# DELICIOUS RECIPE IDEAS

with the Infatrini and NutriniDrink





# RECIPE IDEAS, FOR LITTLE EATERS!

Food and drink are crucial for the growth and development of children. However, when appetite is lacking, children often find it difficult to manage normal portions and take in adequate energy and nutrients.

Oral nutritional supplements are valuable helpers here: They provide concentrated calories as well as all essential vitamins and minerals to ensure that children get everything they need.

For infants in the first year of life we recommend our **Infatrini**\* drinkable food and for children from 1 year of age we recommend our **NutriniDrink** drinkable food.

NutriniDrink Multi Fibre Neutral and NutriniDrink Compact Multi Fibre Neutral are the only milk-flavored sip feeds specifically developed for children. They are the ideal basis for the preparation of delicious dishes that have it all.

Or how about a fruity cool down on hot days? With our **NutriniDrink Smoothie** with real fruits you can easily make a delicious ice cream.

On the following pages you will find great recipe ideas with our oral nutrition supplements. **Have fun cooking them and bon appétit!** 

The Nutricia Team



# SIP BY SIP SUPER.

Infatrini and NutriniDrink are oral nutritional supplements that provide everything infants and children with increased energy and nutrient needs require.

#### **Infatrini** 125 ml

**Infatrini** is our ready to use formula to promote catch-up growth for infants in the first year of life with increased energy needs.

Nutritional values per	125 ml
Energy	(523 kJ) 125 kcal
Fat	6,6 g
thereof: saturated fatty acids	3,1 g
Carbohydrates	12,8 g
thereof: Sugar	7,4 g
Dietary fiber	0,7 g
Protein	3,3 g



#### \*Important note:

Breastfeeding is the best nutrition for your baby. Please talk to your pediatrician or clinic if you want to use Infatrini.









#### NutriniDrink Multi Fibre 200 ml

**NutriniDrink Multi Fibre** is our classic, available in four delicious flavors (banana, strawberry, chocolate, vanilla) and a neutral variant. For children after the first year of life.

Composition	200 ml
Energy	(1.280 kJ) 306 kcal
Fat	13,6 g
thereof: saturated fatty acids	1,4 g
Carbohydrates	37,6 g
thereof: Sugar (for Neutral)	9,2 g
Dietary fiber	3,0 g
Protein	6,8 g

#### NutriniDrink Compact Multi Fibre 125 ml

Super mini - super nutritional value. Our Super Minis of **NutriniDrink Compact MF** provide a lot of energy in an extra small volume (300 kcal/125 ml) for children after the first year of life. You have the choice of either delicious flavors chocolatecaramel and strawberry or a neutral variant.

Composition	125 ml
Energy	(1.250 kJ) 300 kca
Fat	13,6 g
thereof: saturated fatty acids	s 1,4 g
Carbohydrates	35,6 g
thereof: Sugar	20,3/18,6* g
Dietary fiber	3,0 g
Protein	7,1g

<sup>\*</sup> for Neutral

# What makes our **neutral variants** so special?

# Why NutriniDrink Fibre Neutral and NutriniDrink Compact Multi Fibre Neutral?

- They are characterized by a delicious milk taste and are especially suitable for children who prefer not so sweet foods.
- They facilitate the **transition** from weaning food.
- Are ideal for cooking and fortifying meals and drinks – allowing you to quickly whip up an energyand nutrient-rich version of your favorite meal.



#### NutriniDrink Smoothie 200 ml

#### More than an ordinary smoothie!

Our **NutriniDrink Smoothie** with real fruit is packed with energy and super tasty. The drinkable food for children after the first year of life is available in the delicious varieties of summer and berry fruits.

