

MILKLAB[®]
7
Years



CollABoration Series Vol 6

RECIPES TO INSPIRE THE MORDERN DAY CAFÉ



(DAIRY FREE)

Banana Muffins

SERVING SIZE: 12

INGREDIENTS

Muffins:

- 1/2 cup MILKLAB Almond
- 1/4 cup MILKLAB Oat
- 1 cup caster sugar
- 1/2 cup coconut oil
- 2 eggs
- 3 large over ripe bananas
- 1 tsp vanilla essence
- 1/2 tbsp baking powder
- 2 1/2 cups self raising flour
- 1 tsp bicarb soda

Oat Milk Glaze:

- 1 3/4 cups icing sugar
- 1/4 cup MILKLAB Oat
- 1 tbsp coconut oil
- 1 tsp vanilla
- 1/2 tbsp brown sugar

METHOD

1. Preheat oven to 180°C and prepare baking moulds.
2. Combine all dry ingredients into a bowl. In a separate bowl, combine sugar & coconut oil

with a mixer until the sugar has dissolved.

3. Add in the eggs and vanilla, mix well until incorporated.
4. Mash bananas and mix into the wet mixture. Then add in the almond & oat milk.
5. Add the dry ingredients into the wet mixture, slowly incorporate until well combined.
6. Portion into baking moulds and bake for 15 minutes, or until a skewer inserted into the centre comes out clean.
7. Make the Oat Milk Glaze by whisk together milk and sugar in a bowl.
8. Add in coconut oil in portions to remove any lumps.
9. Whisk in remaining ingredients until there is a smooth consistency.
10. Add in more icing sugar to thicken or add in more milk to make the consistency thinner.
11. Drizzle over muffins and serve.



RECIPE BY
@theavenueinn
The Avenue Inn

Lemon & Coconut Loaf

SERVING SIZE: 1 loaf, 8 generous slices

INGREDIENTS

Loaf:

1 cup MILKLAB Coconut
1 1/2 cups of self-raising flour
1/2 cup desiccated coconut
1 cup caster sugar
1 tbsp lemon rind
125g butter (melted, but cooled to room temp)
2 eggs

Icing:

1 tbsp MILKLAB Coconut
1 cup icing sugar
1 tbsp lemon juice
Lemon (sliced for decor)
Shredded coconut (for decor)

METHOD

1. Preheat oven to 180°C, grease and line a loaf pan with parchment paper.
2. Mix dry ingredients into a bowl. Once butter is cooled, mix MILKLAB Coconut, butter and eggs into a separate bowl.
3. Combine wet and dry ingredients together slowly. Continue to mix until batter is smooth.
4. Pour batter into prepared pan, bake for 40-50 mins.
5. Combine all icing ingredients together and mix until smooth.
6. Once the loaf has cooled, pour icing over and decorate with some slices of lemon and shredded coconut.
7. Refrigerate until icing sets, serve and enjoy!



Please note this recipe makes 1 loaf, though two are pictured.



RECIPE BY

@littlecafeonchurchill
Little Café on Churchill



Mint-Choc Nut Mocha

SERVING SIZE: 1

INGREDIENTS

MILKLAB Almond (steamed)
1 tbsp Nutella
1 tsp peppermint extract
1 shot espresso coffee
Optional: top with whipped cream
and crushed candy canes

METHOD

1. Spread the Nutella around the inside of the glass.
2. Add espresso shot and stir until Nutella is combined.
3. Add peppermint extract. Steam milk and pour into glass. Enjoy!



