



Irresistable Desserts



CARTE D'OR desserts are the essential ingredients for your desserts menu.

Here you'll see how to create 20 completely different desserts from our range.

Click on the pack images to take you to the recipes!



CARTE D'OR
Chocolate
Dessert Mousse Mix



CARTE D'OR
Crème Brûlée/
Crème Caramel Mix



CARTE D'OR
Pannacotta
Dessert Mix



CARTE D'OR
Crème Anglaise



CARTE D'OR Chocolate Dessert Mousse Mix

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image for
the recipe



FROZEN LAMINGTON PARFAIT



CHOCOLATE AND COCONUT MACAROONS



CHOCOLATE MOUSSE
PAVLOVA STACK



ROCKY ROAD
EATON MESS



STRAWBERRY AND
CHOCOLATE ROULADE



CARTE D'OR Crème Brûlée/Crème Caramel Mix

Click the
image for
the recipe



BRÛLÉE LEMON MERINGUE PIE



SANKAYA WITH BLACK SUGAR,
COCONUT SHARDS AND LYCHEES



CRÈME CATALAN WITH TOFFEE
AND DARK CHOCOLATE POPCORN



LAVENDAR CRÈME BRÛLÉE



DARK CHOCOLATE
CRÈME BRÛLÉE TARTS



CARTE D'OR Pannacotta Dessert Mix

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the recipe



SALTED CARAMEL
CHEESECAKE SANDWICHES



PANNACOTTA WITH TURKISH DELIGHT
JELLY AND PERSIAN FLOSS



KEY LIME MERINGUE PIE



PISTACHIO FLOSS AND
GREEN TEA PANNACOTTA



CHOCOLATE PANNACOTTA
WITH PEAR WAFERS



CARTE D'OR Crème Anglaise

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BANOFFEE SUNDAE



FIG AND PECAN PUDDING WITH
BUTTERSCOTCH SAUCE



STRAWBERRY AND VANILLA
MERINGUE TRIFLE



BREAD AND BUTTER PUDDING WITH
PEACHES AND RASPBERRIES



GRATINATED ZABAGLIONE
BERRIES





More CARTE
D'OR Chocolate
Dessert Mousse
Mix recipes

FROZEN LAMINGTON PARFAIT

Serves 10

INGREDIENTS

330ml Milk

200g Carte d'Or Chocolate
Mousse Dessert Mix

100g Coconut, desiccated

800ml Water

400g Sugar, caster

600g Raspberries

100g Raspberries, freeze dried

50g Chocolate biscuit crumbs

METHOD

1. *To make mousse, place milk and **Carte d'Or Chocolate Mousse Dessert Mix** into a mixing bowl. Follow pack directions.*
2. *Pour in to a baking tray and freeze until set.*
3. *To make coulis, boil water and sugar together and pour over berries. Blend until smooth. Pass through a fine sieve to remove seeds.*
4. *Cut frozen mousse into small squares and coat with coconut. To serve, garnish with raspberry coulis, freeze dried raspberries and chocolate biscuit crumbs.*



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Dessert Mousse
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CHOCOLATE AND COCONUT MACAROONS

Serves 10

INGREDIENTS

165ml Milk
100g Carte d'Or Chocolate
Mousse Dessert Mix
6 x Egg, whites, at room
temperature

580g Sugar, caster
10ml Vanilla extract
580g Coconut, desiccated
100g Lavender, fresh

METHOD

1. *To make mousse, place milk and **Carte d'Or Chocolate Mousse Dessert Mix** into a mixing bowl. Follow pack directions. Refrigerate until set.*
2. *Preheat oven to 180°C. Beat egg whites until soft peaks form.*
3. *Add the sugar, 1/2 a cup at a time, beating continually, until the mixture becomes stiff and glossy. Fold through the vanilla extract. Add the coconut, 1/2 a cup at a time, and gently fold through until evenly distributed.*
4. *Pipe mixture onto a baking tray lined with baking paper. Bake in the oven for 15-18 minutes, or until the macaroons are lightly browned. Remove from the baking paper immediately and cool.*
5. *To serve, pipe mousse onto the base of one macaroon and sandwich with another. Garnish with lavender.*



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CHOCOLATE MOUSSE PAVLOVA STACK

