Enrichment

Fat-based Enrichment

Ingredients	Usage Suggestions
Butter/Margarine	 Use generously as a bread spread Add over rice, pasta, potatoes, or cooked vegetables Stir into sauces or creamy dishes like polenta, risotto, or mashed potatoes
Cooking butter	- Use generously for frying
Vegetable oils (preferably olive or rapeseed oil)	 Drizzle over rice, pasta, potatoes, or cooked vegetables Stir into soups and sauces Use in salad dressings Use generously for frying
Crème fraîche, Mascarpone, Ricotta	 Stir into soups and sauces Enrich dishes like polenta and risotto Use in dessert preparation Enrich salad dressings and casseroles Use as a dip or bread spread
Full Cream, Double Cream	Stir into soups and sauces Prepare rich milk drinks like frappés
Whipped Cream	- Garnish desserts, fruit tarts, muesli/cereal or soups
Mayonnaise	Enjoy with fish, potatoes, or boiled eggsUse as a bread spread or dip
Peanut Butter, Almond Butter	 Use as a bread spread Add to sauces and dips Use in dishes like muesli/cereal or desserts
Avocado	Use as a dip or bread spreadEnrich salads
Nuts, Seeds, Kernels	 As a snack Use as a garnish for hot and cold dishes Enrich curries, salads, or muesli/cereal
Olive Paste/Pesto	 Use generously as a bread spread or dip Use as a sauce for pasta
Coconut Milk	Use in dishes like soups and curriesUse in desserts and frappés

Sugar-based Enrichment

Ingredients	Usage Suggestions
Sugar, Honey, Maple	- Enrich beverages, casseroles, porridges, desserts, muesli/cereal or
Syrup, Pear Syrup,	fruit compote
Molasses (sugarcane	·
syrup), Condensed	
Milk	

Protein-based Enrichment

Ingredients	Usage Suggestions
Grated Cheese	 Generously sprinkle over dishes like casseroles, rice, risotto, pasta, potatoes, cooked vegetables, or soups
Egg	Stir into soups and saucesUse hard-boiled as a salad topping
Cream quark/fresh cheese	 Use as a dip for boiled potatoes, fish, or as a bread spread Stir into soups and sauces