



All About Porridge Mix

One mix – endless variety



Porridge Mix

More than just oatmeal

Porridge has gained popularity in recent years due to its versatility, quick preparation, and nutritional benefits: Approximately 7.7 million consumers eat breakfast cereals like **porridge** and **oatmeal** daily, while around 8.3 million enjoy it two to three times a week. The breakfast boom is undeniable – but why should porridge only provide a good start to the day?

Our new porridge mix offers more!

By simply **adding water**, the porridge mix can be used to create **irresistible delicacies** in no time at all that are guaranteed to delight your customers. Whether as a **trendy breakfast bowl**, a **unique filling** in sweet pastries, a topping for shortcrust pastries, or as **crunchy cookies** – our **porridge mix** leaves nothing to be desired!

Source: Kantar, 2024



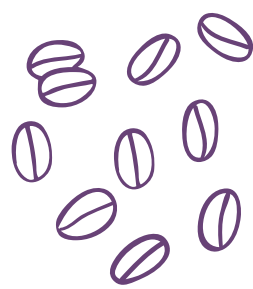
Your benefits

- Simply add water
- Endless application possibilities
- Prolonged freshness
- Excellent source of fibre and protein*
- Without flavourings
- Halal
- Suitable for a vegetarian diet

*Exclusively related to the porridge mix itself

Unlimited indulgence

Variety that inspires all day long



Your customers want variety – not just in the morning, but also at lunchtime, in the evening and in between meals. Fixed main courses are being replaced by several small moments of indulgence throughout the day. This makes it all the more important to offer a varied range of **snacks** throughout the day to meet these needs.

Create **delightful highlights** with **innovative porridge creations**: With just one base, you can fulfil all your customers' wishes for **sweet, savoury, hot or cold** options – at any time of day!

Endless possibilities

Whether as a base, topping or filling – our **porridge mix** lives up to its promise. Its versatility allows for creativity and individuality, adding a unique flavour to baked goods and more.

1



For the quick preparation of porridge mixes

water + porridge mix

2



Ideal for cookies, shortcrust pastry & crumbles

porridge mix, flour, egg, fat + sugar

3



The secret ingredient for an extra special cake batter

porridge mix, water + any Martin Braun cake batter mix



Porridge Bowl

Total amount: 1



Porridge Mixture

..... 0.300 kg Porridge mixture, cooked, cooled down
[see basic recipe]
► Ø 22 cm cereal bowl
Pour the porridge mixture into the cereal bowl.

..... 0.150 kg oatmeal crumble, baked
[see basic recipe]
► Sprinkle on the crumble.

Decoration

..... 0.500 kg fruits, mixed
..... 0.100 kg **Cristaline**

Baking Technique

- Baking temperature: approx. 190°C
- Baking time: approx. 40 minutes

Overnight Oats

15 dessert glasses, 140 ml



Fruit filling

..... 0.300 kg **Fruchti-Top Strawberry**
► Fill the glasses with approx. 20 g each.

Porridge filling with pistachio

..... 0.750 kg Porridge mixture
[see basic recipe]
..... 0.240 kg **Schokobella Pistachio RSPO SG**
► Dissolve the Schokobella Pistachio and mix with the porridge mixture. Pour approx. 60 g of filling into each glass.

..... 0.330 kg Porridge mixture
[see basic recipe]
► Pour-in approx. 20 g of mixture.

Decoration

..... 0.200 kg Oatmeal crumble, baked
[see basic recipe]
..... 0.060 kg Blueberries

Preparation

- Refrigerate.
- Sprinkle-on the crumble.
- Place fruits on top.

Apple Porridge Cake

1 tray, 60 x 20 cm; total amount: 22



- 0.300 kg Shortcrust pastry (**Mürbella** + baking mix),
partially baked 4 mm
[see basic recipe]
- 1.600 kg Porridge mixture
[see basic recipe]
- 1.600 kg **Fruchti-Top Apple**
 - ▶ Leave the porridge mixture to soak for 30 minutes. Stir in the Fruchti-Top.
- 0.400 kg Oatmeal crumble
[see basic recipe]
 - ▶ Sprinkle onto the mixture.

