

*A
Collection
of 10 delicious recipes*
— a versatile ingredient for cooking and baking —





Servings:
4 pax



Cooking Time:
1hr



Skill level:
(Easy)



MUSHROOM SOUP

Ingredients:

100g unsalted butter
170g yellow onion (diced)
10g minced garlic
320g brown mushrooms (sliced)
170g **Nestlé Cream**
½ cup full cream milk
1½ cups chicken stock
Salt and pepper to taste
3 tsp chopped thyme leaves for garnish

Steps:

1. Prepare ingredients, chop mushrooms, onion, garlic and thyme leaves.
2. Melt butter in a pot. After fully melted, add in onions.
3. Saute onions until translucent, then add minced garlic and mushrooms.
4. Cook for 3-4 minutes mixing consistently, add Nestlé Cream and milk and mix well.
5. When the mixture starts to simmer, remove and add to the blender to blitz mixture to get preferred mushroom consistency.
6. Add mixture back into pot and add in chicken stock when mixture starts boiling.
7. Simmer for 15-20 minutes.
8. Add salt & pepper to taste, sprinkle chopped thyme leaves.



Servings:
3-4 pax



Cooking Time:
20 minutes



Skill level:
(Easy)



CREAMY PRAWN LINGUINE

Ingredients:

250g linguine pasta
20 pieces of prawns (deveined & deshelled)
1 tsp Paprika
Salt and pepper to taste
12g salted butter
170g onion (finely chopped)
2 tbsp minced garlic
100ml cup of white wine
200g **Nestlé Cream**
½ Cup parmesan cheese
1 tbsp parsley for garnishing

Steps:

1. In a pot of boiling water, sprinkle some salt in the water. Add linguine into the pot to boil. Cook till al dente. Drain and drizzle a small amount of oil with the pasta. Toss evenly and set aside.
2. Season prawns with salt, pepper and paprika. Set aside.
3. In a pan, add in butter, sauté prawns till they turn pink, dish them up and set aside. Reserve any remaining sauce in the pan.
4. Add in some oil. Toss in chopped onions and sauté till semi translucent. Add in minced garlic and continue to sauté till fragrant.
5. Add in white wine and bring it to a boil.
6. Stir in Nestlé Cream and bring it to a simmer.
7. Stir in parmesan cheese till creamy, smooth and well combined. Switch off the heat. Season with more salt & pepper to your preference.
8. Toss in linguine and cooked shrimps until all are well coated. Add a little water if pasta is a bit too dry to mix.
9. Serve pasta with a generous amount of parsley, parmesan cheese and black pepper to your taste.



Servings:
4-6 pax



Cooking Time:
1 hr 20 min



Skill level:
(Easy)



CHICKEN PIE

Ingredients:

4 boneless & skinless chicken thigh
(cut into tiny cubes)
1 chopped onion
1 chopped carrot
4 cloves of garlic (minced)
One handful of mushrooms (chopped)
1 tbsp balsamic vinegar

2 tbsp **Nestlé Cream**
Salt & pepper to taste
Dried parsley for garnishing
Squeeze of lemon juice
Some lemon zest
One pack of ready Pastry puffs

Sauce:

20g salted butter
100ml chicken stock
1 tbsp raw sugar

170g **Nestlé Cream**
100ml white wine
Salt and pepper to taste

Steps:

1. Preheat the oven at 200°C.
2. Season chicken pieces with salt, pepper, balsamic vinegar & 2 tbsp Nestlé Cream. Set aside for 10 minutes.
3. In a pan with butter, light sauté onions, add in minced garlic and chopped mushrooms, continue to mix well.
4. Add in chicken pieces and cook well.
5. Pour in chicken stock & white wine. Add in raw sugar, mix well and bring it to a gentle boil.
6. Low heat. Add in Nestlé Cream, stir well to mix to thicken the sauce.
7. Add in a squeeze of lemon juice, quick stir to mix well.
8. Zest in some lemon zest and parsley. Mix well.
9. Take out the ready-made pastry puff from the freezer, let it sit over the countertop.
10. Cut out the slightly bigger diameter of your ramekin and set aside.
11. Grease each of your ramekin. Fill each ramekin with chicken pie ingredients.
12. Lay it around the rim of the ramekin as if it clings onto the ramekin.
13. Then place each cut out disc onto the ramekin, press it down firmly. Take a fork and gently push around the edges to stick the pastry to your ramekin.
14. Use a fork to poke several holes at the centre of the pastry to let air escape during baking.
15. Brush each pie with beaten egg. Send into the oven to bake for 30 – 40 minutes depending on the oven's performance.