RECIPE BY
@maddikable
The Hungry Monkey

Mango Weis Shake

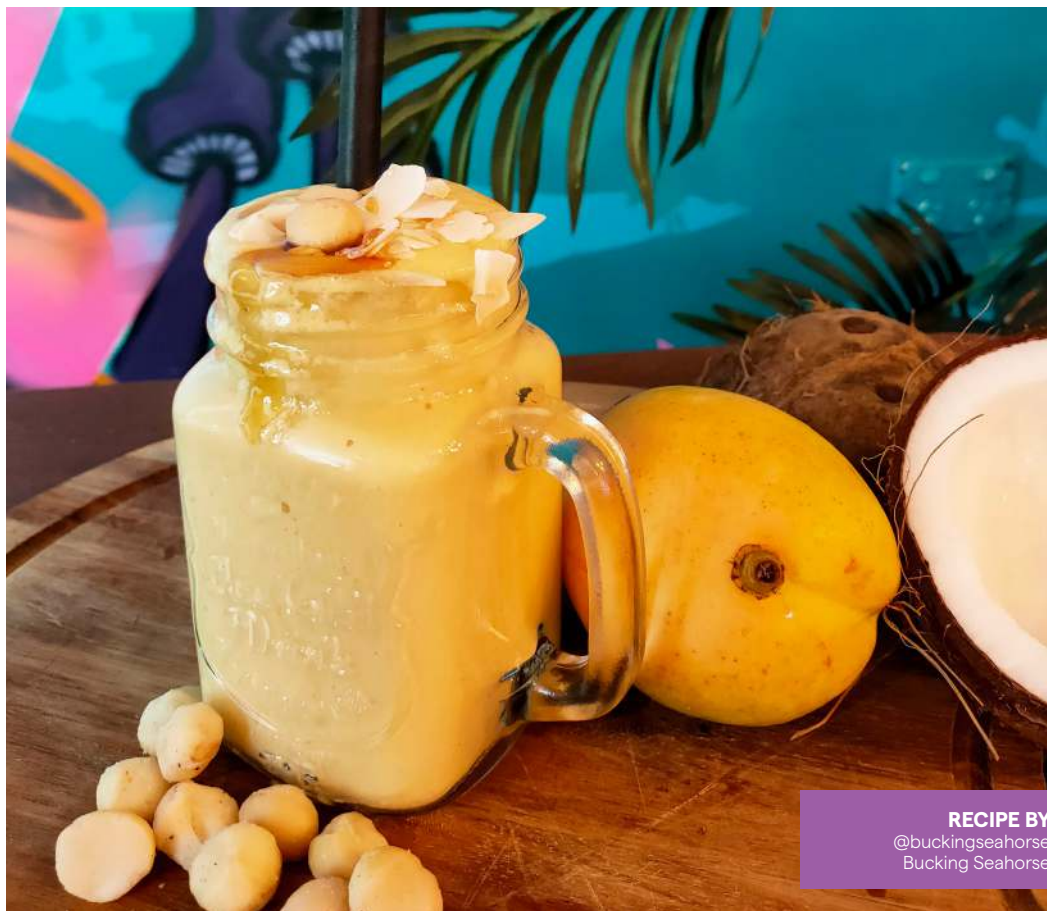
SERVING SIZE: 1

INGREDIENTS

200mL MILKLAB Macadamia
200mL MILKLAB Coconut
1 frozen mango cheek
1/4 of a small banana
A couple of macadamia nuts
1 scoop of ice-cream (optional)
Drizzle of honey
Toasted coconut flakes, to garnish

METHOD

1. Place milks, mango cheek, banana, macadamia nuts and ice cream into a blender and blend into a smoothie.
2. Drizzle raw honey into a tall glass.
3. Pour smoothie into glass and top with some toasted coconut flakes.



RECIPE BY
@buckingseahorse
Bucking Seahorse



(GLUTEN FREE, DAIRY FREE)

Pina Colada Cake

SERVING SIZE: 25

INGREDIENTS

Cake:

- 1/2 cup MILKLAB Macadamia
- 2 cups crushed pineapple (drained)
- 1 cup brown sugar
- 1 cup white sugar
- 3 whole eggs
- 1/2 cup shredded coconut
- 1 cup almond meal
- 1 thumb of grated ginger
- 250mL vegetable oil
- 2 tbsp Rum

Icing:

- 2 cups icing sugar
- 1 tsp lemon juice
- Zest of one lemon

METHOD

1. Preheat oven to 175°C.
2. Grease and line a round 10" cake tin with with parchment paper.
3. Combine dry ingredients into a bowl and mix until there's no lumps. Add all wet ingredients and stir until combined.
4. Pour mixture into lined cake tin and bake for approximately 40-45mins until a skewer inserted into the centre comes out clean. Allow the cake to cool completely before removing from the pan.
5. Make the icing: Combine all ingredients until thick and glossy.
6. Ice the cake and decorate as you like. We like to add lemon zest, crushed pistachios, strawberries or dried pineapple.



RECIPE BY
theletterq_catering_cafe
The Letter Q

Salted Caramilk Latte

SERVING SIZE: 1

INGREDIENTS

MILKLAB Oat (steamed)
3-4 pieces Cadbury
Caramilk chocolate
Pinch of sea salt
1 espresso coffee shot

METHOD

1. Add Caramilk chocolate to latte glass, place in microwave for 30 seconds, stir and put in for another 30 seconds. Continue until melted.
2. Add sea salt and espresso shot. Stir until all combined.
3. Pour steamed milk into latte. Enjoy!

Option to enjoy it cold: Complete Steps 1 & 2, then add into blender with some ice, a scoop of ice cream and MILKLAB Oat.



RECIPE BY
@lattesbyloz
The Hungry Monkey



Biscoff Milkshake

SERVING SIZE: 1

INGREDIENTS

1/2 cup MILKLAB Almond
2 tbsp Lotus Biscoff spread
1 scoop of ice cream
Whipped cream and Lotus
Biscoff biscuit to garnish

METHOD

1. Add all ingredients into milkshake cup and blend until combined.
2. Pour into glass. Garnish with whipped cream and sprinkle with crushed Biscoff.