Preparation

- ▶ Spread the mixture onto the shortcrust pastry base.
- ▶ Sprinkle with the crumble.
- ▶ Bake.

Baking technique

- ▶ Baking temperature: approx. 190°C
- ▶ Baking time: approx. 40 minutes

Waffle Porridge Mini Cake

2 cakes, 18 cm Ø; total amount: 16



..... 0.200 kg Oatmeal shortcrust pastry, 2.5 mm
[see basic recipe]
..... 0.100 kg Apricot jam

Waffle batter

..... 0.250 kg **Sand-frisch & locker**
..... 0.010 kg **Lindener Baking Powder**
..... 0.100 kg Rapeseed oil
..... 0.115 kg Whole egg
..... 0.460 kg Porridge mixture, soaked
[see basic recipe]

► Mix all ingredients at medium speed for 3–4 minutes.

Raspberry cream

..... 0.200 kg **Alaska-express Raspberry**
..... 0.250 kg Water, 20–25°C
..... 1.000 kg Cream, whipped, unsweetened

► Dissolve the Alaska-express in the water and fold into the cream.

Decoration

..... 0.200 kg Raspberries
..... 0.050 kg **Cristaline**
..... 0.100 kg Oatmeal crumble
[see basic recipe]
..... 0.020 kg Dusting Snow

Preparation

- Preheat the waffle iron to approx. 200°C and spray with separating wax or non-stick oil.
- Pour approx. 90 g of mixture into the waffle iron with a ladle.
- Bake.
- Leave to cool.
- Spread the shortcrust pastry bases with jam.
- Place a waffle on top.
- Spread the cream on top.
- Assemble with 4 waffles and the remaining cream.
- Leave to set in the fridge for approx. 1 hour.
- Decorate as shown in the photo.

Baking technique

- Baking temperature: approx. 180°C
- Baking time: approx. 15 minutes
- Baking temperature: approx. 200°C (waffle iron)
- Baking time: approx. 2–3 minutes

Currant Porridge-Style Tart

2 tartlet moulds (Ø 26 cm), round; total amount: 32



..... 0.800 kg Oatmeal shortcrust pastry, partially baked
[see basic recipe]

..... 0.150 kg **Cristaline**

..... 0.010 kg **Kabi**

..... 0.300 kg Porridge mixture
[see basic recipe]

..... 0.600 kg Cream, liquid

..... 0.150 kg Water

- ▶ Mix all ingredients and pour 525 g of the porridge mixture into each mould.

..... 0.200 kg Currants, frozen

- ▶ Coat the fruit with Kabi.

Preparation

- ▶ Grease and dust the moulds.
- ▶ Roll out the pastry to 4 mm.
- ▶ Place one shortcrust pastry base in each mould.
- ▶ Bake for approx. 5 minutes.
- ▶ Pour the mixture into the moulds.
- ▶ Sprinkle the fruits on top.
- ▶ Bake.
- ▶ Leave to cool.
- ▶ Coat with Cristaline.

Baking technique

- ▶ Baking temperature: 180–210°C
- ▶ Baking time: approx. 20–25 minutes

Porridge Chocolate Carrot Cake

2 trays, 60 x 20 cm; total amount: 44



..... 1.200 kg Oatmeal shortcrust pastry
[see basic recipe]

Porridge Mixture

..... 1.320 kg **Porridge Mix**
..... 1.800 kg Water
..... 0.600 kg **Schokobella RSPO SG / RA MB cocoa**
..... 0.600 kg Carrots, coarsely grated
..... 0.120 kg Hazelnuts, planed, roasted
..... 0.012 kg Cinnamon

► Mix all ingredients well and leave to soak for 30 minutes.

Carrot filling cream

..... 0.100 kg **Crème Suprême**
..... 0.050 kg Carrot juice, cold
..... 0.300 kg Water, cold

► Whip all ingredients at high-speed with a fine beater for 5 minutes.

