorite that looks great, tastes sublime and packs a punch. The ideal dessert for any yuletide event.

Chestnut Mousse:

250gm mascarpone cheese
25gm icing sugar
125gm Whip Topping™ Base
25gm water
85gm maroon chestnut purée
3gm gelatine

Chocolate & Whisky Mousse:

320gm Whip Topping™ Base
100gm milk
60gm whisky
375gm dark chocolate
75gm water
75gm glucose
50gm castor sugar
6gm gelatine
Chocolate sponge
Whole maroon chestnuts for decoration
Chocolate flowers

Chestnut Mousse Method:

1. Combine Whip Topping Base, water and whip on medium speed to soft peak texture.
2. Add mascarpone mixed with icing sugar and dissolved gelatine in 10gm water.
3. With the Whip Topping Base mixture already whipped, restart your mixer with the cream in it and slowly add the mascarpone mixture. Allow the mix and blend well.

Chocolate & Whisky Mousse Method:

1. Combine Whip Topping Base, whisky, milk and whip on medium speed to soft peak texture.
2. Boil water, glucose, sugar. Melt dark chocolate add to the mixture together with dissolved gelatine in 10gm water. Cool down.
3. With the Whip Topping Base mixture already whipped, restart your mixer with the cream in it and slowly add the warm chocolate mixture. Allow the mix and blend well.
4. Fill the first layer of mould with chestnut mousse. Follow with layer of sponge and chocolate whisky mousse. Follow with layer of sponge. Repeat process. Freeze.
5. Decorate with spray chocolate, maroon chestnuts and chocolate flowers.



Packed with dark, milk and white chocolate, this gateau is, quite simply, pure indulgence.

Chocolate Mousse:

200gm Whip Topping™ Base
60gm milk
230gm dark & milk chocolate (50/50)
10gm water
3gm gelatine

White Chocolate Mousse:

100gm Whip Topping™ Base
30gm milk
130gm white chocolate
10gm water
3gm gelatine
1 x 8" round chocolate sponge
Chocolate roses and chocolate glaze for decoration

Method:

1. Combine Whip Topping™ Base, milk and whip on medium speed to soft peak texture.
2. Melt white chocolate.
3. With the Whip Topping™ Base mixture already whipped, restart your mixer with the cream in it and slowly add the warm chocolate mixture. Allow the mix to blend well.
4. Add dissolve gelatine in 10gm water
5. Once all the cream and chocolate have combined together, scrape the mixer, and continue to whip to soft peak texture.
6. Repeat procedure with dark & milk chocolate mousse.
7. Fill the first layer of sponge with white chocolate mousse. Follow with another layer of sponge and repeat process with dark & milk mousse. Freeze.
8. Decorate with chocolate miroir glaze and chocolate roses.



Cakes. White & Dark Chocolate Gateau



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Pies.



A fabulous variation on this timeless classic. The lime, ginger and Whip Topping™ Base combine to deliver a truly unique taste sensation.

Ginger Crumb Base:

120gm ginger biscuit crumb
80gm butter

Filling:

300gm Whip Topping™ Base
200gm cream cheese
25gm lime juice
1 x 6" plastic baking collar

Topping:

80gm miroir glaze
0.2gm green coloring
2 x lemon slices for decoration
5gm lime zest

Method:

1. Melt butter and add to crushed ginger biscuit crumb.
2. Place into a 6" round cake tin with plastic baking collar lining and firm down to form base.
3. Gently soften cheese on a slow speed and gradually add Whip Topping™ Base.
4. Whip on a medium speed until soft peaks form and add lime juice.
5. Pour mix into the crumb base.
6. Add coloring and zest to the miroir glaze and spread on top of the mix.
7. Add lime slices to decorate.





Lemon Meringue Cream Pie

Lemon lovers, watch out! This indulgent meringue pie is packed with zesty flavour and a guaranteed crowd pleaser!

Pie Base:

175gm lemon curd
1 x 7" sweet pastry case

Filling & Topping:

300gm Rich's® Whip Topping™
200gm lemon filling
0.2gm lemon flavouring
60gm lemon filling to finish
30gm crushed meringues
120gm Whip Topping™ Base

Method:

1. Place the Whip Topping™ into a bowl and whip on a medium speed until soft peaks form.
2. Fold in the lemon flavouring and filling.
3. Add the lemon filling to the base topping and whip on a medium speed to a soft whipped consistency.
4. Spread lemon curd onto the pastry base.
5. Using a star tube to achieve a rope design, pipe flavoured cream onto the lemon curd layer and level off.
6. To finish, sprinkle crushed meringues on top and follow with a drizzle of lemon filling.

