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# MAYERS

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CONNECTING PEOPLE OF TASTE







Arla Pro

**Professional Pizza Topping Block****Details** 2x9.2kg**SKU** 66868**Barcode** 5711953069659

Arla Pro

**Pizza Topping Sticks IQF****Details** 6x2kg**SKU** 88529**Barcode** 5711953098512

Arla Pro

**Professional Pizza Topping Shred****Details** 6x2kg**SKU** 67064**Barcode** 5711953069758

Arla Pro

**Whip & Cook****Details** 10x1L**SKU** 87028**Barcode** 5711953098574

Arla Pro

**Cream Cheese Frost & Bake****Details** 3x1.8kg**SKU** 582830**Barcode** 5711953133367

Arla Pro

**Danish White Feta Tetra Pak****Details** 12x1kg**SKU** DN027**Barcode** 5760466799928

Arla Pro

**Milk Jigger****Details** 100x20ml**SKU** 49851**Barcode** 5711953024610

Arla Pro

**Soft Serve****Details** 6x2L**SKU** 591753**Barcode** 5711953136931

Arla

**Saganaki****Details** 4x3kg**SKU** 85572**Barcode** 95711953089698



Arla Pro

**Unsalted Cultured Butter****Details** 1x5kg**SKU** DN064**Barcode** 5711953097553

The Three Cows

**Danwhite Feta (50+)****Details** 2x4kg**SKU** DN25**Barcode** 5760466852500

The Three Cows

**Danwhite Feta (60+) Easy Peel Tin****Details** 16kg**SKU** DN024F**Barcode** 5760466911009

# CHOCOLATE MOUSSE

**SERVES 6****PREP TIME 30mins****ALLOW TO SET SEVERAL HOURS IN FRIDGE OR OVERNIGHT**

## INGREDIENTS

|              |                                             |
|--------------|---------------------------------------------|
| <b>200g</b>  | <b>Van Houten Dark Compound</b>             |
| <b>220g</b>  | <b>Arla Pro Whip &amp; Cook</b>             |
| <b>5g</b>    | <b>Heilala Vanilla Paste</b>                |
| <b>38g</b>   | <b>Cacao Barry Extra Brute Cocoa Powder</b> |
|              | <b>Mona Lisa Crisp Pearls Dark</b>          |
| <b>10g</b>   | <b>Sugar</b>                                |
| <b>230g</b>  | <b>Water*</b>                               |
| <b>Pinch</b> | <b>Maldon Salt</b>                          |

## METHOD

1. Boil water and pour over *Van Houten Dark Compound*, sugar, *Cacao Barry Extra Brute Cocoa Powder*, salt, and *Heilala Vanilla Paste*.
2. Cool the mixture to 35°C.
3. Whip *Arla Pro Whip & Cook* until light.
4. Gently fold the ganache base into the whipped cream.
5. Pipe or pour as needed.
6. Garnish with *Mona Lisa Dark Crisp Pearls*.

\*Can substitute water with espresso, tea, juice or fruit puree.



# VODKA ROSE SAUCE ORECCHIETTE PASTA



**SERVES 4**



**PREP TIME 10mins**



**COOK TIME 15mins**



## INGREDIENTS

|        |                                               |
|--------|-----------------------------------------------|
| 100ml  | <b>Arla Pro Whip and Cook</b>                 |
| 200g   | <b>Barilla Orecchiette Pasta</b>              |
| 45g    | <b>Grated LSM Parmigiano Reggiano</b>         |
| 45g    | <b>Lurpak Salted Butter</b>                   |
| 15ml   | Extra Virgin Olive Oil                        |
| ½      | Medium Brown Onion / 1 large Banana Shallot   |
| 100g   | Tomato Puree                                  |
| 3      | Garlic Cloves                                 |
| ¼ tspn | Chilli Flakes                                 |
| 2 shot | Vodka (Vodka volume can be adjusted to taste) |

## FEATURED



### Arla Pro Whip & Cook

Details: 10x1L  
SKU: 596899  
Barcode: 5711953098574



### Barilla Selezione Oro Chef Orecchiette

Details: 9x1kg  
SKU: 600056  
Barcode: 8076809527996



### Latteria Sociale Mantova Parmigiano Reggiano 1/8

Details: 4x5kg  
SKU: 1A021  
Barcode: 2205983045682



### Lurpak Slightly Salted Butter

Details: 20x400g  
SKU: DN061  
Barcode: 5740900403734

## METHOD

1. In a large pot of boiling water cook pasta ensuring it is just before al dente, reserve 50ml of pasta water
2. Heat large sauté pan, add butter and olive oil
3. Sauté onion and garlic, season slightly to release the moisture and sugars, add chilli flake once onion is translucent
4. When the chilli becomes fragrant deglaze with tomato puree, simmer for 2 min
5. Stir through vodka and Arla Pro Whip and Cook cream, simmer 1 - 2 min
6. Add cooked pasta and toss until all is coated, add Reggiano and toss until it is all incorporated, sauce should be thick and glossy (adjust sauce with reserved pasta water if required)
7. Season to taste, plate up and garnish with basil, cracked pepper and extra Parmigiano Reggiano

