



**DELIGHT
FROM
THE TOP
DOWN.** 

**On Top[®]
Recipe Collection**

Taste | Versatility | Stability

TRANSFORMS THE EVERYDAY TO THE EXTRAORDINARY | AN INDUSTRY FIRST

Rich's® On Top® with Cream and On Top® Chocolate is the perfect way to finish off desserts, shakes, specialty beverages and buzzworthy breakfasts, or layer up cakes, catering delights or grab-'n-go treats! Pre-Whipped in an easy-to-use pastry bag, operators can now enjoy all the benefits of non-dairy with the authentic taste and colour of fresh cream, without the need for any equipment! Enjoy endless possibilities with On Top® with Cream.



FEATURES AND BENEFITS



Dairy Blend

On Top® is an authentic, superior pre-whipped Whipped Topping that is a blended combination of dairy and non-dairy ingredients for non-dairy stability and the taste and colour of real cream. Truly, an industry first and the best of both to take your cake, dessert and beverage offerings from the expected to imagined. *On Top® With Cream is suitable for vegetarians who consume egg and milk.



Signature Stability

On Top® has superior hot and cold stability that can be used in a host of culinary activities – letting you prepare large volume applications ahead of time, or build eye-catching desserts and beverages that are picture worthy! On Top® is the perfect catering and culinary solution.



Convenient & Operator Friendly

On Top® is simple, ready and easy-to-use with no mixing or labour required – saving operator time. Simply defrost before use, tear open the perforated end, position the nozzle and already whipped product is ready to top, fill or garnish menu favourites.



All Day Versatility

Complete cakes, cupcakes and donuts or simply top or garnish beverages, breakfasts, grab 'n go treats or countless other desserts. Perfect for hot and cold applications, and can be used as a component in many recipes – not just as a garnish.



Bench Time

Long ambient bench time allows operators to work confidently knowing that On Top® will remain creamy and workable.



Minimise Wastage

No surprises with your costings, On Top® gives you an unbeatable yield with more usable product. A pre-whipped product guarantees you'll always know what your margin is as you use 100% of the product.



Texture and Taste

On Top® With Cream, an authentic premium topping specifically formulated to have the perfect mouthfeel, light whipped and smooth texture that offers a rich, fresh dairy cream taste and colour - also available in Chocolate!





Wow Them Waffles

CHOCOLATE & MAPLE SYRUP WAFFLES

INGREDIENTS

- 175g flour
- 1 tsp baking powder
- 1 tsp bicarbonate of soda
- 2 eggs
- 85g butter
- Drop of vanilla essence
- Salt, pinch
- 60ml milk
- 15ml golden syrup
- 140g demerara sugar
- On Top® Chocolate Flavoured**
Maple syrup
- Strawberries to garnish
- 30g peanuts

METHOD

1. In a stand mixer, fitted with the whisk attachment, cream the sugar and butter together.
2. On a medium speed, mix the golden syrup and eggs together and slowly stream into the butter mixture.
3. Mix flour, bicarbonate of soda and baking powder together.
4. Add half the milk to the egg mixture and fold in half the flour mix. Add the rest of the milk and fold in the remaining flour.
5. Allow the batter to rest for at least 10 minutes.
6. Pour the waffle batter onto the waffle iron and cook for approximately 3-4 minutes or until they are golden brown.
7. Garnish with large dollops of **Chocolate On Top®**, slices of fresh strawberries, peanuts and a side of maple syrup.