Servings:
3-4 pax



Cooking Time:
30 minutes



Skill level:
(Easy)



TIRAMISU

Ingredients:

250g mascarpone cheese
30ml dark rum
250g **Nestlé Cream** (chill in fridge before using)
1 tsp vanilla extract
2 eggs (separated yolks & whites)
50g icing sugar
1g of salt
150ml espresso (room temperature)
90ml coffee liqueur (Optional)
12 ladyfingers
Cocoa powder / chocolate powder for dusting

Steps:

1. With a mixer, whisk mascarpone cheese & rum together till smooth. Set aside in the fridge.
2. Whisk Nestlé Cream & vanilla extract until medium peak forms. Set aside in the fridge.
3. Prepare a heatproof bowl over simmering water (low heat) do not let the water touch the bottom of the bowl.
4. Whisk egg yolks and sugar together till light & foamy. Remove from heat and pour immediately into mascarpone cheese mixture. Whisk till well combined.
5. Fold in whipped Nestlé Cream into mascarpone mixture till well combined.
6. In another clean bowl, whisk egg whites and salt together until foamy and it comes to a stiff peak. Fold into mascarpone cream.
7. Get ready the espresso at room temperature. Mix in the Kahlua and set aside.
(Optional for Kahlua)
8. Get ready for a pyrex dish (8 inch x 4.5 inch). Begin dipping each ladyfingers into the espresso mixture. Mix a quick dip as you do not want to over saturate the ladyfingers as they will taste soggy. Lay them on the pyrex dish as one solid 1st layer.
9. Spread half the mascarpone cream evenly over the ladyfingers.
10. Quick dip another batch of ladyfingers with espresso mixture and layer on top of the mascarpone cream.
11. Spread the rest of the mascarpone cream evenly over the ladyfingers.
12. Refrigerate for 3 - 4 hours or up to a day for best results.
13. Sift cocoa powder on top of the mascarpone cheese before serving.



Servings:
4 pax



Cooking Time:
45 minutes



Skill level:
(Easy)

BROWN SUGAR BOBA POPSICLE

Ingredients:

Pearls:

100g glutinous rice flour
50g brown sugar
80ml hot water
Glutinous rice flour for coating

Brown Sugar Syrup:

80g brown sugar
80g water

Milk Tea:

2 cups water
4 black tea bags
 $\frac{3}{4}$ cup brown sugar
170g (1 can) **Nestlé Cream**

Steps:

1. To make tea, add 2 cups of water into a pot and bring to boil. Turn off the heat and add black tea bags, let it steep for 5-10 minutes.
2. Remove tea bags and add 1 cup of brown sugar, bring to boil until sugar is fully dissolved.
3. Turn off heat and mix in Nestlé Cream while stirring. Mix well and set milk tea aside.
4. In a bowl, mix ingredients for pearls together until a sticky paste forms.
5. Flour hands and pinch small pearl sized bits and roll into a small ball. Add into a bowl of glutinous rice flour and coat.
6. Add pearls into a pot of boiling water and stir, cook until pearls float to the top, drain and add into an empty saucepan.
7. Add brown sugar and water into the same pot with pearls, boil for 5 minutes and stir until syrup coats pearls evenly.
8. Add 1-2 spoons of pearls into each popsicle mould, then fill the moulds with milk tea. Freeze for at least 4 hours or overnight.