Nutritional values per	Red fruits 200 ml	Summer fruits 200 ml
Energy	(1.250 kJ) 300 kcal	(1.250 kJ) 300 kcal
Fat	12,8 g	12,8 g
thereof: saturated fatty acids	1,6 g	1,6 g
Carbohydrates	38,0 g	38,0 g
thereof: Sugar	23,2 g	23,0 g
Dietary fiber	2,8 g	2,8 g
Protein	6,8 g	6,8 g



# **Tips for cooking** with oral nutritional supplements

#### For small and big amateur chefs!

- In most dishes, cream and milk can be replaced by the same amount of NutriniDrink Fibre Neutral or NutriniDrink Compact Multi Fibre Neutral.
- A creamy bag soup is quickly turned into an energy-rich meal by NutriniDrink Multi Fibre Neutral or NutriniDrink Compact Multi Fibre Neutral.
- If possible, add the oral nutritional supplement to the hot food at the end of the preparation and do not cook it too long.
   This preserves most of the nutrients.
- For a short time, sip foods can be heated to 60 70° degrees, preferably in a bain marie.
- Please also follow the instructions on the respective product during preparation.







# **RECIPES**

#### Infatrini

- 10 Rice cereal porridge
- 12 Whole grain porridge

#### NutriniDrink Multi Fibre Neutral & Compact Multi Fibre Neutral

- 14 Tomato soup
- 16 Ham and tomato omelet
- 18 Fresh mashed potatoes
- 20 Quick mashed potatoes
- 22 Spaghetti Bolognese
- 24 Mac and Cheese
- 26 Spaetzle
- 28 Creamy mushrooms
- 30 Chicken Curry
- 32 Cereal porridge
- 34 Semolina porridge
- 36 Stracciatella ice cream
- 38 Delicious hot chocolate

#### NutriniDrink Smoothie

40 Fruits on a stick



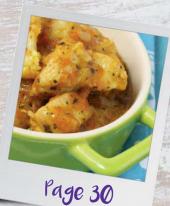








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# RICE CEREAL PORRIDGE

from the 5th month



#### **PREPARATION**

- Warm up Infatrini in a bain marie.
- Prepare infant formula as usual or alternatively boil cow's milk and cool it down to drinking temperature.
- Pour warm milk into a plate and stir in **rice cereal.**
- Allow porridge to thicken for approx.
  1 2 min., then stir in fruit puree.



125 ml **Infatrini** 100 ml formula milk or cow's milk (3.5 %)

20 g rice cereal 20 g pureed fruit

### NUTRITIONAL VALUES PER SERVING WITH COW'S MILK

Energy	(1.395 kJ) 333 kcal
Carbohydrates	39,6 g
Protein	10,5 g
Fat	14,0 g

#### NUTRITIONAL VALUES PER SERVING WITH INFANT MILK

Energy	(1.403 kJ) 335 kcal
Carbohydrates	42,2 g
Protein	8,5 g
Fat	13,9 g





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# WHOLE GRAIN PORRIDGE

from the 6th month



### **PREPARATION**

- Warm up **Infatrini** in a bain marie.
- Prepare infant formula as usual or alternatively boil cow's milk and cool it down to drinking temperature.
- Pour warm milk into a plate and stir in Milupa Organic Cereal Porridge 7 Grain.
- Allow porridge to thicken for approx. 1 – 2 min., then stir in the fruit puree.

## **INGREDIENTS**

125 ml Infatrini

100 ml formula milk or cow's milk (3.5 %)

25 g Milupa Organic Cereal Porridge 7 Grain

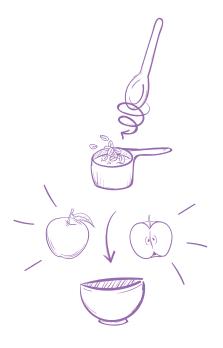
20 g pureed fruit



Energy	(1.114 kJ) 266 kcal
Carbohydrates	33,7 g
Protein	8,7 g
Fat	10,1 g

### NUTRITIONAL VALUES PER SERVING WITH INFANT MILK

Energy	(1.122 kJ) 268 kcal
Carbohydrates	36,3 g
Protein	6,7 g
Fat	10 g





# **TOMATO SOUP**



### **PREPARATION**

- Pour tomato soup in a soup pot and add hot water.
- Heat the soup while stirring.
- Once heated, remove pot from heat and add NutriniDrink
   Multi Fibre while stirring.
- Reheat soup on stove top to serving temperature (do not boil).