FRENCH TOAST

INGREDIENTS

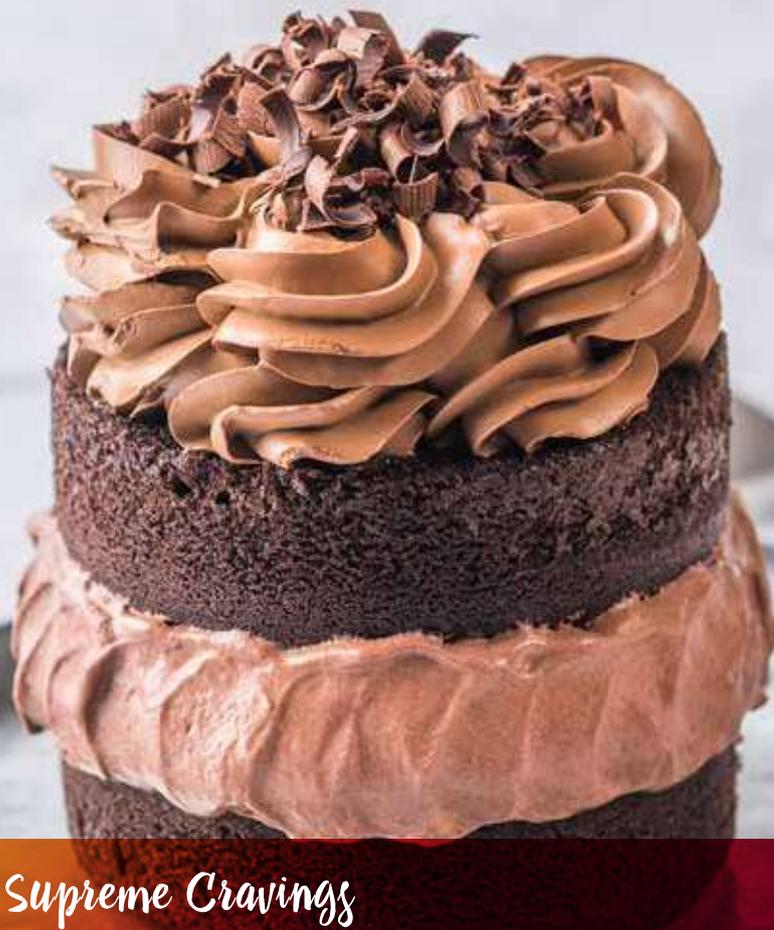
- 8 slices brioche bread
- 4 tbsp unsalted butter
- 2 cups Tres Riches® Syrup
- 6 large eggs
- 1 tsp vanilla essence
- Fresh berries to garnish
- Icing sugar for dusting
- Maple syrup
- +/- 25 **On Top® With Cream** to garnish

METHOD

1. In a large bowl, combine the eggs, Tres Riches® Syrup and vanilla essence.
2. Preheat a non-stick pan to medium-high heat and melt one tablespoon of butter.
3. Take a slice of bread and dip it into the Tres Riches® Syrup mixture.
4. Place the slice of the soaked bread into the pan followed by another slice and cook on one side for approximately 3 minutes. Flip slices and cook for a further 2 minutes, or until golden brown.
5. Remove from pan. Repeat process with remaining slices of bread.
6. Top with dollops of **On Top®** and garnish with fresh fruit, icing sugar and syrup over the top.

The Frenchie





Supreme Cravings

MORISH MINI CHOCOLATE CAKES

INGREDIENTS

- 2 cups flour
- $\frac{3}{4}$ cups cocoa powder
- 1 $\frac{1}{2}$ tsp baking powder
- 2 tsp baking soda
- Pinch of salt
- 1 cup milk
- 1 tsp vanilla essence
- 2 cups sugar
- $\frac{1}{2}$ cup oil
- 1 cup boiling water or hot coffee
- 2 eggs
- + - 115g **On Top® Chocolate Flavoured**

METHOD

1. Preheat oven to 180°C. Prepare 12 mini cake tins.
2. In a large bowl, sift the dry ingredients together.
3. Add the eggs, milk, oil and vanilla essence and beat with an electric mixer for approximately two minutes. Add the boiling water or coffee and mix until combined.
4. Pour the batter evenly into the prepared tins and bake for approximately 10 – 15 minutes.
5. To test if the cake is ready, insert a skewer into the middle of the pan. If it comes out clean, the cake is ready.
6. Slide a knife around the edge of each cake to loosen it from the tin, turn the pan over onto a metal rack.
7. Allow the cake cool completely before sandwiching to mini sponges together with **Chocolate On Top®**.
8. Garnish with swirls of **Chocolate On Top®** and chocolate shavings.





