



Professional®

# Tapioca



## Features and Benefits:

- + No Gluten Containing Ingredients
- + Vegetarian
- + Kosher Certified
- + Make ahead convenience
- + Suitable for soft diet menus



# Orange Tapioca Trifle



**Hands On:** 15 minutes

**Total Time:** 15 minutes  
(+ 2 hours chilling time)

### Ingredients for 24 - 1/2 cup (125 mL) servings

12 1/2 cups (2.9 L) 2% milk, divided

2 1/2 cups (625 mL) Dr. Oetker Orange Tapioca Mix

1 can (19 oz/540 mL) mandarin oranges, drained

1 cup (250 mL) 35% whipping cream

1 tbsp (15 mL/.35oz/10 g) Dr. Oetker Whip it

24 mandarin orange sections

### 1 Orange Tapioca Mix:

Heat 7 1/2 cups (1.7 L) milk in saucepan set over medium heat. Blend remaining cold milk with tapioca mix; stir into hot milk. Cook over medium heat, stirring constantly, until tapioca is thickened and boiling. Let cool slightly (tapioca will be slightly thin; it will thicken as it cools).

2 Divide one-third of the tapioca pudding into bottom of 24 (6 oz/175 mL) dessert dishes. Layer half of the mandarin sections over top; repeat layers. Top with remaining tapioca pudding.

3 In large bowl, beat whipping cream and Whip it until stiff peaks form; dollop over each serving.

4 Garnish each serving with mandarin section. Refrigerate for 2 to 4 hours before serving.

## Recipe



ORDER CODE	GTIN	Product Name	PACK SIZE	Servings Per Case	Case Gr. Wt. (KG)
1-90-048327	10058336483278	Vanilla Tapioca Mix	2 x 1 kg	107 x 125 mL	2.10
1-90-048329	10058336483292	Orange Tapioca Mix	2 x 1 kg	107 x 125 mL	2.10



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