#### **NUTRITIONAL VALUES PER SERVING**

Energy	(955 kJ) 228 kcal
Carbohydrates	27,8 g
Protein	7,6 g
Fat	9,6 g



## **INGREDIENTS**

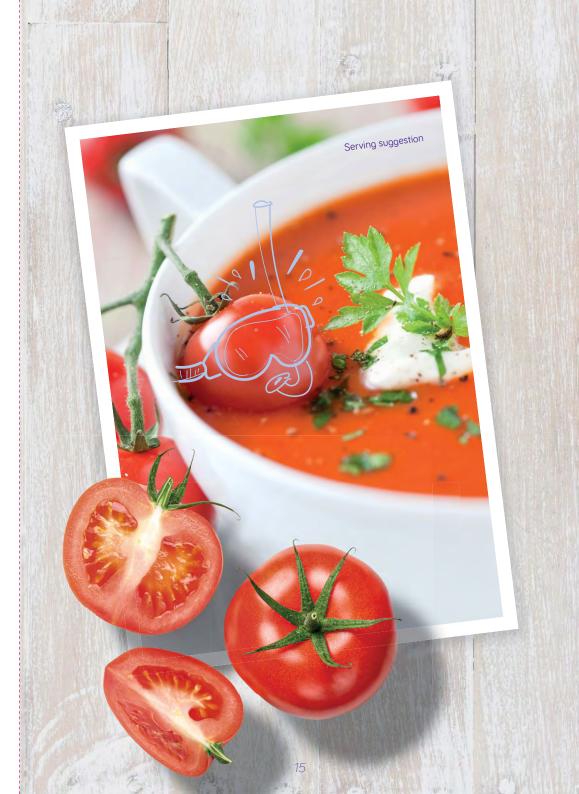
100 ml NutriniDrink
Multi Fibre Neutral

1/2 can tomato soup (concentrate, 140 g)

20-30 ml hot water



TIP:
Add a little bit of cream for a creamy taste. Any other soup concentrate may also be used for this recipe idea.



# HAM AND TOMATO OMELET



### **PREPARATION**

- Whisk **NutriniDrink Multi Fibre** with the eggs.
- Add the diced ham and tomatoes.
- Fry the mixture in a greased pan to form an omelet.



## **INGREDIENTS**

100 ml **NutriniDrink Multi Fibre Neutral** 

2 eggs

20 g ham cubes

20 g diced tomatoes

5 ml oil

Energy	(1.650 kJ) 394 kcal	
Carbohydrates	20 g	
Protein	23,2 g	
Fat	24,6 g	



# FRESH MASHED POTATOES



### **PREPARATION**

- Boil potatoes in lightly salted water for about 20 to 25 minutes.
- Drain potatoes and finely mash with potato masher, stir in butter and NutriniDrink Multi Fibre.
- If necessary, pass everything through a sieve.
- Refine with nutmeg.