Choux the Lights Out

CHOUX PASTRY

INGREDIENTS

+/- 25 g **On Top® Chocolate Flavoured**
115 g unsalted butter, cut into 8 pieces
120 ml water
120 ml milk
¼ tsp salt

2 tsp granulated sugar
125 g cake flour
4 large eggs, beaten
Egg wash: 1 egg
Berries

FOR THE CHOUX PASTRY DOUGH

1. Combine the butter, water, milk, salt and granulated sugar together in a medium pot over medium heat. Stir until the butter has melted. Bring mixture to a simmer.
2. Once simmering, reduce heat to low and add the flour all at once. Stir vigorously until the flour is completely incorporated and the dough clumps into a ball. Mash the dough ball against the bottom and sides of the pan for 1 minute to cook the flour.
3. Remove from heat and transfer to the bowl of a stand mixer fitted with a paddle attachment. Allow to cool for a few minutes.
4. Mix on a low speed and slowly add the eggs in separate additions, mixing for approximately 30 seconds between each addition. The mixture will look curdled at first, however, will begin to come together as the mixer runs.
5. Pour in the final addition of beaten eggs very slowly. Stop adding the eggs when the choux pastry has reached the desired texture: shiny, thick, and smooth with a pipeable consistency. Leave a few teaspoons of beaten egg behind, which can be used with the egg wash.

CREAM PUFFS & PROFITEROLE SHELLS

1. Preheat oven to 205°C.
2. Line two baking sheets with baking paper. Lightly brush the baking paper with water – this creates a humid environment for the pastry shells allowing them to puff up without drying out or burning.
3. Transfer the choux pastry dough to a piping bag. Pipe 4 cm mounds approximately 5 cm apart.
4. Using a water moistened fingertip, smooth down the peaks and lightly brush each with egg wash. Bake for 20 minutes.
5. Keeping the pastries in the oven, reduce the oven temperature to 180°C and continue to bake for approximately 10-15 additional minutes until golden brown. Do not open the oven as this will prevent them from properly puffing up.
6. Remove from the oven and transfer to a cooling rack. Allow to cool completely before filling with **On Top®**.





Jarringly Joyous

S'MORE DESSERT CUPS

INGREDIENTS

On Top® With Cream

On Top® Chocolate Flavoured

Marie biscuits

Marshmallows

Mrs Rich's® Fudge Brownie Cookie

Mrs Rich's® Chocolate Fudge Cookie

Caramel sauce

Fresh strawberries

1. S'MORE DESSERT CUPS

- Pipe a layer of **Chocolate On Top®** into the bottom of a glass and top it with crushed Marie Biscuits.
- Place whole white marshmallows on top of the biscuit layer and fill the empty spaces with a rich chocolate ganache.
- Repeat the bottom two layers and garnish as desired.

2. CHOCOLATE CARAMEL DESSERT CUP

- Place crushed Rich's Chocolate Fudge Cookie chunks in the bottom of a glass.
- Top with a layer of **Chocolate On Top®** and a layer of marshmallow fluff or **On Top® With Cream**.
- Finish by smothering with caramel sauce and chocolate cookie crumbs.

3. STRAWBERRIES AND CRÈME DESSERT CUP

- Fill the bottom half of a glass with crushed Marie Biscuit crumbs.
- Top with **On Top® With Cream** and chopped fresh strawberries.





pudding Perfect

CACAO AND CHIA SEED PUDDING

INGREDIENTS

250ml Tres Riches® Syrup

250ml coconut milk

4 tbspcocoa powder (sift before measuring)

200g chia seeds

30g **On Top® Chocolate Flavoured**

METHOD

1. Combine the Tres Riches® Syrup, coconut milk, chia seeds and cacao powder in an airtight container.
2. Place the lid on the container and shake well.
3. Refrigerate for at least 45 minutes or overnight for best results.
4. Serve the Cacao Chia pudding in your favourite jars, topped with a large dollop of **Chocolate On Top®** and seasonal fruit.





DECADENT GRANOLA CUPS

COMPOTE INGREDIENTS

- ¼ cup brown sugar
- 2 tbsp fresh lemon juice
- 3 cups mixed berries (340 g) such as raspberries, blackberries, and blueberries.

METHOD

1. Place the berries in a pot over a low heat, stir in brown sugar and lemon juice until sugar is dissolved.
2. Cook, tossing gently (try to keep most of them from breaking up), until berries are warm and juices begin to release (2 to 3 minutes).