Serves 10

INGREDIENTS

12 x Egg, white
660g Sugar, caster
60g Cornflour, sifted
30ml Vinegar, white
120g Almonds, flaked
330ml Milk

200g Carte d'Or Chocolate
Mousse Dessert Mix
100g Strawberries
50g Blueberries
50g Raspberries
20g Flowers, edible

METHOD

1. *Preheat oven to 150°C (300°F). Beat eggwhite until stiff peaks form. Gradually add the sugar, whisking well, until the mixture is stiff and glossy. Add the cornflour and vinegar and whisk until just combined.*
2. *Shape the mixture into 20 even sized rounds on baking trays lined with non-stick baking paper and sprinkle with the almonds. Reduce oven to 120°C (250°F) and bake for 1 hour. Turn the oven off and allow the pavlovas to cool completely in the oven.*
3. *Place milk and **Carte d'Or Chocolate Mousse Dessert Mix** into a mixing bowl and follow pack directions. Refrigerate until set.*
4. *Pipe half the mousse over 10 of the pavlova halves, sandwich with remaining pavlovas and top with left over mousse. Decorate with strawberries, blueberries, raspberries and edible flowers.*



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Dessert Mousse
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ROCKY ROAD ETON MESS

Serves 10

INGREDIENTS

65g Pistachio kernels
40g Coconut, shredded
135g Marshmallows, mini
70g Cranberries, dried
165ml Milk

100g Carte d'Or Chocolate
Mousse Dessert Mix
200g Meringues, lightly crushed
50g Chocolate, white, shavings

METHOD

1. *To make the rocky road mix, combine pistachios, coconut, marshmallows and cranberries.*
2. *To make the mousse, place milk and **Carte d'Or Chocolate Mousse Dessert Mix** into a mixing bowl and follow pack directions. Pipe mousse evenly into glasses, top with crushed meringue then rocky road mix. Repeat layering until glasses are full. Refrigerate until set.*
3. *Top with shaved chocolate to serve.*



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STRAWBERRY AND CHOCOLATE ROULADE

Serves 10

INGREDIENTS

6 x Eggs	100g Carte d'Or Chocolate Mousse Dessert Mix
100g Sugar, caster	500g Strawberries, halved
30g Flour, plain, sifted	20g Micro herbs
100g Strawberry jam	20g Flowers, edible
165ml Milk	

METHOD

1. *Preheat oven to 200°C. Grease and line a pan with baking paper. Dust lightly with flour.*
2. *Beat eggs and sugar together for 5 minutes or until thick and creamy. Fold flour into egg mixture until just combined. Spread mixture evenly over prepared pan. Bake for 5 minutes or until a skewer inserted into the centre comes out clean. Turn sponge onto a sheet of baking paper. Carefully peel away baking paper. Allow to cool and spread with strawberry jam.*
3. *To make mousse, place milk and **Carte d'Or Chocolate Mousse Dessert Mix** into a mixing bowl. Follow pack directions. Refrigerate until set.*
4. *Spread mousse over the sponge, leaving a 1cm border. Using baking paper as a guide, roll up sponge from short end to enclose filling.*
5. *To serve, slice and garnish with strawberries, micro herbs and edible flowers.*



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More CARTE
D'OR Crème
Brûlée/
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BRÛLÉE LEMON MERINGUE PIE

Serves 10

INGREDIENTS

3 x Pastry, short crust, sheets	250ml Cream
68g CARTE D'OR Crème Brûlée / Crème Caramel Dessert Mix	1 x Lemon, zested
500ml Milk	6 x Egg, whites
	2g Cream of Tartare

METHOD

1. Grease individual round fluted, loose-based tart pans. Line base and sides of pans with pastry. Trim excess. Refrigerate for 30 minutes.
2. Preheat oven to 180°C/160°C fan-forced. Blind bake for about 10 minutes. Remove rice or weights and paper. Bake for 5-7 minutes or until pastry is cooked and golden. Set aside to cool.
3. Combine CARTE D'OR Crème Brûlée / Crème Caramel Dessert Mix with 1/2 the quantity of milk and mix well.
4. Bring cream, lemon zest and remaining milk to the boil. Stir in prepared mixture. Return to boil, simmer for 2 minutes, stirring continuously.
5. Fill tart shells with crème brûlée mixture and refrigerate for at least 2 hours.
6. For the meringue, beat 6 egg whites and cream of tartar until firm peaks form. Add sugar, 1 tablespoon at a time, beating after each addition until sugar is dissolved. Beat for a further minute. Pipe onto tarts.
7. Serve with CARTE d'Or Crème Anglaise and garnish with edible flowers.