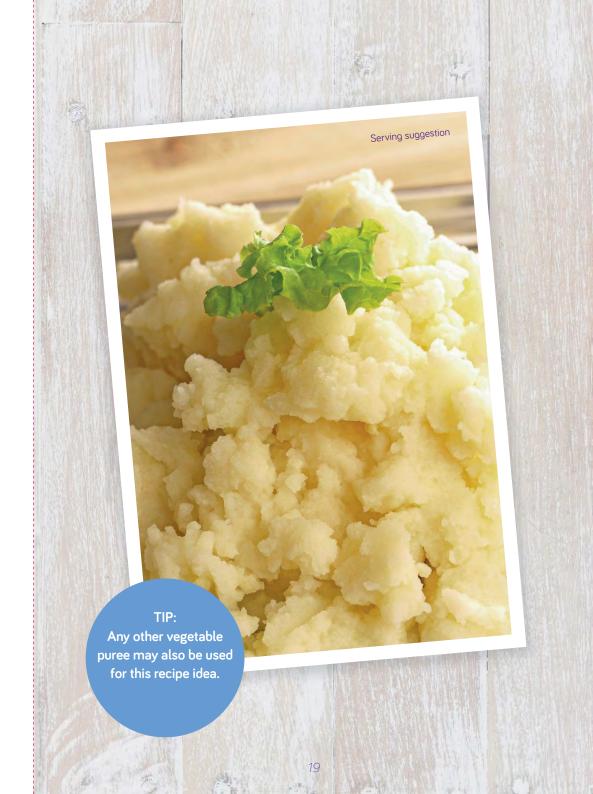
## **INGREDIENTS**

50 ml **NutriniDrink Multi Fibre Neutral** 

200 g potatoes, halved 1 tbsp butter (margarine) nutmeg

Energy	(1.208 kJ) 288 kcal
Carbohydrates	39,5 g
Protein	5,8 g
Fat	11,9 g





# QUICK MASHED POTATOES



### **PREPARATION**

- Bring milk and butter to a boil.
- Add **NutriniDrink Multi Fibre** and heat.
- Sprinkle in mashed potato powder while stirring over low heat.
- Refine with nutmeg.



## **INGREDIENTS**

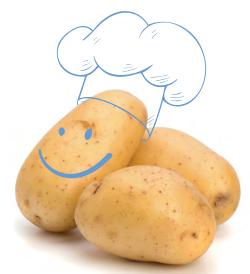
50 ml milk

50 ml NutriniDrink
Multi Fibre Neutral

1 tbsp butter (margarine)

20 g instant potato powder (do not cook, use grams according to product instructions per 100 ml) nutmeg

Energy	(1.085 kJ) 259 kcal
Carbohydrates	27,2 g
Protein	4,7 g
Fat	14 g







# **SPAGHETTI BOLOGNESE**



#### **PREPARATION**

- Heat oil in pan, sauté onions and garlic. Add ground meat and fry. Add tomato paste, spices and tomatoes.
- Cook over medium heat, stirring occasionally, for about 30 minutes.
- Cook spaghetti in salted water until al dente.
- Remove sauce from heat and add NutriniDrink Multi Fibre while stirring. Then heat the Bolognese back up to serving temperature.
- Drain spaghetti and serve with sauce. Sprinkle the dish with Parmesan cheese, if desired.

#### **NUTRITIONAL VALUES PER SERVING**

Energy	(1.820 kJ) 435 kcal	
Carbohydrates	43,6 g	
Protein	16,7 g	
Fat	21.5 a	







### **INGREDIENTS**

#### 80 ml **NutriniDrink Multi Fibre Neutral**

20 ml olive or vegetable oil

75 g mixed minced meat

1/2 onion

1/2 clove of garlic or some garlic paste

1 tsp tomato paste

1 tsp spice mix

80 g pureed tomatoes

100 g spaghetti

10 g parmesan cheese







# MAC AND CHEESE



#### **PREPARATION**

- Melt butter in the pan. Stir in flour until a fine paste is formed.
- Stir in milk and then **NutriniDrink Multi Fibre** and add 20 g cheese.
- Cook over low heat, stirring until thick.
- Cook macaroni in salted water until al dente.
- Place the macaroni in an oven dish and spread the sauce on top, sprinkle the remaining cheese on top.
- Bake in the oven (middle shelf, convection oven 180 °C) for 20 to 25 minutes.

#### **NUTRITIONAL VALUES PER SERVING**

Energy	(1.557 kJ) 372 kcal	
Carbohydrates	46,1 g	
Protein	13,7 g	
Fat	14,7 g	



## **INGREDIENTS**

80 ml **NutriniDrink Multi Fibre Neutral** 

10 g butter (margarine) (1 tbsp)

20 ml whole milk

10 g flour (1 tbsp)

100 g macaroni

40 g grated cheese





## **SPAETZLE**



### **PREPARATION**

- Crack the egg, mix butter and egg well with flour and NutriniDrink
   Multi Fibre and a pinch of salt and nutmeg.
- Bring salted water to a boil and press the spaetzle mixture through a spaetzle strainer or a spaetzle slicer.
- Cook the spaetzle until they rise to the surface.
- Briefly rinse with cold water so that they no longer stick together.