Servings:
6-8 pax



Cooking Time:
30 minutes



Skill level:
(Easy)



ICE CREAM 3 FLAVOURS

Ingredients:

Vanilla:

1½ cups whole milk (chilled)
¾ cup granulated sugar
340g (2 cans) **Nestlé Cream**
1 tbsp vanilla extract
¼ tsp salt

Chocolate:

1½ cups whole milk (chilled)
¾ cup granulated sugar
340g (2 cans) **Nestlé Cream**
3 tbsp cocoa powder
¼ tsp sea salt

Strawberry:

1½ cups Fresh strawberries (chopped)
1½ cups whole milk (chilled)
¾ cup granulated sugar
340g (2 cans) **Nestlé Cream**
½ tsp vanilla extract

Steps:

1. Add milk and sugar into a stand mixer and mix until sugar is dissolved.
2. Add in Nestlé Cream, vanilla extract, salt and mix until well combined. For chocolate flavour, add in cocoa powder and sea salt instead of vanilla extract.
3. For strawberry flavour, add strawberries, sugar and milk into a mixing bowl and mix well. Leave it to sit for 5 minutes or more.
4. Using a hand blender, roughly blend mixture. Add in Nestlé Cream and vanilla extract, mix well.
5. Pour mixture into a wide tray, and freeze for 30 minutes. Remove from freezer and stir mixture with a whisk. Repeat this process 5-6 times until ice cream texture forms.
6. Add ice cream into a tub or pint and freeze overnight.



Servings:
6-8 pax



Cooking Time:
1 hr 30 min



Skill level:
(Easy)



BASQUE BURNT CHEESECAKE

Ingredients:

400g Philadelphia cream cheese (room temperature)
120g fine sugar
3 large eggs (room temperature)
250g **Nestlé Cream**
20g cake flour
1 tsp vanilla extract
1 tsp lemon juice

Steps:

1. Line the 6-inch cake tin with 2 layers of baking paper and ensure there is some extra baking paper above the tin.
2. Beat cream cheese and sugar together on medium speed until smooth.
3. Add in eggs one at a time and continue beating until smooth. Scrape down sides to ensure it's evenly mixed. Add vanilla and lemon juice and beat until just combined.
4. In a separate bowl, mix flour and $\frac{1}{2}$ of the whipping cream and mix until smooth. Add the next $\frac{1}{2}$ and mix again, add the rest and mix until smooth and there are no lumps.
5. Slowly add Nestlé Cream and flour mixture into the cheese mixture while the mixer is beating on low speed until mixed well. Increase to medium speed and mix for 10-15 seconds until just combined.
6. Pour mixture into cake tin and bake at 200°C for 50 minutes until top is dark amber and slightly charred. Make sure the middle is still wobbly.
7. Remove cake from the oven and let it cool to room temperature.



Servings:
6 pax



Cooking Time:
2 hrs 45 min



Skill level:
(Easy)



MATCHA & CHOCOLATE MOUSSE CAKE

Ingredients: The crust: 100g digestive biscuits 50g melted butter

Chocolate mousse:

400g Philadelphia cream cheese / mascarpone cheese

70g sugar 60g milk

10g gelatin powder

80g couverture white chocolate

or milk or dark chocolate (up to preference)

250g **Nestlé Cream** & 100g **Nestlé Cream**

14g matcha powder

Matcha glaze:

10g water

2g gelatin powder

60g sugar

40g water

8g matcha powder

50g **Nestlé Cream**

Steps:

1. Crush and blend digestive biscuits.
2. Melt butter in a pot, lightly cool it and pour over biscuit crumbs. Mix well.
3. Transfer mixture into dessert cups. Press to level the mixture. Set aside.
4. Whisk cream cheese with sugar till well combined. Set aside.
5. Mix 60g milk to 10g gelatin powder together. Over a water bath, mix until gelatin dissolves.
6. Pour gelatin mixture into cream cheese mixture. Whisk well to combine and set aside.
7. Chopped white chocolate into smaller pieces. Pour it over a mixing bowl over a water bath and mix until chocolate is fully melted.
8. Pour Nestlé Cream over melted chocolate, whisk till well combined. Transfer mixture to an ice bath and whisk well till you see a slight ribbons form.
9. Add chocolate mixture into cream cheese mixture that was set aside and mix well.
10. Set aside 300g of chocolate cream cheese mixture.
11. In another bowl, add Nestlé Cream and sifted matcha powder mix well until combined.
12. Combine matcha mixture with the 300g chocolate cream cheese mixture. Chill in the freezer for 10 minutes.
13. Set the matcha layer over the biscuit base, spread evenly and chill in the freezer for 10 minutes.
14. Take out dessert cups from the freezer and add layer rest of chocolate cream cheese mixture, spread evenly and chill in the freezer for another 10 minutes.
15. In a small pan, mix 60g sugar, 40g of water and sift in 8g matcha powder together, mix well over low heat.
16. Heat pan over very low heat till it starts to slightly boil. Pour in 50g Nestlé Cream, mix well and leave to cool slightly.
17. In another bowl mix 10g of water and 2g of gelatin powder and mix well.
18. Strain matcha glaze into gelatin mixture and mix well.
19. Take dessert cups out from the freezer layer matcha glaze over mousse cake. Give it a few swirls to level it. Chill cups in the fridge for over 5 hours – 8 hours before serving.