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More CARTE
D'OR Crème
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SANKAYA WITH BLACK SUGAR, COCONUT SHARDS AND LYCHEES

Serves 10

INGREDIENTS

200g Sugar, black*	700ml Coconut cream
100g Sugar, palm, grated	500g Banana leaf
100ml Water	80g Coconut shards
200g CARTE D'OR Crème Brûlée / Caramel Dessert Mix	100g Lychees, tinned
	20g Coriander, leaves, micro



METHOD

1. Place the black sugar, palm sugar and water in a saucepan over low heat. Cook for 2 minutes and continuously stir until sugar dissolves. Lightly cool.
2. Combine CARTE D'OR Crème Brûlée / Caramel Dessert Mix with $\frac{1}{2}$ the quantity of coconut cream and mix well. Bring remaining cream to the boil. Remove from heat.
3. Mix in the prepared dessert mixture and sugar syrup with the boiled cream. Return to the boil and simmer for 2 minutes, stirring continuously or until a dark coffee colour forms.
4. Pour crème caramel mixture into a tray and refrigerate for at least 2 hours.
5. To serve, cut into long rectangles. Place on top of banana leaf and garnish with coconut shards, lychees and micro coriander.

**Black sugar is used in traditional Asian cookery and can be found in blocks in your local Asian or specialty grocer.*



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More CARTE
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CRÈME CATALAN WITH TOFFEE AND DARK CHOCOLATE POPCORN

Serves 10

INGREDIENTS

135g CARTE D'OR Crème
Brûlée / Crème Caramel
Dessert Mix
1ltr Milk
500ml Cream
3 x Lemons, zested

3 x Oranges, zested
3 x Cinnamon, sticks
250g Sugar, caster
100g Toffee pop corn*
100g Dark chocolate
pop corn*

METHOD

1. Combine **CARTE D'OR Crème Brûlée / Crème Caramel Dessert Mix** with 1/2 the quantity of milk and mix well.
2. Bring cream, lemon zest, orange zest, cinnamon sticks and remaining milk to the boil. Discard cinnamon sticks.
3. Stir in prepared mixture. Return to boil, simmer for 2 minutes, stirring continuously.
4. Fill serving moulds with crème brûlée mixture and refrigerate for at least 2 hours.
5. Sprinkle evenly with sugar and caramelize with a blow torch. To serve, garnish with pop corn.
6. *Flavoured Pop corn is sold in most supermarkets



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LAVENDAR CRÈME BRÛLÉE

Serves 10

INGREDIENTS

135g CARTE D'OR Crème
Brûlée / Crème Caramel
Dessert Mix
1ltr Milk

500ml Cream
5g Lavender flowers, fresh*
250g Sugar, caster
50g Flowers, edible

METHOD

1. *Combine CARTE D'OR Crème Brûlée / Crème Caramel Dessert Mix with 1/2 the quantity of milk and mix well.*
2. *Bring cream and remaining milk to the boil.*
3. *Stir in prepared mixture and half the lavender. Return to boil, simmer for 2 minutes, stirring continuously. Fill serving moulds with crème brûlée mixture and refrigerate for at least 2 hours.*
4. *To serve, sprinkle evenly with sugar and caramelize with a blow torch. Garnish with remaining lavender and edible flowers.*

**Lavender is quite strong, so adjust for taste.*



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Crème Caramel
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DARK CHOCOLATE CRÈME BRÛLÉE TARTS

Serves 10

INGREDIENTS

RASPBERRY COULIS

200ml Water
400g Sugar, caster
600g Raspberries
8 x Pastry, shortcrust,
sheets store-bought
REAL Ease, for greasing
135g **CARTE D'OR Crème
Brûlée / Crème Caramel
Dessert Mix**