Mince meat & Brandy Cream

With spices, mincedmeat, orange and apricot (and a healthy splash of brandy), this seasonal special is a delicious as well as eye catching.

Base:

1 x 7" sweet pastry shell
40gm apricot jam

Filling:

500gm Whip Topping™ Base
250gm orange juice
16gm mixed spice
50gm gelatine powder
50gm water
100gm mincedmeat*
30gm brandy

*mincedmeat is a mixture of chopped dried fruit, distilled spirits and spices

Method:

1. Begin by adding orange juice and spice to the Whip Topping™ Base and whip on a medium speed to form a firm consistency.
2. Melt the gelatine powder in warm water and allow to cool.
3. Add the mixed gelatine, mincedmeat and brandy to the whipped base and fold in gently.
4. Next, warm the apricot jam and spread over the base and sides of the pastry case.
5. Place the mixture into the pastry case and shape to a gentle dome.
6. Finally, pipe the cream border around the edge.





Toasted Almond Caramel Pie



The delicious flavours of almond and caramel come together to create this wickedly decadent tart.

Ingredients:

4 x 10" baked pie shells

Caramel Filling:

225gm sugar
500gm unsalted butter
310gm Whip Topping™ Base
670gm toasted slivered almonds

Topping:

1000gm heavy cream
500gm Whip Topping™ Base
375gm softened ganache
(see page 11 for ganache recipe)
30gm sugar

Garnish:

Chocolate curls

Caramel Filling Method:

1. Place sugar into a heavy saucepan. Using a wooden spoon, continuously stir sugar over high heat until melted. If necessary, switch to a heavy wire whip and continue stirring sugar until it turns a rich, clear caramel color with no lumps.
2. At this point the liquified sugar is extremely hot and has great potential to burn. It is important to work quickly. Immediately remove pan from heat and add butter. Continue stirring until almost all the butter has been absorbed.
3. Immediately add Whip Topping™ Base and whisk until ingredients are fully incorporated. Mixture should be smooth and creamy. Stir in toasted almonds.
4. Divide almond caramel filling and spread evenly among the four baked pie shells. Refrigerate until set.

Caramel Filling Method:

1. In a mixing bowl, whip cream and sugar until stiff. Set aside.
2. Place Whip Topping™ Base into a small mixer and whip until thick. Add softened Chocolate Ganache and continue whipping until stiff. Remove from mixer and fold in whipped cream.
3. Divide the chocolate cream among the four pies, spreading evenly to the edge of the crust.
4. Garnish pies with chocolate curls and toasted slivered almonds. Refrigerate.

The logo for Rich's, featuring the word "RICH'S" in a white serif font inside a red rectangular border.

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The advertisement features a close-up photograph of two puddings on a white plate. Each pudding is a round, light-colored custard with a thick, orange-colored sauce drizzled over the top. A small sprig of fresh green mint is placed on top of the front pudding. The puddings are served on a dark chocolate base. Two dark chocolate spoons with white decorative scrollwork on the handles are positioned around the puddings. The background is a soft-focus white plate. The right side of the image is a solid dark brown background with the word "Puddings." written in a white serif font.

Puddings.



A visually stunning twist on a time-honored classic. Dessert doesn't get better than this!

Tiramisu:

500gm mascarpone cheese
50gm icing sugar
250gm Whip Topping™ Base
50gm water
3gm gelatine
Biscuit sponge fingers

Coffee Syrup:

150gm water
60gm instant coffee
50gm sugar
30gm Kahlua / amaretto*

*optional

Truffle topping:

50gm Whip Topping™ Base
50gm dark chocolate
50gm milk chocolate

Method:

1. Combine Whip Topping™ Base, water and whip on medium speed to soft peak texture.
2. Add mascarpone mixed with icing sugar and dissolved gelatine in 10gm water.
3. With the Whip Topping™ Base mixture already whipped, restart your mixer with the cream in it and slowly add the mascarpone mixture. Allow the mix to blend well.