#### **NUTRITIONAL VALUES PER SERVING**

Energy	(2.692 kJ) 641 kcal 87 g	
Carbohydrates		
Protein	19,6 g	
Fat	24 g	



## **INGREDIENTS**

100 ml NutriniDrink
Multi Fibre Neutral

100 g flour

1 egg

15 g butter, melted salt, nutmeg





# CREAMY MUSHROOMS



### **PREPARATION**

- Sauté finely chopped onion in oil.
- Add the cleaned and cut mushrooms.
- Sauté briefly and pour in NutriniDrink Multi Fibre, thicken with a little flour if necessary.
- Season to taste with the spices, possibly some lemon juice or vinegar and crème fraîche.



## **INGREDIENTS**

100 ml NutriniDrink
Multi Fibre Neutral

10 g rapeseed oil

15 g onion

100 g mushrooms or chanterelles

15 g crème fraîche
salt, pepper, parsley,
lemon juice or vinegar,
vegetable soup powder,
some flour

Energy	(1.294 kJ) 309 kcal	
Carbohydrates	21 g	
Protein	8,3 g	
Fat	22 g	





# CHICKEN CURRY



#### **PREPARATION**

- Fry the chopped onion with the finely chopped chicken in oil until golden brown all over.
- Add washed and chopped courgettes and fry briefly.
- Pour in NutriniDrink Multi Fibre.
- Season with soup powder as well as curry and salt/pepper, season to taste with some lemon juice or vinegar if you like, stir in crème fraîche, let stand briefly.
- If necessary, thicken with a little flour (stir smooth with a little water and stir into the sauce, bring to the boil briefly).

#### **NUTRITIONAL VALUES PER SERVING**

Energy	(1.813 kJ) 433 kcal	
Carbohydrates	3,2 g	
Protein	24 g	
Fat	25 g	



### **INGREDIENTS**

100 ml **NutriniDrink Multi Fibre Neutral** 

20 g onion

10 g rapeseed oil

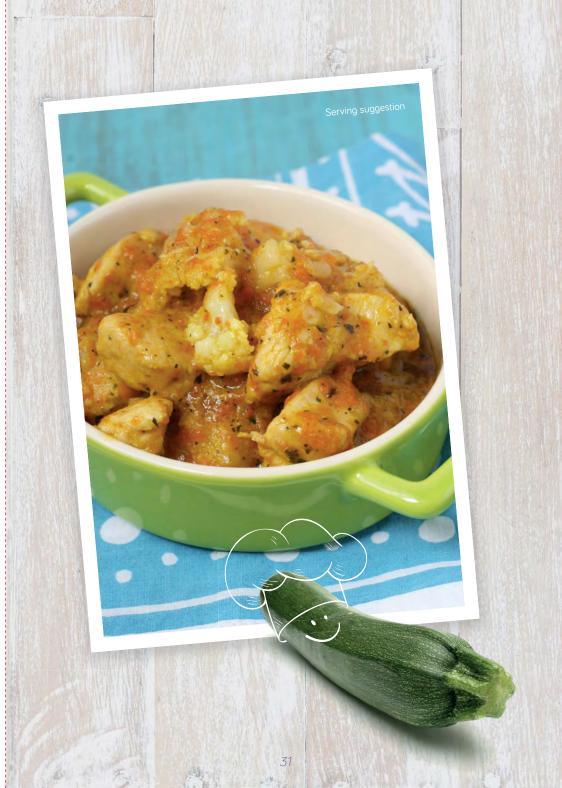
100 g chicken breast fillet

50 g courgettes

20 g crème fraîche

5 g wheat flour chicken soup powder, lemon juice or vinegar, salt, pepper, curry powder





# **PORRIDGE**



#### PREPARATION

- Add the oat flakes to the cold milk, stir and bring to the boil briefly.
- Heat NutriniDrink Multi Fibre in a bain marie. Stir into the porridge with a whisk.
- Simmer for about 1 minute on medium heat, stirring until the desired texture is reached.
- Allow to cool slightly and stir in the fruit.