1ltr Milk
500ml Cream
200g Chocolate, dark, chopped
65g Sugar
100g Raspberries
100ml Cream, double
50g Raspberries, freeze
dried, crushed

METHOD

1. *To make coulis, boil water and sugar together and pour over berries. Blend until smooth. Pass through a fine sieve to remove seeds.*
2. *Preheat oven to 160°C. Cut the pastry into large squares. Grease muffin tins with **REAL Ease** and line with pastry. Blind bake for 15 minutes. Remove the paper, rice or weights and bake for a further 5–8 minutes or until golden and crisp. Allow to cool.*
3. *Combine **CARTE D'OR Crème Brûlée / Crème Caramel Dessert Mix** with 1/2 the quantity of milk and mix well.*
4. *Bring cream, chocolate and remaining milk to the boil.*
5. *Stir in prepared mixture. Return to boil, simmer for 2 minutes, stirring continuously.*
6. *Pour mixture into the tart shells and refrigerate for 2 hours or until set. Sprinkle tarts with caster sugar and caramelize.*
7. *To serve, top with raspberries and garnish with double cream, raspberry coulis and freeze dried raspberries.*



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More CARTE
D'OR
Pannacotta
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SALTED CARAMEL CHEESECAKE SANDWICHES

Serves 10

INGREDIENTS

PRALINE

35g Sugar, caster
85ml Water, cold
40g Peanuts, roasted,
salted, roughly chopped
2 x 200g Sugared
lattice biscuits*

420ml Milk
10g Vanilla essence
30ml Golden syrup
500g Cream cheese
**170g CARTE D'OR
Pannacotta Dessert Mix**
420ml Cream

METHOD

1. *To make praline, boil sugar and water until deep golden in colour. Remove from heat. Stir in peanuts. Pour mixture, onto a tray lined with baking paper. Stand at room temperature until set. Break into small pieces.*
2. *Place biscuits in an oven at 150°C until the sugar starts to caramelize. Cool.*
3. *Place milk, vanilla, golden syrup and cream cheese in a pot. Bring to the boil. Remove from heat and stir in **CARTE D'OR Pannacotta Dessert Mix** and cream. Mix well until combined.*
4. *Pour the mixture into a slice tin and refrigerate until set. Cut into cubes smaller than the biscuits.*
5. *To serve, sandwich the cheesecake cubes between the biscuits and scatter plate with praline.*



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PANNACOTTA WITH TURKISH DELIGHT JELLY AND PERSIAN FLOSS

Serves 10

INGREDIENTS

420ml Milk
10g Vanilla essence
620ml Cream
170g CARTE D'OR
Pannacotta Dessert Mix
TURKISH DELIGHT JELLY
750ml Water

10ml Lemon juice
10ml Rose water essence
200g CARTE d'OR
Pannacotta Dessert Mix
2ml Red food colouring
100g Persian floss*
100g Flowers, edible

METHOD

1. *Combine milk and vanilla and bring to the boil. Remove from heat and stir in CARTE D'OR Pannacotta Dessert Mix and cream. Mix well until combined.*
2. *Pour into serving ramekins and refrigerate until set.*
3. *Bring the water, lemon juice and rose water to the boil, remove from the heat and add the Carte d'Or Pannacotta Dessert Mix, mix well until combined. Adjust colour with red food dye. Cool and pour over set pannacottas.*
4. *To serve garnish with Persian floss and edible flowers.*

**Persian floss can be found at specialty confectionary stores.*



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More CARTE
D'OR
Pannacotta
Dessert Mix
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KEY LIME MERINGUE PIE

Serves 10

INGREDIENTS

500ml Milk	6 x Egg, whites
200g Carte d'Or Pannacotta Dessert Mix	2g Cream of Tartare
500g Cream cheese	65g Sugar, caster
125ml Lime, juice	20g Lime, rind
600g Strawberries, to serve	10g Lemon sorrel, leaves, micro

METHOD

1. Grease a 23cm round fluted, loose-based tart pan. Line base and sides of pan with pastry. Trim excess. Refrigerate for 30 minutes.
2. Preheat oven to 180°C/160°C fan-forced. Blind bake for 15 minutes. Remove rice or weights and paper. Bake for 8 to 10 minutes or until pastry is cooked and golden. Set aside to cool.
3. Bring milk to the boil in a large pot, remove from heat and add the **Carte d'Or Pannacotta Dessert Mix**, cream cheese and lime juice; mix well. Pour cheesecake mixture over the pastry and refrigerate, to set.
4. Beat 6 egg whites and cream of tartar until firm peaks form. Add sugar, 1 tablespoon at a time, beating after each addition until sugar is dissolved. Beat for a further minute. Spoon egg white mixture over filling, making peaks on top. Brulee meringue until lightly browned. Set aside to cool. To serve, garnish with lime rind and micro lemon sorrel leaves.



