

Bega
Foodservice



Recipe inspiration from
Dairy Farmers



At Bega Foodservice, we are a purpose-led, local business who collectively promote high quality wholesale products that fill the fridges and kitchens of hospitality venues right across Australia.




Our hero brand – **Dairy Farmers** – is a trusted stalwart in the foodservice industry, delivering goodness to Australians for more than 120 years – an industry leader through innovation, investment and community spirit.

Australian farmers are the backbone of this great country, and the dedicated women and men of our dairy industry are no exception. With milk sourced from over 130 farms across the country, **Dairy Farmers** leverages the passion and expertise of a proud dairy community who've nurtured farms for generations to produce great quality products. Through our much-loved product range of culinary creams, cheese, butter and cream cheese, we bring goodness to the foodservice industry and hospitality businesses across Australia.





Cherry Tomato Basil Pizza

 Serves: 10 |  Preparation time: 10 minutes |  Cooking time: 20 minutes

INGREDIENTS

1 large pizza base
¼ cup passata
½ cup Dairy Farmers Shredded Mozzarella
6 cherry tomatoes, halved
1/3 cup basil

METHOD

Preheat oven to 180°C.
Spread the pizza base with passata and sprinkle over **Dairy Farmers Shredded Mozzarella**. Arrange tomatoes and garnish with half the basil.
Bake for 12–15 minutes until golden. Garnish with fresh basil and serve immediately.



Creamy Garlic Prawns

🕒 Serves: 10 | 🕒 Preparation time: 10 minutes | 🕒 Cooking time: 20 minutes



INGREDIENTS

1250g green prawns, peeled and deveined
50ml olive oil
Sea salt and freshly ground black pepper, to taste
50g Dairy Farmers Salted Butter, plus more if necessary
50g (10 cloves) garlic, crushed
180ml dry white wine
125ml vegetable or chicken stock
15g chopped red chilli
750ml Dairy Farmers Cooking Cream
20g chopped fresh coriander
Steamed rice, to serve

METHOD

Combine prawns and oil together and season. Heat **Dairy Farmers Salted Butter** in large deep frypan. Sear prawns in batches until just cooked. Transfer to a tray with a slotted spoon. Add a little more butter to the pans if necessary and add the garlic. Cook, stirring for 30 seconds until fragrant and barely starting to colour. Deglaze pan with wine and reduce by half. Add stock and chilli and reduce again by half. Add **Dairy Farmers Cooking Cream** and coriander, bring to the boil and simmer until slightly thickened. Return prawns to pan to heat through. Season.

TO SERVE

Portion rice on to serving plates and top with creamy prawns.



Creamy Mushrooms with Thyme

🍴 Serves: 10 | 🕒 Preparation time: 20 minutes | 🕒 Cooking time: 15 minutes

INGREDIENTS

50g Dairy Farmers Salted Butter

100ml olive oil

1500g button and brown mushrooms,
thickly sliced

2 onions, diced

30g (6 cloves) garlic, crushed

10g fresh thyme leaves and tender sprigs,
plus extra for garnish

Sea salt and freshly ground black pepper,
to taste

500ml Dairy Farmers Cooking Cream

Rice or potato and vegetables, to serve

METHOD

Heat Dairy Farmers Salted Butter and oil in two large deep frypans.

Add mushrooms, onion, garlic and thyme to pans, dividing evenly. Season. Cover and cook for 5 minutes or until softened. Uncover and cook for a few minutes or until most of liquid is evaporated. Add Dairy Farmers Cooking Cream, bring to the boil and simmer until slightly thickened. Season.

TO SERVE

Portion rice or potato and vegetables on to serving plates. Add creamy mushrooms and garnish with extra thyme.



Chocolate Mousse

 Serves: 10-12 |  Preparation time: 20 minutes

INGREDIENTS

600g dark chocolate callets
1 teaspoon instant coffee powder
6 eggs, at room temperature
110g caster sugar
20g Dutch-processed cocoa powder, sifted
800ml **Dairy Farmers Thickened Cream**,
whipped to soft peaks
Shaved chocolate, for garnish
Fanned strawberries, for garnish
Whipped **Dairy Farmers Thickened Cream**,
for garnish

METHOD

Melt the chocolate and coffee powder over a bain marie.
Remove from heat and set aside.

Beat eggs and sugar in a large bowl until mixture forms a ribbon.
Fold in cocoa powder and slightly cooled chocolate until combined.




Use a large metal spoon to fold the **Dairy Farmers Thickened Cream** into the
chocolate mixture, keeping the mixture as light as possible. Spoon into
10 serving glasses and chill for at least 1 hour.

TO SERVE

Remove from fridge 15 minutes before serving. Pipe whipped cream on top of
each mousse and garnish with shaved chocolate and strawberries.



Peanut Butter Cheesecake with Salted Caramel Brittle

 Serves: 10-12 |  Preparation time: 30 minutes
 Refrigeration time: 4.5 hours



INGREDIENTS

175g granita biscuits
80g Dairy Farmers Salted Butter, melted
¾ cup Bega Crunchy Peanut Butter
500g Dairy Farmers Cream Cheese, at room temperature
2/3 cup caster sugar
3 tablespoons gelatin dissolved in ¼ cup boiling water
300ml Dairy Farmers Thickened Cream, whipped to soft peaks
1 teaspoon vanilla extract

TOPPING

1½ cups roasted, unsalted peanuts
1½ cups caster sugar
50g Dairy Farmers Salted Butter, chopped
½ teaspoon salt flakes
100g caramel popcorn

CARAMEL SAUCE

75g Dairy Farmers Salted Butter
¼ cup brown sugar
2 tablespoon milk

METHOD

Crush biscuits in a food processor to a fine crumb. Transfer to a medium sized bowl and mix in the butter. Press evenly into a 20cm springform cake tin and refrigerate for 30- 45 minutes until set firm.

Warm the peanut butter slightly in a microwave (or over a double boiler) until just softened.

Beat Dairy Farmers Cream Cheese and sugar with an electric mixer until smooth. Gradually beat in gelatin mixture, vanilla extract and peanut butter until combined. Fold in Dairy Farmers Thickened Cream. Spoon over the chilled biscuit base, and using a spatula, smooth down the top evenly.

Refrigerate for 4 ½ hours or overnight.

For the brittle; spread the peanuts out on one layer on a flat baking tray lined with baking paper and set aside.

Heat the sugar with ½ cup water in a medium saucepan over high heat. Stir with a metal spoon until sugar has dissolved then stop stirring and cook for 8-10 minutes until golden brown. Remove from heat and stir the butter through until well combined.

Pour hot caramel over the peanuts, sprinkle with sea salt and allow to cool on a cold surface for 15 minutes until set hard. Break into chards.

To make the caramel sauce; melt the butter over low heat in a pan. Add the brown sugar and mix until dissolved. Add the milk and stir until smooth. (If the caramel is too thick add a teaspoon more milk). Allow to cool.

To decorate, top the cheesecake with caramel chards, caramel popcorn and drizzle with caramel sauce.

For more information, please visit
www.begafoodservice.com.au

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