#### **NUTRITIONAL VALUES PER SERVING**

Energy	(1.352 kJ) 323 kcal 39,2 g	
Carbohydrates		
Protein	9,2 g	
Fat	13,4 g	



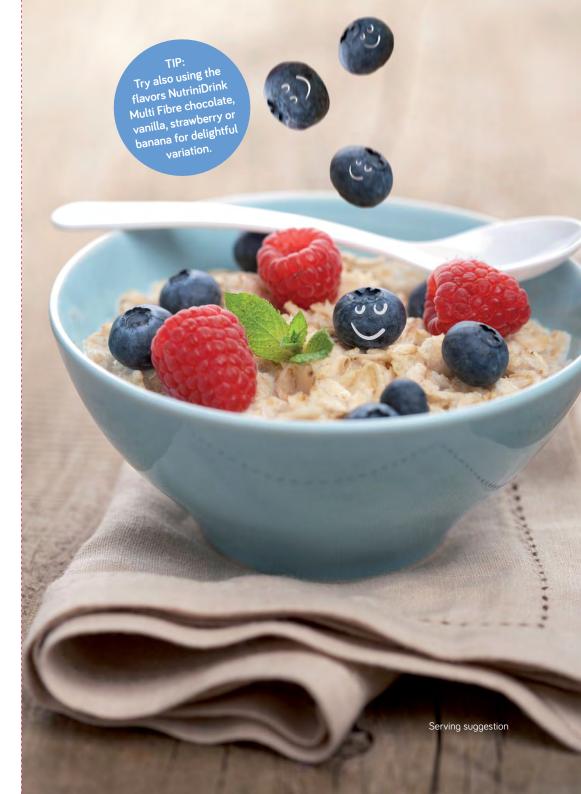
## **INGREDIENTS**

100 ml cow's milk (3.5 % fat) or formula milk

100 ml **NutriniDrink Multi Fibre Neutral** 

20 g oat flakes
2 tbsp fruit
(pureed or crushed)





# **SEMOLINA PORRIDGE**



#### **PREPARATION**

- Boil cow's milk or formula milk briefly.
- Stir in cereal semolina with a whisk.
- Warm NutriniDrink Multi Fibre in a bain marie. Stir into the porridge with a whisk.
- While stirring, simmer the porridge over medium heat until the desired texture is achieved.
- Allow to cool slightly and stir in the fruit.