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More CARTE
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PISTACHIO FLOSS AND GREEN TEA PANNACOTTA

Serves 10

INGREDIENTS

420ml Milk	420ml Cream
10g Vanilla essence	100g Persian floss, pistachio
2 x LIPTON Green Tea tea bags	20g Pistachios
170g CARTE D'OR Pannacotta Dessert Mix	20g Micro herbs

METHOD

1. *Place milk, vanilla and tea bags in a pot. Bring to the boil. Remove from heat and dispose of tea bags. Stir in **CARTE D'OR Pannacotta Dessert Mix** and cream. Mix well until combined.*
2. *Pour into moulds and refrigerate until set.*
3. *To serve, garnish with pistachio Persian floss, pistachios and micro herbs.*



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More CARTE
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Pannacotta
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CHOCOLATE PANNACOTTA WITH PEAR WAFERS

Serves 10

INGREDIENTS

REAL Ease, to grease
420ml Milk
10g Vanilla essence
620ml Cream
**170g CARTE D'OR
Pannacotta Dessert Mix**

PEAR WAFERS
440g Sugar, granulated
2 x Pears, sensational,
thinly sliced
200g Chocolate, dark, grated
1ltr Ice cream, vanilla bean
200g Biscuit, chocolate, crumbs

METHOD

1. *Combine milk and vanilla and bring to the boil. Remove from heat and stir in **CARTE D'OR Pannacotta Dessert Mix** and cream. Mix well until combined. Pour into glasses and refrigerate to set.*
2. *To make the pear wafers, preheat oven to 160°C. Place the sugar on a plate and press the pear slices into it. Place the slices on baking trays lined with baking paper and bake for 15 minutes, turn and cook for a further 15 minutes. Cool on wire racks until crisp.*
3. *To serve, garnish with grated dark chocolate, vanilla bean ice cream, pear wafers and sprinkle the plate with chocolate biscuit crumbs.*



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More CARTE
D'OR Crème
Anglaise Mix
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BANOFFEE SUNDAE

Serves 10

INGREDIENTS

PRALINE

35g Sugar, caster
85ml Water, cold
40g Peanuts, roasted, salted,
roughly chopped

CARAMEL SAUCE

112g Butter
300g Sugar
500ml CARTE D'Or
Crème Anglaise

METHOD

1. *Place sundae glasses in the freezer. To make praline, boil sugar and water until deep golden in colour. Remove from heat. Stir in peanuts. Pour mixture, onto a tray lined with baking paper. Stand at room temperature until set. Break into small pieces.*
2. *To make caramel sauce, heat butter and sugar until the sugar dissolves and caramelises. Remove from heat and gradually stir in CARTE D'Or Crème Anglaise.*
3. *To make the ice cream, slice 8 of the bananas and puree in a food processor with the yoghurt, cinnamon, honey, raisins and rum until smooth. Place the smooth banana mixture into a chilled dish and freeze. The ice cream will need about five hours to freeze completely.*
4. *Remove the glasses from the freezer and start with a layer of the thinly sliced banana. Top with a scoop of banana ice cream, drizzle over the runny caramel sauce and garnish with toasted hazelnuts, grated dark chocolate and praline.*



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More CARTE
D'OR Crème
Anglaise Mix
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FIG AND PECAN PUDDING WITH BUTTERSCOTCH SAUCE

Serves 10

INGREDIENTS

REAL Ease, to grease
350g Figs, dried, roughly chopped
100ml Coffee, espresso
180g Butter, unsalted, softened
300g Sugar, brown
4 x Eggs, lightly beaten
10g Baking powder
350g Flour, self-raising
180g Pecans, roughly chopped, plus
extra to serve