Decoration

..... 0.090 kg Pistachios, chopped

Preparation

- Roll out the dough, place on a greased baking tray and dock.
- Partially bake.
- Pour-in the mixture and smooth out.
- Bake.
- Leave to cool.
- Divide and cut.
- Spread the cream on top.
- Leave to set in the fridge for approx. 1 hour.
- Decorate as shown in the photo.

Baking technique

- Baking temperature: approx. 190°C
- Baking time: approx. 50 minutes

Porridge Cream Slice

1 tray, 60 x 20 cm; total amount: 22



Batter

..... 0.620 kg Porridge batter base, baked
[see basic recipe]

Fruit filling

..... 0.600 kg **Fruchti-Top Strawberry**

Yoghurt cream

..... 0.400 kg **Alaska-express Yoghurt**

..... 0.800 kg Water, approx. 20°C

..... 0.800 kg Cream, whipped, unsweetened

- ▶ Dissolve the Alaska-express in the water and fold into the cream.

Decoration

..... 0.050 kg **Cristaline Red**

..... 0.150 kg **Cristaline**

- ▶ Dab-on Cristaline Red and glaze with Cristaline Neutral.

..... 0.200 kg Oatmeal crumble, baked
[see basic recipe]

- ▶ Sprinkle on top as decoration.

Preparation

- ▶ Spread the mixture on a greased and lightly dusted baking tray or baking paper-lined tray.
- ▶ Bake.
- ▶ Leave to cool.
- ▶ Pipe 4 strips of Fruchti-Top lengthways using a round shaped nozzle.
- ▶ Spread the cream on top.
- ▶ Leave to set in the fridge for approx. 2 hours and then frost briefly.
- ▶ Dab-on the Cristaline Red and glaze with Cristaline Neutral.
- ▶ Sprinkle-on the crumble.

Raspberry Porridge Dessert

1 silicone mould, total amount: 24 pieces



Chocolate Porridge Wedges

1 tray, 60 x 20 cm; total amount: 30



- 0.200 kg sponge cake roll, dark
(**Biscoo** chocolate sponge mix)
[see basic recipe]
▶ Cut out 24 pieces, 6 cm Ø.
- Yoghurt Raspberry Cream**
- 0.300 kg **Alaska-express Yoghurt Raspberry**
- 0.600 kg Water, approx. 20 °C
- 0.600 kg Cream, whipped, unsweetened
▶ Dissolve the Alaska-express in the water and fold into the cream.
- Porridge Cream**
- 0.800 kg Porridge mixture, cooked
[see recipe no. 20404/01]
▶ Leave to cool.
- Decoration**
- 0.150 kg **CakeGloss Chips Dark**
- 0.250 kg Blueberries
- 24 pcs **Choc.Decor.Zebra Triangle RA MB cocoa**

Preparation

- ▶ Pour-in the cream and smooth out.
- ▶ Pipe a dollop of cream into the centre of each mould.
- ▶ Place the bases on top.
- ▶ Press down lightly.
- ▶ Leave to set in the fridge for approx. 1 hour.
- ▶ Then freeze thoroughly.
- ▶ Remove from the moulds.
- ▶ Dip the base in CakeGloss.
- ▶ Decorate as shown in the photo.

- 0.300 kg Oatmeal shortcrust pastry, partially baked 3.5 mm
[see basic recipe]
- 1.500 kg Porridge mixture
[see basic recipe]
- 0.300 kg **Flower Grates, bittersweet RA MB cocoa**
▶ Stir in and spread onto the shortcrust pastry.
- 0.200 kg Oatmeal crumble
[see basic recipe]
- Decoration**
- 0.100 kg **CakeGloss Chips Dark**

Preparation

- ▶ Spread the mixture onto the shortcrust pastry base.
- ▶ Sprinkle with the crumble.
- ▶ Bake.
- ▶ Leave the slices to cool well after baking and cut into 10 x 4 cm pieces.
- ▶ Dip the edges with CakeGloss.