# DANISH WHITE SALMON TARTLETS



**SERVES 10**



**PREP TIME 35mins**



## INGREDIENTS

|              |                                              |
|--------------|----------------------------------------------|
| <b>250g</b>  | <b>Arla Pro Danish White</b>                 |
| <b>50g</b>   | <b>Arla Pro Whip &amp; Cook</b>              |
| <b>Pinch</b> | <b>Maldon Sea Salt</b>                       |
| <b>20</b>    | <b>La Rose Noire Superthin Flower Shells</b> |
| <b>100g</b>  | <b>Ocean King Smoked Salmon</b>              |
| <b>10g</b>   | Lemon juice                                  |
| <b>5g</b>    | Fresh Cracked Pepper                         |
| <b>10g</b>   | Capers, drain and chopped                    |

## METHOD

1. Mix Arla Danish White, Arla Pro Whip & Cook, and lemon juice into a smooth paste.
2. Fold in finely chopped salmon, capers, and dill.
3. Pipe into La Rose Noire Superthin Flower Shells.
4. Garnish with fresh cracked pepper and Maldon Sea Salt.

## FEATURED



### Arla Pro Danish White Feta

Details: 12x1kg  
SKU: DN027  
Barcode: 5711953125058



### Arla Pro Whip & Cook

Details: 10x1L  
SKU: 596899  
Barcode: 5711953098574



### La Rose Noire Superthin Flower Shells

Details: 120pcs  
SKU: PTTSFL120  
Barcode: 5711953098574



### Ocean King Smoked Salmon

Details: 8x300g  
SKU: SF015  
Barcode: 9310677002346



# BAKED WHITE CHOCOLATE BASQUE CHEESECAKE



**SERVES 10**



**PREP TIME 30mins**



**COOK TIME 45mins**



## INGREDIENTS

|              |                                           |
|--------------|-------------------------------------------|
| <b>700g</b>  | <b>Arla Pro Frost &amp; Bake</b>          |
| <b>175g</b>  | <b>Van Houten White Compound</b>          |
| <b>175g</b>  | <b>Arla Pro Whip &amp; Cook</b>           |
| <b>10g</b>   | <b>Heilala Vanilla Extract with Seeds</b> |
| <b>80g</b>   | <b>Sugar</b>                              |
| <b>170g</b>  | <b>Whole Egg, room temperature</b>        |
| <b>27g</b>   | <b>Plain Flour</b>                        |
| <b>10 ml</b> | <b>Lemon juice</b>                        |

## FEATURED



### Arla Pro Frost & Bake

Details: 3x1.8kg  
SKU: 582830  
Barcode: 5711953133367



### Van Houten White Compound

Details: 1x12.5kg  
SKU: ISWU90274VS35  
Barcode: 5410522715156



### Arla Pro Whip & Cook

Details: 10x1L  
SKU: 596899  
Barcode: 5711953098574



### Heilala Vanilla Extract with Seeds

Details: 6x500ml  
SKU: 500SEED  
Barcode: 9421905244961

## METHOD

1. Boil the *Arla Pro Whip & Cook*.
2. Pour over *Van Houten White Compound* and *Heilala Vanilla Paste* and emulsify until smooth.
3. Add above slowly into *Arla Pro Frost & Bake* with a paddle.
4. Combine flour, salt, sugar, sieve and add above.
5. Add eggs gradually to above.
6. Pour entire mixture into 18cm diameter, paper lined baking tin. Ensure paper rises above side of tin as mixture will rise as it bakes.
7. Bake at 200°C till golden on top and set.
8. Cool and cut with warm wet knife.

# PORTUGUESE CUSTARD TART



**SERVES 12**



**PREP TIME 35mins**



**COOK TIME 10-15mins**



## INGREDIENTS

|             |                                           |
|-------------|-------------------------------------------|
| <b>400g</b> | <b>Arla Pro Whip and Cook</b>             |
| <b>5g</b>   | <b>Heilala Vanilla Extract with Seeds</b> |
| <b>12</b>   | <b>La Rose Noire Raw Puff Tart Shells</b> |
| 30g         | Corn Flour                                |
| 35g         | Flour                                     |
| 200g        | Water                                     |
| 165g        | Sugar                                     |
| 60g         | Egg Yolks                                 |
| 1/4         | Orange Zest                               |
| 1/4         | Lemon Zest                                |
| Pinch       | Ground Cinnamon                           |

## METHOD

1. Combine water with flour and starch to make slurry.
2. Boil *Arla Pro Whip and Cook* and sugar.
3. Add slurry and reboil till thick.
4. Cool.
5. Add yolks zest, cinnamon and *Heilala Vanilla Extract with Seeds*.
6. Pipe into *La Rose Noire* raw tart shell.
7. Bake at 230°C till golden brown on top and pastry baked, about 10 minutes.
8. Cool and dust with cinnamon.

## FEATURED



### Arla Pro Whip & Cook

Details: 10x1L  
SKU: 596899  
Barcode: 5711953098574



### Heilala Vanilla Extract with Seeds

Details: 6x500ml  
SKU: 500SEED  
Barcode: 9421905244961



### La Rose Noire Raw Pastry Shell Round

Details: 40pcs  
SKU: PTRD140  
Barcode: 9421905244169





### **F MAYER IMPORTS PTY LTD**

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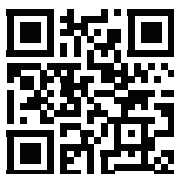
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