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MAYERS

FINE FOOD

FINE FOOD AUSTRALIA 2026



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

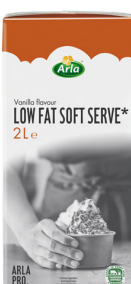
Arla Pro

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 Pro

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



Arla Pro

Danwhite Feta (50+)

Details 2x5.1kg
SKU 338174
Barcode 5711953208874



Arla Pro

Danwhite Feta (60+) Easy Peel Tin

Details 16kg
SKU 608557
Barcode 5711953201189

DANISH WHITE SALMON TARTLETS



SERVES: 10



PREP TIME: 35mins



Ingredients

250g	Arla Pro Danish White
50g	Arla Pro Whip & Cook
Pinch	Maldon Sea Salt
20	La Rose Noire Superthin Flower Shells
100g	Il Pescatore Smoked Salmon
10g	Lemon juice
5g	Fresh Cracked Pepper
10g	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



Il Pescatore Smoked Salmon

Details: 8x300g
SKU: SF020
Barcode: 9310677002667

VODKA SAUCE AL BRONZO PENNE PASTA



SERVES: 4



PREP TIME: 10mins



COOK TIME: 15mins



Ingredients

100ml	Arla Pro Whip and Cook
200g	Barilla Al Bronzo Penne Pasta
45g	Grated LSM Parmigiano Reggiano
45g	Lurpak Salted Butter
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 Al Bronzo Penne Rigate

Details: 18x500g
SKU: 23677
Barcode: 8076809585705



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.

ORANGE SEMOLINA & ROSEMARY TART



SERVES: 20 Tartlets



PREP TIME: 20mins



COOK TIME: 20mins

Ingredients

Orange Semolina Cake

51g	Unsalted Butter
2	Orange Zest
96g	Caster Sugar
51g	Whole Egg - room temp
48g	Semolina
79g	Plain Flour
8g	Cornflour
4g	Baking Powder
61ml	Whole Milk

Citrus Syrup

100ml	Water
100g	Caster Sugar
1/4	Orange Peel
1/4	Lemon Peel
1/4	Lime Peel

Rosemary Crème

314g	Aria 35% Whipping Cream
14g	Gold Gelatine Mass 1:5
68g	MAYERN 29% White Couverture
4g	Rosemary - Fresh

20 La Rose Noire N-Line Vanilla Mini Round
Fresh Rosemary



Method

Orange Semolina Cake

- Preheat oven to 180°C.
- Whip butter, orange and sugar until light.
- Add the eggs slowly while whipping.
- Sieve and fold in the dry ingredients and milk in 3 additions.
- Bake sheets for approx. 10 mins.

Citrus Syrup

- Boil together and infuse for 20 mins.
- Strain and reserve.

Rosemary Crème

- Boil 1/2 of the cream and rosemary and rest covered for 20mins
- Heat again and strain over the chocolate and gelatine.
- Blend and add the remaining cream until combined.
- Set with clingfilm on the surface overnight before whipping.

Assembly

1. Cut 3cm discs of Orange Semolina Cake and press into the La Rose Noire N-Line Vanilla Mini Round.
2. With a paddle, beat the Rosemary Creme and pipe a bulb to fill the tart.
3. Decorate with fresh rosemary leaves.

TORTA CAPRESE TARTLET WITH MILK CHOCOLATE CREMA



SERVES: 20 tartlets



PREP TIME: 20mins



COOK TIME: 20mins



Ingredients

Mayern Torte Caprese

92g	MAYERN 55% Dark Couverture
103g	Almond Meal
92g	Unsalted Butter - room temp
82g	Caster Sugar
33g	Egg Yolk - room temp
72g	Egg White - room temp
1g	Maldon Salt Flakes
25ml	Kahlua**

Mayern Milk Chocolate Crema

129g	MAYERN 35% Milk Couverture
14g	MAYERN 70% Dark Couverture
82ml	Whole Milk
12g	Gold Gelatine Mass 1:5
163g	Arla Pro 35% Whipping Cream

20	La Rose Noire N-Line Chocolate Mini Round
	MAYERN Dark Chocolate Shavings

Method

Mayern Torte Caprese

- Melt the chocolate to 50°C and set aside.
- Whip the butter and half of the sugar and when light, add the yolks slowly.
- Add the melted chocolate and optional Kahlua last and set aside.
- Whisk the egg whites and remaining sugar in 3 additions to medium peak.
- Fold the meringue into the chocolate mixture in 3 additions.
- Bake sheets @ 180°C for approx. 10 mins. It will be slightly sticky.

Mayern Milk Chocolate Crema

- Boil milk and pour over softened gelatine and chocolates.
- Rest for one minute and blend.
- Blend in the cream.
- Set in the chiller with clingfilm on the surface.
- Can be loosened and piped or whipped gently.

Assembly

1. Cut 3cm discs of Torte Caprese and press into the La Rose Noire N-Line Chocolate Mini Round.
2. With a paddle, beat the Mayern Milk Chocolate Crema and pipe a bulb to fill the tart.
3. Sprinkle with MAYERN Dark Chocolate Shavings.

LIMONCELLO STRAWBERRY & PISTACHIO DESSERT JAR



SERVES: 10 x 90ml Jars



PREP TIME: 40mins



COOK TIME: 30mins

Ingredients

Limoncello Strawberry Confit

179g Strawberries - Fresh
9g Caster Sugar
0.2g Heilala Vanilla Bean
11ml Limoncello
1g Pectin NH (LM)

Pan di Spagna

174g Whole Egg
56g Egg Yolk - room temp
2g Salt Flakes
130g Caster Sugar
95g Plain Flour
38.9g Potato Starch
2.6ml Heilala Vanilla Bean Extract
2.6g Lemon Zest

Pistachio Chantilly

103g 35% Whipping Cream
12g Callebaut Pistachio Paste 100%
22g MAYERN 29% White Couverture
4g Gold Gelatine Mass 1:5
59g Mantova Mascarpone Cream

MAYERN White Chocolate Shavings



Method

Limoncello Strawberry Confit

- Mix the pectin and sugar and heat a saucepan to med/high heat.
- Cut the berries into 1.5cm cubes and add to the hot pan to char slightly.
- After one minute of cooking, add the sugar mixture and vanilla.
- Once the juice has reduced by half, take off the heat.
- Stir through the limoncello and chill.

Pan di Spagna

- Preheat oven to 170°C.
- In a mixer, begin whisking the eggs and yolks with the salt.
- Add the sugar in 3 additions until full volume is reached.
- Mix in the vanilla and lemon.
- Sieve the flours and fold in 3 additions.
- Bake for approx. 25 mins in 2 X 18cm tin.

Pistachio Chantilly

- Soften the mascarpone and mix gently with the pistachio paste.
- Over a medium heat, boil half of the cream.
- Pour over the chocolate and gelatine and blend.
- Blend in the mascarpone cream mixture.
- Chill overnight with clingfilm on the surface.
- Beat with a paddle for piping.

Assembly

1. Spoon 20g of limoncello strawberry confit into the jar.
2. Place a disc of lightly soaked pan di spagna on top.
3. Pipe the softened pistachio chantilly over the top, and finish with Mayern White Chocolate Shavings.



F MAYER IMPORTS PTY LTD

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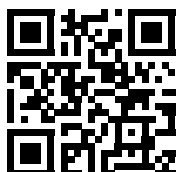
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