Sugar Syrup:

1. Boil water and sugar until sugar dissolved. Allow to cool.
2. Once cooled, include Kahlua or amaretto.

Assembly:

1. Lay first layer with Tiramisu.
2. With the coffee syrup, lightly brush the biscuit sponge fingers enough to take flavour.
3. Lay 6 fingers on the top of first Tiramisu layer.
4. Repeat this process until all the sponge fingers are used.

Truffle:

1. Heat Whip Topping™ Base until boiling. Remove from heat.
2. Using a wooden spoon, include both chocolates and stir until dissolved. Pour the truffle mixture on top of the set Tiramisu and allow to set.
4. Decorate.





Mango & Chocolate Towers

Deliciously decadent little mousses that won't fail to make your customers smile.

Mango Mousse:

80gm Whip Topping™ Base
80gm mango purée
4gm gelatine
10gm water
1 caramelized mango
Chocolate sponge sheet

Chocolate Mousse:

100gm Whip Topping™ Base
30gm milk
130gm dark & milk chocolate (50/50)
Chocolate spoons

Chocolate Mousse Method:

1. Combine Whip Topping™ Base, milk and whip on medium speed to soft peak texture.
2. Melt dark & milk chocolate.
3. With the Whip Topping™ Base mixture already whipped, restart your mixer with the cream in it and slowly add the warm chocolate mixture. Allow the mix to blend well.
4. Add dissolve gelatine in 10gm water.
5. Once all the cream and chocolate have combined together, scrape the mixer, and continue to whip to soft peak texture.
6. Fill the first layer of mould with chocolate sponge. Follow with layer chocolate mousse. Freeze.
7. Spray with chocolate.

Mango Mousse Method:

1. Combine Whip Topping™ Base, mango purée and whip on medium speed to soft peak texture.
2. Add dissolve gelatine in 10gm water.
3. Fill the first layer of the mould with caramelized mango. Follow with mango mousse. Freeze.
4. Assemble both mousses, decorate with chocolate spoon.



Banana Gateau

Strawberry Ice Cream & Strawberry Scones



Now you can turn the humble banana into something extraordinary! Customers of all ages will fall in love with this dessert.

Ingredients:

- 300gm Whip Topping™ Base
- 10gm vanilla essence
- 10gm banana liqueur (optional)
- 150gm shredded roasted coconut
- 1 strawberry
- 5 medium sized bananas
- 80gm castor sugar
- 1 x 8" round vanilla sponge

Method:

1. Mash or purée 3 bananas until smooth.
2. Combine Whip Topping™ Base, vanilla essence, castor sugar and banana liqueur and whip on medium speed to soft peak texture.
3. Add mashed banana to Whip Topping™ Base and whip to a soft peak texture.
4. Slice the vanilla sponge into 3 even layers.
5. Peel and slice the remaining 2 bananas.
6. Fill the first layer of sponge with banana mousse and sliced bananas. Follow with another layer of sponge and repeat process.
7. Base ice the top and sides of the cake smooth.
8. Place coconut around the sides and finish with banana rosettes and fresh banana.
9. Place a strawberry in the centre.

Two simple strawberry recipes that make for mouth watering desserts!

Strawberry Ice Cream Ingredients:

- 1000gm Whip Topping™ Base
- 400gm strawberry purée
- 200gm water

Method:

1. Combine both Whip Topping™ Base and water and heat until temperature rises to 80° - 85°C.
2. Set aside and allow the product to cool to approximately 5° - 10°C.
3. Combine strawberry purée with the Whip Topping™ Base/water mixture. Place into an ice cream machine.
4. Freeze and churn until the product has an ice cream consistency. Approximately time to freezing point is 8-12 minutes.

Strawberry Scones Ingredients:

- ½ punnet fresh strawberries
- 336gm self raising flour
- 112gm sugar
- 60gm margarine (fat reduced)
- 225gm Whip Topping™ Base
- 336gm wholemeal self raising flour

Method:

1. De-hull strawberries and cut into halves. Add sugar.
2. Sift flours into a bowl and pre-heat oven to 220°C.
3. Rub margarine into mixture. Add Base and strawberries to form a soft dough.
4. Gently knead dough then roll out to 2cm thickness.
5. Cut out scones with round cutter (4-5cm) and bake for approximately 30 minutes or until cooked.

Apple Mango & Champagne Mousses

Two fabulously light and versatile mousses to satisfy your customers. Easy to make and to eat!