RECIPE BY
@pauliescornercafe
Paulie's Corner

Berry Frappe

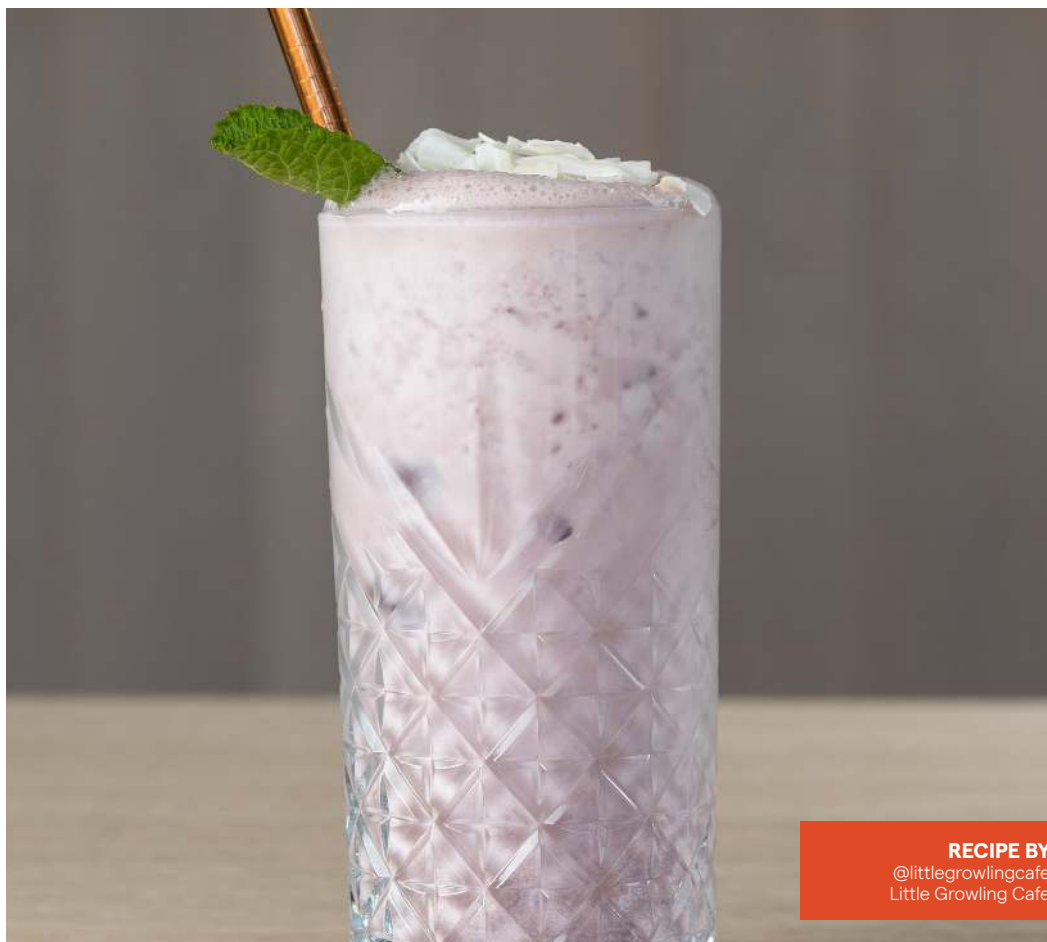
SERVING SIZE: 1

INGREDIENTS

100mL MILKLAB Almond
1 cup of strawberries
1 cup of blueberries
4-5 ice cubes
1 scoop of ice cream
5 Rose petals, to garnish
Coconut flakes, to garnish
Mint, to garnish (optional)

METHOD

1. Combine and blend MILKLAB Almond milk, strawberries, blueberries, ice cubes and ice cream until smooth.
2. Pour smoothie into a tall glass and garnish with rose petals, coconut flakes and some mint.



RECIPE BY

@littlegrowingcafe
Little Growing Cafe



(DAIRY FREE)

Peanut Butter & Jelly Smoothie

SERVING SIZE: 1

INGREDIENTS

1 cup MILKLAB Oat
1 cup frozen strawberries
1 banana
1 cup ice cubes
1 tbsp peanut butter
1 tsp honey (optional)
1/2 tsp chia seeds
Sliced strawberries to garnish
Crushed peanuts to garnish

METHOD

1. Place all ingredients into a blender and blend into a smoothie.
2. Decorate a glass or cup with a spread of peanut butter on the inside and pour the smoothie into the cup.
3. Garnish the top with strawberries, crushed peanuts, and extra peanut butter if you like.



RECIPE BY

@thewoodstockcollective
The Woodstock Collective

(DAIRY FREE)

Dirty Iced Gingerbread Chai

SERVING SIZE: 1

INGREDIENTS

300mL MILKLAB Almond
The Tea Collective Gingerbread
Chai
Espresso shot
Cinnamon

METHOD

1. Pour 5 grams of Gingerbread Chai into french press and add 100ml of boiling water, brew for 3 minutes.
2. Add 300mL almond milk to french press and brew for a further 3 minutes.
3. Fill a glass with ice and pour over espresso shot, top up glass with chai.
4. Top with a sprinkle of cinnamon and drizzle with honey for a sweeter treat.



RECIPE BY
@zendo.garden
Zendo

The milk you choose matters

MILKLAB® is an Australian collaboration designed to texture and stretch with espresso based coffee.



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