GRANOLA INGREDIENTS

- | | | |
|-----------------------|-----------------------|------------------------------------|
| 4 cups rolled oats | ¼ cup sunflower seeds | ⅔ cup flaked coconut |
| 1 cup flaked almonds | 2 tsp ground cinnamon | ½ cup chopped dried apricots |
| 1 cup chopped walnuts | 1 tsp Himalayan salt | ½ cup chopped dried apple |
| ¼ cup chia seeds | ½ cup butter | ½ cup freeze dried berries |
| 1 tbsp lin seeds | ⅓ cup honey | +/- 30g On Top® With Cream. |
| 2 tsp vanilla essence | | |

METHOD

1. Preheat oven to 160°C.
2. Line a large baking sheet with silicone paper, and set aside.
3. In a large mixing bowl, stir together the oats, seeds, nuts, cinnamon and Himalayan salt until evenly combined.
4. In a separate mixing bowl, stir together the melted butter, honey and vanilla essence. Pour the butter mixture into the oats mixture, and stir until evenly combined.
5. Spread the granola out evenly on the prepared baking sheet. Bake for approximately 20 minutes, stirring once halfway through. Then remove from the oven, add the coconut, and give the mixture a good stir. Bake for an additional 5 minutes, until the granola is lightly toasted and golden.
6. Remove from the oven and transfer to a wire baking rack. Allow to cool until the granola reaches room temperature. Once cool, stir in the dried fruit.
7. Serve immediately, or store in an airtight container at room temperature for up to 1 month.

TO ASSEMBLE

Layer the granola and the berry compote with plain yoghurt and top with a large dollop of **On Top® With Cream**. For a more decadent version, top with a dollop of **Chocolate On Top®**.

Grand Granola





Layer To Thrill

QUICK TRIFLE

INGREDIENTS

1 bag of **On Top® With Cream**
500 g Rich's® Bavarian Filling
1 punnet of raspberries
crushed biscuits

METHOD

1. Using a small buffet glass, place crushed biscuits into the bottom of the glass.
2. Pipe a layer of Rich's® Bavarian filling.
3. Pipe a layer of **On Top®**.
4. Place some halved raspberries.
5. Repeat steps two through four.
6. Garnish with **On Top®** and whole raspberries.

Pro Tip: Great for easy buffet bites.





Flipping Good Jacks

FLAPJACKS

INGREDIENTS

500 ml flour

2 eggs

5 tbsp sugar

1 ½ tbsp butter, melted

4 tsp baking powder

½ tsp salt

250 ml milk

Serve with **On Top® With Cream**

METHOD

1. Beat the eggs and gradually add the sugar.
2. Add half of the milk and the melted butter to the egg mixture. Stir well.
3. Sift the flour, baking powder and salt and add to the egg mixture.
4. Gradually stir in the remaining milk to form a smooth mixture.
5. Drop spoonfuls of dough into a greased heavy bottom frying pan or flat top.
6. Turn once the top of the flapjack is full of air bubbles (bottom should be golden brown) and bake on the other side.
7. Serve with butter, pineapple pieces, a large dollop of **On Top®** finished with a generous drizzle of either syrup or honey.





BANANAS FOSTER CRÊPES

INGREDIENTS

- 1 cup cake flour
- 1 tbsp castor sugar
- ¼ tsp salt
- 1 ½ cups full cream milk
- 4 large eggs
- 3 tbs unsalted butter, melted

METHOD

1. In a blender combine flour, sugar, salt, milk, eggs and butter.
2. Puree until mixture is smooth and bubbles form on top, approximately 30 seconds. Let the batter rest for at least 15 minutes at room temperature (or refrigerate in an airtight container, up to 1 day; whisk before using).
3. Heat a 30cm non-stick pan over medium heat. Lightly coat with butter. Add ½ cup of batter and swirl around to completely cover the bottom of the pan. Cook until underside of the crêpe is golden brown, approximately 2-3 minutes.
4. Loosen the edge of the crêpe with a rubber spatula, then with your fingertips, quickly flip. Cook for an additional minute. Slide crêpe out of skillet and repeat with remaining batter. Coat pan with butter as needed.

SAUCE INGREDIENTS

- ¼ cup butter
- ¾ cup dark brown sugar
- 3 ½ tbsp rum
- 1 ½ tsp vanilla essence
- 2 tsp ground cinnamon
- 3 bananas, peeled and sliced lengthwise and crosswise
- ¼ cup coarsely chopped walnuts
- +/- 25 g **On Top® With Cream** to serve
- On Top® Chocolate Flavoured**
- Optional: vanilla ice cream to serve

METHOD

In a large deep pan over medium heat, melt the butter. Stir in sugar, rum, vanilla and cinnamon. When mixture begins to bubble, place bananas and walnuts in pan. Cook until bananas are hot for approximately 2 minutes. Serve immediately and garnish lavishly with a few dollops of **On Top®** or vanilla ice cream.