Apple Mango Mousse Ingredients:

1000gm Whip Topping™ Base
300gm apple juice
200gm mango juice
100gm apple filling or pulp
100gm mango filling or pulp

Method:

1. Place all ingredients into a chilled mixing bowl.
2. Using a whisk, mix on medium speed until full volume is achieved.
3. Use for a filling in mousse cake between layered sponge sheets or place in cups and serve as individual desserts.

Champagne Mousse Ingredients:

500gm Whip Topping™ Base
250gm Champagne
8 strawberries
8 plastic flutes to serve

Method:

1. Pour both the Whip Topping™ Base and Champagne into a mixing bowl and whisk on medium speed until soft peaks are formed.
2. When the mousse is pipeable, using a piping bag, pipe into the flutes.
3. Fan a strawberry and place on top of the mousse and serve.





Cream Cheese Frosting

A versatile cream cheese frosting that can be used for a variety of applications.

Ingredients:

250gm cream cheese
80gm lemon juice
200gm Whip Topping™ Base

Method:

1. Using a paddle, cream the cheese until smooth.
2. Once smooth, mix through both the lemon juice and Whip Topping™ Base until thoroughly combined.
3. Continue to blend together until smooth and doubled in quantity.

Finishing Touches and Advice:

1. Cream cheese topping is often used on carrot cakes and topped with crushed nuts and sultanas. This topping is quite tolerant to heat and is able to handle colors as well as extra flavours to suit your requirements.

Other applications include: *Banana Cakes, Zucchini Cakes, Cheesecakes, Muffins, Donuts or can be used as a filling in your gateaux and torte selection.*



Fresh Orange Souffle

A chilled fresh orange souffle that's light, tangy and refreshing...

Ingredients:

6 navel oranges
45gm unflavored gelatine
9 eggs, room temperature
375gm sugar
480gm Whip Topping™ Base
240gm cold water
270gm orange juice concentrate
15gm lemon juice

Method:

1. Attach a 8cm foil collar to a 20-23cm souffle dish or 12 individual dishes.
2. From one orange, grate the rind and set aside. Slice the orange and line the bottom and sides of the dish.
3. Squeeze 2-3 oranges to produce 180ml. of juice. Add the unflavored gelatine to soften.
4. Beat the eggs and sugar until thick and light (9-10 minutes).
5. Whip the Whip Topping™ Base and water at medium speed to full volume.
6. Heat orange juice and gelatine to dissolve. Add orange juice concentrate, lemon juice and orange rind.
Beat into egg mixture. Fold in 500gm of the whipped topping.
7. Pour mixture into souffle dish and chill 4 hours or overnight. Garnish with remaining whipped topping, orange twist and mint leaves if desired.



Fruit
Daiquiri

One for the grown-ups!
A different use of Whip Topping™ Base that demonstrates it's amazing versatility.

Ingredients:

112gm sugar
112gm water
225gm Whip Topping™ Base
1 large ripe mango, banana* or strawberry*
56gm lemon juice
112gm white rum
Crushed ice

*optional

Method:

1. Combine sugar, water and Whip Topping™ Base.
2. Put mango, banana or strawberry into a blender.
3. Add base mixture, lemon juice, rum and crushed ice.
4. Blend until ice is finely crushed.



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Savory.



Whip Topping™ Base gives a creaminess to savory dishes such as this curried chicken dish...

Ingredients:

1 medium size onion - chopped
2 x 450gm chicken pieces
1 small egg plant - chopped
450gm Whip Topping™ Base
336gm chicken stock
112gm dry white wine
112gm corn starch
30gm water
7gm curry powder
1gm salt / pepper
30gm parsley
Rice - steamed

Method:

1. Sauté onion, chicken and eggplant in a little oil or butter.
2. Stir in the Whip Topping™ Base, chicken stock and wine.
3. Combine corn starch, water, curry, salt, pepper and parsley and mix until smooth.
4. Add to Base mixture and stir over low heat until smooth and thickened.
5. Add chicken mixture, heat through.
6. Place the steamed rice on a plate and serve with the chicken curry.





Savory - Mushroom Soup*

Mushroom Soup

Hearty and warming, this classic soup is packed with flavour and perfect served with warm crusty bread.