Servings:
3-4 pax



Cooking Time:
30 minutes



Skill level:
(Easy)



CHICKEN CURRY

Ingredients:

1.5 kg of chicken pieces (chicken parts of your choice)
1 tsp salt
1 packet of premix curry paste
2 potatoes
2 lemongrass (white part only, slightly pound it)
6 pcs of shallots (blended finely)
6-8 pcs Kaffir lime leaves
Tamarind juice (1 tbsp of tamarind pulp to 5 tbsp of water)
250ml water
300ml **Nestlé Cream**
250ml coconut milk

Steps:

1. Wash and cut chicken pieces into bite sizes. Season chicken pieces with 1 tsp of salt for at least 30 minutes.
2. Cut potatoes into wedges. Set aside.
3. In a pan, stir fry blended shallots till fragrant.
4. Add in one packet of chicken curry premix and continue to stir fry till well mixed and fragrant.
5. Add in chicken pieces and potatoes and continue to sauté till well combined.
6. Pour in water and let it simmer for about 10-15 minutes.
7. Add in pineapple pieces, Nestlé Cream, coconut milk, tamarind juice & kaffir lime leaves.
8. Stir and continue to simmer for another 15 minutes.
Serve hot with bread or rice.



Servings:
2 pax



Cooking Time:
45 minutes



Skill level:
(Easy)



STEAK WITH MASHED POTATO & MUSHROOM SAUCE

Ingredients:

1 tbsp olive oil
4 tbsp butter
2 pcs of 250g Ribeye/Sirloin steaks
Salt and pepper
360g Asparagus

Mashed potatoes:

800g potatoes (cubed)
60g butter
170g **Nestlé Cream**
Salt and black pepper
Chives finely chopped

Mushroom sauce:

150g mushrooms (sliced)
2 cloves garlic (minced)
Salt and pepper
2 tbsp red wine
1 cup chicken stock
170g **Nestlé Cream**
2 sprigs fresh thyme

Steps:

1. Peel and cut potatoes into small and even cubes. Add them into a pot with water with salt and bring to a boil. Cook for 10-15 minutes until potatoes are fork tender.
2. Drain potatoes through a colander and add them back into the same pot. Mash potatoes using a masher/sieve.
3. Once mashed, on low heat, add butter and mixed until fully melted. Then add Nestlé Cream bit by bit while stirring. Season with salt and pepper.
4. Season steaks with salt and pepper.
5. In a pan with olive oil, sauté asparagus until slightly brown. Season with salt and pepper.
6. Using a cast iron pan, on medium high heat, add olive oil and butter. Once butter is melted and the pan is hot, sear steaks on both sides to preferred doneness, 1-2 minutes each side.
7. Remove steak from the pan and set on a resting tray for 10 minutes covered with aluminium foil.
8. Using the same pan, add in mushrooms and sauté until soft for 3-4 minutes. Add in garlic, salt and pepper. Sauté until slightly brown.
9. Add in red wine to deglaze the pan. Add chicken stock and Nestlé Cream and mix well.
10. Add fresh thyme leaves and reduce sauce until desired consistency.
11. Serve steaks with a serving of mashed potatoes and pan fried asparagus. Drizzle mushrooms sauce over mashed potatoes and steak.

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