



**Creative ideas
& tasty twists**

Discover new favourites
with your baked goods.



Kohberg
WORLD OF INSPIRATION

Kohberg hacks

With love for our craft and a passion for great taste, we bake delicious products inspired by proud Danish traditions. But we also care about the world around us.

That's why we've come up with a few ideas to help you get even more out of our bread and baked goods. We're sharing a few tips and tricks on how to use our bread in new, exciting ways. The same great products - just with a little twist. This way, you can offer your guests a delicious taste experience across multiple servings, while also minimizing your food waste.

You can for example easily and quickly transform our Soft dough Rolls into a tasty cinnamon bread. You can also get more out of your rye bread leftovers by making them into delicious chips. Tips for both morning, noon and night.

**We combine innovation,
premium quality and flexibility
to create bakery solutions
tailored to your business.**



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The Sweet Treats





TIP

Decorate with icing, coloured sugar sprinkles, or edible gold dust.

6 PEOPLE

Cinnamon Bread

INGREDIENTS

- 6 Softdough Cinnamon Rolls
- 25 g hazelnut flakes
- 25 g almond flakes
- 100 g pearl sugar

Approach

- 1 Spray the baking tin with grease spray.
- 2 Place 6 rolls upright in the baking tin and let them thaw for approx. 30 min.
- 3 Sprinkle with pearl sugar, hazelnut flakes and almond flakes.
- 4 Bake in a preheated oven at 170°C (340°F) for approx. 40 min.
- 5 Allow the cinnamon bread to cool before removing it from the baking tin.

12 PEOPLE

Cinnamon Twist

INGREDIETS

- 12 Softdough Cinnamon Rolls

Approach

- 1 Let the Softdough Cinnamon Rolls thaw at room temperature for approx. 30 min.
- 2 Twist each roll half a turn and place on a baking tray lined with baking paper.
- 3 Bake in a preheated oven at 180°C (355°F) for approx. 20 min.

TIP

Decorate with icing or powdered sugar.





TIP

Serve with sugar, jam, or ice cream. Only your imagination sets the limits.

10 PEOPLE

Waffles

INGREDIENTS

- 10 Softdough Rolls (Chocolate or cinnamon)

Approach

- 1 Let the rolls thaw at room temperature for approx. 30 min.
- 2 Place a roll in a preheated waffle iron and press it flat firmly.
- 3 Bake for approx. 3-4 min. until the waffle has a nice golden colour.

20 PEOPLE

Pull-apart Cardamom Buns

INGREDIENTS

- 20 Twisted Cardamom Buns
- 1/4 litre whipping cream
- Grease spray
- Baking tin (30x40 cm)

Approach

- 1 Spray the baking tin with grease spray.
- 2 Place 20 frozen Cardamom Buns in the baking tin and let them rest for approx. 1 hour before baking.
- 3 Pour whipping cream between the buns.
- 4 Bake in a preheated oven at 175°C (345°F) for approx. 30 min.

TIP

Decorate with edible flowers or powdered sugar.





TIP

You can also use our Twisted Chocolate or Cinnamon Buns.

12 PEOPLE

Chocolate Muffins

INGREDIENTS

- 6 Twisted Chocolate Buns
- 12 muffin cups

Approach

- 1 Let the buns thaw at room temperature for approx. 30 min.
- 2 Cut the buns in half and place them in muffin cups.
- 3 Bake in a preheated oven at 170°C (338°F) for approx. 18-20 min.
- 4 Remove from the oven and let them cool before removing them from the cups.