Ingredients:

56gm butter
112gm white wine
900gm mushrooms - chopped
112gm butter
170gm flour
1800gm chicken stock
450gm Whip Topping™ Base
225gm white dry wine
1gm salt / pepper
30gm fresh parsley, chopped

Method:

1. Lightly sauté mushrooms in butter and white wine. Remove from heat and drain off the liquid. Set aside.
2. Melt 4 ounces of butter over low heat. Add flour and cook to make a roux.
3. Slowly add chicken stock, Whip Topping™ Base, wine and spices.
4. Stir until there are no lumps.
5. Add the mushrooms to the soup and allow to cook over low heat for 20 minutes.
6. Sprinkle with fresh parsley before serving.



A beautifully velvety, light-textured soup that's bursting with flavour.

Ingredients:

56gm butter
1 medium onion, finely chopped
2 carrots, peeled and finely chopped
2 celery sticks, diced
1800gm pumpkin, canned
112gm white wine
900gm chicken stock
+/- 1 teaspoon salt
1.5gm garlic powder
2.5gm white pepper
225gm Whip Topping™ Base

Method:

1. Sauté onion, carrot and celery in butter.
2. Add pumpkin, wine, chicken stock and spices.
3. Add Whip Topping™ Base and heat and stir until smooth.
4. Serve hot topped with fresh parsley.





White Pasta Sauce with Mushrooms

A thick and creamy versatile sauce that works great with any type of pasta.

Ingredients:

Group 1

1000gm chicken stock
500ml Whip Topping™ Base
100ml white dry wine
+/- salt / pepper
+/- parsley

Group 2

80gm corn starch
20gm water
300gm mushrooms

Method:

1. Fry mushrooms until soft in butter and some white wine. Set aside and drain off the liquid.
2. Combine Group 1 ingredients and water and bring to a slow boil.
3. Combine corn starch and water until smooth and lump free.
4. Combine corn starch and water mixture with Group 1 ingredients over low heat until lump free.
5. Mix in mushrooms from step 1 and allow to simmer for 20 - 30 minutes.
6. Serve with pasta.

Savory Mousses

These three savory mousses are easy to make and even easier to eat!

Avocado Savory Dip Mousse

Ingredients:

400gm Whip Topping™ Base
200gm avocados
10gm lemon juice
30gm onion - finely chopped
Fresh black pepper to taste

Method:

1. Peel avocados and whisk until smooth (remove the bone).
2. Incorporate the Whip Topping™ Base, lemon juice and onion. Whip until soft peaks.
3. Season with black pepper to taste.

Salmon Savory Mousse

Ingredients:

400gm Whip Topping™ Base
200gm tin salmon
100gm tomato sauce
60gm tomato paste
10gm lemon juice
1-2gm paprika
1-2gm fresh black pepper
1gm salt

Method:

1. Remove salmon from the tin and remove any large bones. Place into the mixer and mix until smooth.
2. Incorporate the Whip Topping™ Base, tomato sauce, tomato paste and lemon juice. Mix all together with the salmon until soft peaks have been achieved.
3. Incorporate paprika, pepper and salt to taste.

Indian Savory Mousse

Ingredients:

400gm Whip Topping™ Base
500gm Cream Cheese
50gm Mild Curry Paste
10gm Lemon Juice

Method:

1. Cream the cream cheese until smooth.
2. Once completed, include in small amounts Whip Topping™ Base until soft peaks form.
3. When peaks begin to form, blend through Curry Paste and lemon juice.
4. Continue to whip to desired texture.





Whip Topping™ Base can be used to create a delicious selection of savory dips.

Ingredients:

Tapanade Dip

- 300gm Whip Topping™ Base
- 150gm Tapanade
- 15gm Lemon Juice
- 10gm Fresh Thyme

Curry Dip

- 300gm Whip Topping™ Base
- 50gm Tikka Curry Paste
- 100gm Creamed Tomato
- 10gm Lemon Juice
- 10gm Lime Juice
- 10gm Garlic Paste

Bloody Mary Dip/Shots

- 400gm Whip Topping™ Base
- 150gm Tomato Juice
- 50gm Creamed Tomato
- 50gm Vodka
- 5gm Celery Salt
- 5gm Black Pepper

Method:

1. Place Whip topping base in a chilled mixing bowl and whisk on slow speed while adding the other ingredients.
2. Stop machine and scrape down.
3. Whisk on medium speed until soft peaks are forming.
4. Taste and adjust seasoning if necessary.
5. Continue whisking on medium speed until the desired consistency is achieved.
6. Decant to a serving bowl and decorate.



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