250ml Water, hot
TOFFEE SAUCE
250g Butter, unsalted, chopped
350g Sugar, brown
**250ml CARTE d'Or
Crème Anglaise**

1ltr Ice cream, vanilla bean
100g Strawberry, quarters

METHOD

1. *Preheat the oven to 180°C. Grease individual pudding moulds with **REAL Ease** and line the base with baking paper.*
2. *Place the chopped figs in a bowl with coffee and soak for 15 minutes.*
3. *Beat butter and sugar until pale and creamy. Beat in eggs one at a time until combined. Stir in baking powder and flour until smooth. Add pecans, soaked figs and any remaining coffee, stirring to combine, and then stir in water.*
4. *Pour batter into individual moulds. Cover with baking paper and foil. Bake for about 40 minutes or until a skewer inserted into the centre comes out clean.*
5. *For the toffee sauce, heat butter and sugar until the sugar dissolves and caramelises. Remove from heat and gradually stir in **CARTE D'Or Crème Anglaise**.*
6. *Turn pudding out onto a serving dish, scatter with extra pecans and drizzle with toffee sauce. Garnish with vanilla bean ice cream and strawberries.*



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More CARTE
D'OR Crème
Anglaise Mix
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STRAWBERRY AND VANILLA MERINGUE TRIFLE

Serves 10

INGREDIENTS

STRAWBERRY JELLY

750ml Water

200g CARTE d'OR

Pannacotta Dessert Mix

250g Strawberries

150g Blueberries

600ml Cream, whipped

600ml CARTE D'Or
Crème Anglaise

800g Meringues, mini,
store-bought

200g Berries, mixed,
frozen, defrosted

50g Strawberries, freeze dried,
crushed

METHOD

1. *For the jelly, bring the water to the boil, remove from the heat and add the **Carte d'Or Pannacotta Dessert Mix** and mix well until combined.*
2. *Puree the strawberries and strain. Combine with the pannacotta mix. Pour into glasses over half of the blueberries. Refrigerate until set.*
3. *Whip cream and fold through the **CARTE D'Or Crème Anglaise**.*
4. *To assemble, layer vanilla cream over the jelly, top with meringues and remaining berries. To serve garnish with freeze dried strawberries.*



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More CARTE
D'OR Crème
Anglaise Mix
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BREAD AND BUTTER PUDDING WITH PEACHES AND RASPBERRIES

Serves 10

INGREDIENTS

1.4ltr CARTE d'Or
Crème Anglaise

200g Butter, unsalted, softened

80g Sugar, caster

1kg Panettone

500g Butter

200g Peaches, quartered,
tinned, drained

800g Raspberries

METHOD

1. *Preheat the oven to 150°C. Scrunch 90g of the verbena leaves and place in a pot with the **CARTE d'Or Crème Anglaise** and bring to the boil. Remove from heat.*
2. *Butter a gastronome tray or individual serving bowls and lightly sprinkle with sugar.*
3. *Slice the panettone and butter. Arrange in the tray or bowl. Disperse the peaches between the layers of panettone. Remove leaves from anglaise and pour over panettone. Allow to soak for 20 minutes. Cook for about 30 minutes or until the custard has set.*
4. *To serve, scatter with raspberries*



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More CARTE
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Anglaise Mix
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GRATINATED ZABAGLIONE BERRIES

Serves 10

INGREDIENTS

500g Strawberries,
hulled, halved
450g Blueberries
40ml Marsala
6 x Egg, yolks, at room
temperature

70g Sugar, caster
100ml CARTE D'Or
Crème Anglaise
50g Micro herbs

METHOD

1. *Preheat grill. Place strawberries and blueberries in shallow heatproof serving dishes. Sprinkle 10ml of the marsala over the berries and set aside.*
2. *To make the zabaglione, combine egg yolks, sugar and remaining marsala in a large bowl. Place the bowl over a saucepan of simmering water (do not let the water touch the bowl). Whisk until the mixture is thick, pale and ribbons. Remove from heat and stir in the **CARTE D'Or Crème Anglaise**.*
3. *Pour zabaglione evenly over berries. Cook under preheated grill for 30-60 seconds or until golden. To serve, garnish with micro herbs.*



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