Oh So Chocolate

CHOCOLATE FREAKSHAKE

SHAKE INGREDIENTS

200g chocolate ice cream
85ml full cream milk
50ml Rich's® Chocolate Flavoured Bettercreme®
20g dark chocolate

To garnish:

+/- 50g **On Top® Chocolate Flavoured**
10g Rich's® Dark Chocolate Ganache
30g Rich's® Chocolate Fudge Brownie (With or without nuts)
½ Rich's® Homestyle Chocolate Ring Donut
5g chocolate vermicelli

METHOD

1. Add all ingredients to a blender and blend on high for approximately 30 seconds or until smooth.
2. Decant into a milkshake glass and top with a large dollop of **Chocolate On Top®**.
3. Drizzle chocolate ganache over the dollop of **On Top®** ensuring some ganache runs down the sides of the glass.
4. Add and position the brownie and donut.
5. Finish by sprinkling chocolate vermicelli over the top of the shake.
6. Serve with a straw.





Buzzworthy Beverages

1. MINT OREO MILKSHAKE

SHAKE INGREDIENTS

220g mint ice cream or mint
Chocolate ice cream
65ml full cream milk
2 Oreo cookies

To garnish:

+/- 30g **On Top® With Cream or On Top® Chocolate Flavoured**
2g chocolate chips
Sprig of mint

METHOD

1. Add the ice cream and milk to a blender and blend on high for approximately 30 seconds or until smooth.
2. Roughly chop 2 Oreo cookies and add to the milkshake. Blend for approximately 10 seconds or until combined.
3. Decant into a milkshake glass and top with a dollop of **On Top®**.
4. Garnish with chocolate chips and a fresh mint leaf.
5. Serve with a straw.

2. ESPRESSO CHOCOLATE & PEPPER MILKSHAKE

SHAKE INGREDIENTS

200g chocolate ice cream
30ml espresso or 10g espresso powder
130ml full cream milk
½ tsp ground pepper

To garnish:

+/- 30g **On Top® With Cream or On Top® Chocolate Flavoured**
15ml chocolate sauce

METHOD

1. Add all ingredients to a blender and blend on high for approximately 45 seconds or until smooth.
Note: If using espresso powder, dissolve espresso powder in 20ml water before adding to blender.
2. Decant into a milkshake glass and top with a dollop of **On Top®**.
3. Garnish with a swirl of chocolate sauce over the dollop of **On Top®**.
4. Serve with a straw.

3. BERRY TRIFLE MILKSHAKE

SHAKE INGREDIENTS

180g vanilla ice cream
90ml custard
55ml full cream milk
55g mixed frozen berries

To garnish:

+/- 30g **On Top® With Cream or On Top® Chocolate Flavoured**
2 whole berries

METHOD

1. Add all ingredients to a blender and blend on high for approximately 45 seconds or until smooth.
2. Decant into a milkshake glass and top with a dollop of **On Top®**.
3. Garnish with either fresh or defrosted berries.
4. Serve with a straw.



GRAB & GO CONVENIENCE

It's all about convenience! By offering easy to handle, satisfying portioned sized products for your on-the-go customers, will help boost sales by providing convenient snacking solutions throughout the day.

Handling

- Keep frozen at -18°C or below.
- Once defrosted, refrigerate and use within 2 weeks.
- Do not refreeze once defrosted.

Shelf Life

- Unopened, frozen: 12 months
- Unopened, refrigerated: 14 Days
- Open, refrigerated: 5 Days
- Refrigerated, decorated and domed: 5 days on a cake or dessert

PRODUCT INFORMATION

Product code	Description	Case count	Unit mass	Gross mass
18286	On Top® Chocolate Flavoured With Cream	4	500 g	2.30 kg
16844	On Top® With Cream	4	500 g	2.30 kg



Great
Grab-and-go
convenience

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For detailed product information and additional recipe inspiration, please visit www.richs.co.za