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Rye Bread with a twist



Item no. 10189011



Item no. 10000998



20 PEOPLE

Rye Bread Chips

INGREDIENTS

- ☐ 905 g Rye Bread w. Potato
- ☐ 800 ml water
- ☐ 100 g flaked salt
- ☐ 2 tbsp paprika
- ☐ 2 tbps thyme
- ☐ 2 tbps rosemary
- ☐ 50 g chopped pumpkin seeds

Approach

- 1 Defrost your rye bread – or use your leftover rye bread.
- 2 Break it into chunks and crumble it into a bowl. Add water over the bread and mix it well.
- 3 Grind the bread further in a food processor, adding a little more water in the process.
- 4 Divide the mixture between two baking trays lined with baking paper and spread it thinly.
- 5 Sprinkle with paprika, thyme, rosemary, chopped pumpkin seeds, and flaky salt.
- 6 Bake in a preheated oven at 110°C (230°F) for approx. 1.5 to 2 hours.
- 7 Let it cool and then break into pieces of the desired size.

30 PEOPLE

Rye Bread Crumble

INGREDIENTS

- 950 g Rye Bread
- 250 g almonds
- 250 g brown sugar
- 250 g butter
- 10 g salt
- 1 tbsp cinnamon

Approach

- 1 Crumble the rye bread in a bowl (you can easily use leftovers from the day before).
- 2 Roughly chop some almonds and mix them with the rye bread. Add brown sugar, a pinch of salt, and cinnamon.
- 3 Pour in melted butter and mix well.
- 4 Add the mixture into a cake ring on a baking tray.
- 5 Bake in preheated oven at 180°C (355°F) for approx. 20 min., until deliciously crispy.
- 6 Alternatively, you can pan-fry the bread mixture with melted butter.
- 7 Let it cool, then add it to a delicious, layered trifle.



TIP

Try it with our Golden Spent Grain Rye Bread, baked with upcycled spent grain flour, which adds delicious and intriguing flavour notes.



TIP

Fill the sandwich with, for example, Serrano ham, arugula, and dressing.

8 PEOPLE

Rye Bread Sandwich

INGREDIENTS

- 8 slices of Rye Bread w. Pumpkin Seeds
- 1 dl olive oil
- 2 tbsp thyme
- 2 tbsp flake salt

Approach

- 1 Slice the rye bread lengthwise to your desired thickness.
- 2 Place the slices on a baking tray with baking paper.
- 3 Brush with olive oil and sprinkle with thyme and flaky salt.
- 4 Bake at 180°C (355°F) for approx. 10 min. until deliciously crispy.
- 5 Let it cool and break it in half to create the top and bottom for your rye bread sandwich.
- 6 Serve with your choice of filling.



50 PEOPLE

Rye Bread Bites

INGREDIENTS

- ☐ 500 g Rye Bread rich in Kernels
- ☐ 400 g dates
- ☐ 3 tbsp cocoa powder
- ☐ 1 tbsp cardamom
- ☐ 4 tbsp honey
- ☐ 200 g almonds
- ☐ 150-200 raspberry jam
- ☐ 10 tbsp rolled oats
- ☐ 5 tsp sea salted flakes
- ☐ 60-100 g desiccated coconut
- ☐ 10-15 ml rum flavouring

Approach

- 1 Weigh out all the ingredients.
- 2 Place the dates, almonds and rye bread in a food processor.
- 3 Add the remaining ingredients.
- 4 Gradually add a little water (300–400 ml) while blending until a firm mixture forms.
- 5 Roll the mixture into small balls and coat them in toppings, such as desiccated coconut or sprinkles.
- 6 Refrigerate before serving.

12 PEOPLE

Rye Bread Tartlet Shells

INGREDIENTS

- 12 slices of Rye Bread rich in Kernels
- 200-300 ml water
- 12 muffin cups

Approach

- 1 Dip a slice of rye bread in a little water.
- 2 Tear the rye bread into pieces and press them into a muffin cup, shaping them into a small basket.
- 3 Bake in a preheated oven at 180°C (350°F) for approximately 15 minutes.
- 4 Fill with your favourite filling, such as homemade chicken salad.





CONTACT US

We are here for you!

Opening hours for Customer Service Export:

Monday-Thursday	7.00 AM - 4.00 PM
Friday	7.00 AM - 3.00 PM
Saturday - Sunday	Closed