#### **NUTRITIONAL VALUES PER SERVING**

Energy	(1.290 kJ) 308 kcal	
Carbohydrates	40,8 g	
Protein	9,4 g	
Fat	11 g	





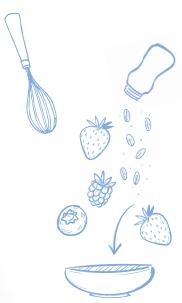
## **INGREDIENTS**

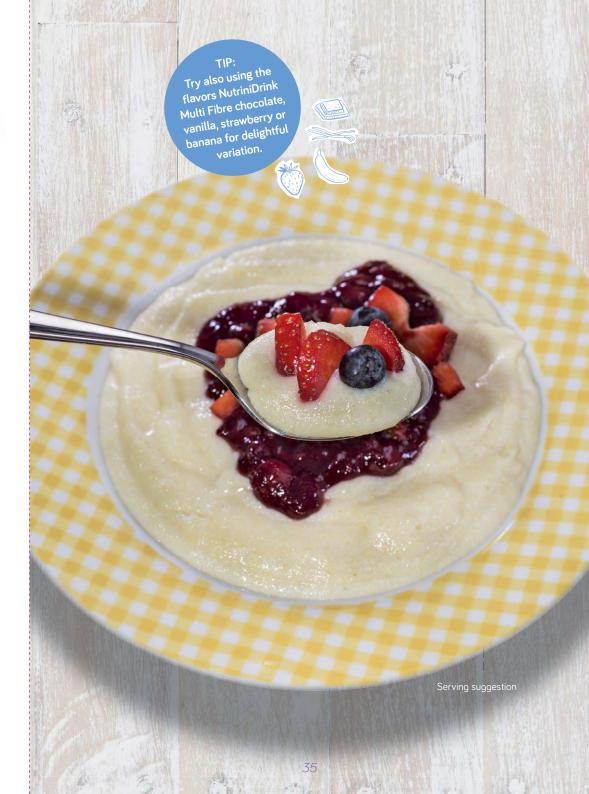
100 ml cow's milk (3.5 % fat) or formula milk

100 ml **NutriniDrink Multi Fibre Neutral** 

20 g cereals (e.g. spelt or wheat semolina)

2 tbsp fruit (pureed or crushed)





# **STRACCIATELLA**ICE CREAM



## **PREPARATION**

- Place NutriniDrink Multi Fibre and vanilla sugar in an ice cream maker.
- Prepare ice cream and add chocolate chips after 10 minutes.
- Garnish with whipped cream.



## **INGREDIENTS**

200 ml **NutriniDrink Multi Fibre Neutral** 

10 g vanilla sugar 30 g chocolate chips whipped cream



Energy	(2.096 kJ) 499 kcal	
Carbohydrates	63 g	
Protein	9,6 g	
Fat	23 g	







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# **DELICIOUS** HOT CHOCOLATE



## **PREPARATION**

- Mix hot chocolate powder and milk to a paste.
- Slowly add **NutriniDrink** Compact Multi Fibre.
- Gently heat in saucepan over low heat (do not bring to a boil).
- Pour into a large cup and garnish with cream and marshmallows.

#### **NUTRITIONAL VALUES PER SERVING**

Energy	(1.611 kJ) 385 kcal	
Carbohydrates	45 g	
Protein	9,4 g	
Fat	18 g	







## **INGREDIENTS**

125 ml NutriniDrink Compact **Multi Fibre Neutral** 

1 sachet hot chocolate powder



# **FRUITS** ON A STICK



## **PREPARATION**

- Blend 200 ml NutriniDrink
   Smoothie with fresh fruit.
- Pour the mixture into small containers or popsicle molds and freeze for several hours. You can also use an ice cream maker.



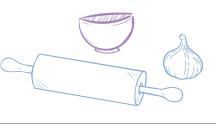
**INGREDIENTS** 

200 ml **NutriniDrink Smoothie** fresh fruit to taste

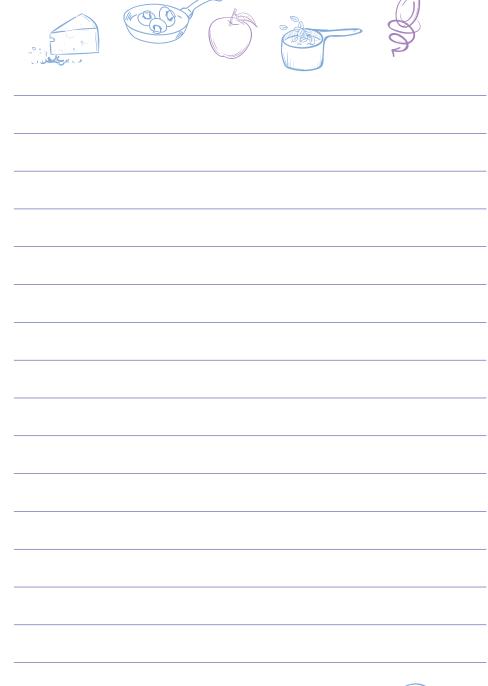
Energy	(625 kJ) 150 kcal 19 g	
Carbohydrates		
Protein	3,4 g	
Fat	6,4 q	







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