

MILKLAB®

SUMMER SENSATIONS

COLLABORATION
SERIES VOL4



RECIPES TO INSPIRE THE MODERN DAY CAFÉ



RAINBOW COCONUT SMOOTHIE BOWL

SERVES 2

INGREDIENTS

250ml MILKLAB® Coconut
2 bananas (frozen)
½ cup ice cubes made from
MILKLAB® Coconut
½ cup frozen or fresh coconut flesh
2 tbsp hemp seeds
2 tbsp shredded, unsweetened coconut
1 tsp honey
Toasted coconut flakes with sea salt
to garnish
Fruit to top - blueberries, kiwi fruit,
nectarines, strawberries, banana
and mint leaves

DIRECTIONS

1. Blend MILKLAB® Coconut, bananas, ice cubes, coconut flesh, hemp seeds, shredded coconut and honey to a smooth, thick consistency.
2. Scoop smoothie mix into a bowl and top with prepared fruit and coconut flakes.





SOY-BERRY SHAKE

SERVES 1

INGREDIENTS

125ml MILKLAB® Soy
80g vanilla soy yoghurt
½ cup frozen mixed berries,
partially thawed
1 small scoop berry sorbet

DIRECTIONS

1. Blend milk, yoghurt and berries together until smooth.
2. Top with berry sorbet.



BLACK SESAME ICED LATTE

SERVES 1

INGREDIENTS

375mL MILKLAB® Almond
1½ tsp Urban Barista black sesame
latte powder
3 large soft pitted dates
1½ tsp honey
Black sesame seeds to garnish
Ice cubes

DIRECTIONS

1. Blend all ingredients except ice.
2. Fill a glass with ice and pour over latte.
3. Garnish with sesame seeds.





BOUNTIFUL COLD BREW FRAPPE

SERVES 2

INGREDIENTS

250mL MILKLAB® Coconut
1 tbsp Simara Dutch hot chocolate
powder
120ml cold brew coffee

DIRECTIONS

1. Add hot chocolate powder to a jug with a dash of hot milk to make a paste.
2. Top with cold milk and stir until blended. Pour into ice cube trays and freeze.
3. Add ice cubes and cold brew coffee to a blender and blend until ice cubes have been broken up.



FEEL GREAT SHAKE

SERVES 1

INGREDIENTS

200mL MILKLAB® Lactose Free
½ small banana (frozen)
½ ripe avocado
125g fresh pineapple, cut into chunks
1½ tbsp lime juice
½ tbsp honey
A drop vanilla extract
A pinch of nutmeg plus extra to garnish

DIRECTIONS

1. Blend all ingredients in a blender.
2. Garnish with ground nutmeg.





BANANA AND HEMP SMOOTHIE

SERVES 1

INGREDIENTS

250ml MILKLAB® Macadamia
1 medium banana (frozen)
2 tbsp hemp seeds plus extra to garnish
¼ tsp cinnamon plus extra to garnish

DIRECTIONS

1. Add all ingredients to a blender and blend.
2. Garnish with hemp seeds and cinnamon.



ICED DIRTY CHAI

SERVES 1

INGREDIENTS

250mL MILKLAB® Lactose Free
3 tsp Arkadia chai tea spice
1 shot espresso coffee
Ice cubes

DIRECTIONS

1. Mix chai powder with coffee.
2. Pour cold milk into a glass with ice cubes and then pour over coffee and chai mixture.





SPICY GINGER ICED LATTE

SERVES 1

INGREDIENTS

250ml MILKLAB® Dairy
latte powder
1 tsp Jomeis Foods spicy ginger
latte powder
Whipped cream to finish
Ground cinnamon to garnish
Cinnamon stick to garnish
Ice cubes

DIRECTIONS

1. Add latte powder to a jug with a dash of hot milk to create a paste.
2. Top with cold milk and stir until blended.
3. Fill a glass with ice and pour over latte.
4. Finish with cream, ground cinnamon and a cinnamon stick.



GOLDEN SMOOTHIE

SERVES 1

INGREDIENTS

250mL MILKLAB® Macadamia
1 medium banana (frozen)
1 small carrot
½ tsp ground turmeric
A pinch ground cinnamon
A pinch black pepper
A pinch ground nutmeg plus extra to garnish

DIRECTIONS

1. Blend all ingredients in a blender.
2. Garnish with ground nutmeg.







SUNSET POPSICLES

MAKES 12

INGREDIENTS

½ cup MILKLAB® Macadamia
1 ½ cups pineapple, cubed
1 cup mango, diced
2 ½ cups strawberries
¼ cup apple juice

DIRECTIONS

1. For pineapple layer, place pineapple, mango and MILKLAB® Macadamia in a blender and puree until completely smooth. Add additional coconut milk as needed.
2. For strawberry layer, place strawberries and apple juice in a blender and puree until completely smooth.
3. Alternate scoops of pineapple and strawberry mix into popsicle molds. Insert popsicle sticks and freeze until completely solid.



ICED BAILEYS LATTE

SERVES 1

INGREDIENTS

125mL MILKLAB® Dairy
1 shot espresso coffee
50ml Baileys Irish Cream
1 scoop vanilla ice cream
Ice cubes

DIRECTIONS

1. Add cold milk to a glass of ice.
2. Add espresso shot and Baileys.
3. Top with scoop of vanilla ice cream.



TROPICAL PINA COLADA

SERVES 1

INGREDIENTS

100mL MILKLAB® Coconut
60ml pineapple juice
60ml Malibu
½ tsp Simara blue pea latte powder
¼ cup crushed ice plus extra to serve

DIRECTIONS

1. Add all ingredients to a blender, except for extra ice.
2. Pour drink into a cocktail glass over the extra crushed ice.



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MILKLAB® IS AN AUSTRALIAN COLLABORATION DESIGNED TO TEXTURE
AND STRETCH WITH ESPRESSO BASED COFFEE.



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SOY

COCONUT

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