Baking technique

- ▶ Baking temperature: 200°C top heat
Deck oven: 180°C bottom heat
- ▶ Baking time: approx. 22–25 minutes

Porridge Cookies

Total amount: 40



Porridge Cookies

..... 2.000 kg porridge cookies
[see basic recipe]
► Shape the dough into a roll and refrigerate.

Carrot Chocolate Cookies

..... 2.000 kg porridge cookies
[see basic recipe]
..... 0.300 kg carrot juice
..... 0.250 kg **Schokobella RSPO SG / RA MB cocoa**
..... 0.020 kg **Orangella**
► Knead all the ingredients well, shape the dough into a roll and refrigerate.

White Chocolate Macadamia Cookies

..... 2.000 kg porridge cookies
[see basic recipe]
..... 0.240 kg chocolate chunks, white
..... 0.200 kg macadamia nuts, chopped
► Knead all the ingredients well, shape the dough into a roll and refrigerate.

Milk Chocolate Cookies

..... 2.000 kg porridge cookies
[see basic recipe]
..... 0.240 kg Chocolate Chunks, whole milk
..... 0.200 kg macadamia nuts, chopped
► Knead all the ingredients well, shape the dough into a roll and refrigerate.

Bienex Cookies

..... 2.000 kg porridge cookies
[see basic recipe]
..... 0.080 kg **Bienex RSPO SG**
..... 0.050 kg Oat flakes
► Knead all the ingredients well, shape the dough into a roll and refrigerate.

Preparation

- Divide the cookie dough roll into pieces weighing approx. 50 g.
- Place on baking trays lined with baking paper.
- Mix Bienex and rolled oats and sprinkle over the Bienex cookies.
- Bake.

Baking technique

- Baking temperature: 190–200°C
- Baking time: approx. 10–15 minutes

Basic Recipes

Porridge mixture

..... 1.000 kg	Porridge Mix
..... 1.500 kg	Water
▶ Mix all ingredients and leave to soak for at least 30 minutes.	

Porridge mixture, cooked

..... 1.000 kg	Porridge Mix
..... 3.000 kg	Water, up to 3.300 kg
▶ Mix all ingredients and bring to the boil.	

Oatmeal shortcrust pastry

..... 1.000 kg	Porridge Mix
..... 0.600 kg	Butter, soft
..... 0.400 kg	Sugar
..... 0.600 kg	Wheat flour type 550
..... 0.200 kg	Whole egg

Baking technique

- ▶ Spiral mixer: 3 + 3 minutes

Base cream with Frio, bake proof

..... 3.500 kg	Frio
..... 10.000 kg	Water
▶ Stir until smooth with the mixer.	

Oatmeal Crumble

..... 0.250 kg	Porridge Mix
..... 0.150 kg	Butter
..... 0.100 kg	Sugar
..... 0.100 kg	Wheat flour type 550
▶ Knead all ingredients into crumbles.	

Porridge Cookies

Cookie Dough

..... 2.000 kg	Porridge Mix
..... 1.200 kg	Butter
..... 0.800 kg	Sugar
..... 0.800 kg	Wheat flour type 550
..... 0.100 kg	Whole egg
▶ Knead thoroughly.	

Porridge Sponge Cake Base, baked

..... 0.740 kg	Porridge Mix
..... 1.110 kg	Water
▶ Mix all ingredients and leave to soak for at least 30 minutes.	
..... 1.000 kg	Sand-frisch & locker
..... 0.040 kg	Lindener Baking Powder
..... 0.400 kg	Rapeseed oil
..... 0.450 kg	Whole egg
▶ Mix all ingredients with the porridge mix at medium speed for 2–3 minutes.	

Preparation

- ▶ Tip: You can also use other sand and batter mixes.

Baking technique

- ▶ Baking temperature: approx. 200°C
- ▶ Baking time: approx. 15–20 minutes

