

DELICIOUS DAIRY FREE RECIPES



The
ALTERNATIVE
— DAIRY CO.™ —
100% ANIMAL FREE

DECONSTRUCTED ICED OAT LATTE

INGREDIENTS

30mL of espresso served in a latte glass over ice

150mL of ice-cold Alternative Dairy Co. Oat Milk served separately in a small jug

20mL of maple syrup served separately in a small jug for added sweetness



METHOD

1. Pull a fresh shot of espresso and pour over ice in a latte glass.
2. Serve on a board with the jug of Alternative Dairy Co. Oat Milk and maple syrup.

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COLD BREW ALMOND LATTE

INGREDIENTS

- 50mL of cold brew or cold drip coffee
- 200mL of ice-cold Alternative Dairy Co. Almond Milk
- 5mL of sugar syrup
- 1mL of vanilla essence



METHOD

1. Pour cold brew or cold drip coffee over ice in a large glass. Mix in Alternative Dairy Co. Almond Milk, sugar syrup and vanilla essence. As an option, you can top with fresh whipped cream.



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STICKY SOY CHAI LATTE

INGREDIENTS

- 1 tbps of your favourite Sticky Chai mix
- 180mL of Alternative Dairy Co. Soy Milk
- A splash of honey



METHOD

1. Stretch and texture the Alternative Dairy Co. Soy Milk using the steam wand on an espresso machine. Pour over the Sticky Chai mix in a serving jug and allow to steep.
2. Springly spread a splash of honey around the inside of a latte glass. Serve on a board with a small sieve to strain the Sticky Chai beverage into the glass.

VERY BERRY SMOOTHIE

 **PREP 5 MINS**  **SERVES 1**

INGREDIENTS

- ½ cup cranberry juice
- ½ cup Alternative Dairy Co. Soy Milk
- ½ cup frozen mixed berries
- 1 scoop So Good Vanilla Bliss Frozen Dessert

METHOD

1. Place all ingredients in a blender and blend until smooth.



So Good™



RASPBERRY & PISTACHIO DESSERT BARS

 **PREP 15 MINS**  **SERVES 16**

INGREDIENTS

- 1L So Good Vanilla Bliss Frozen Dessert**
- 1 cup raspberries, fresh or frozen
- ½ cup pistachios, roughly chopped
- ½ cup flaked coconut, lightly toasted



METHOD

1. Place So Good Vanilla Bliss in large bowl and break up with a knife. Set aside to soften for 10 minutes.
2. Place berries in a separate bowl and lightly crush with a fork.
3. Use a large metal spoon to fold the crushed berries, nuts, and coconut through the softened frozen dessert.
4. Line a loaf tin with baking paper. Spread mixture into prepared tin and cover top with another piece of baking paper. Refreeze for 4 hours or overnight.
5. Remove frozen dessert from tin when ready to serve. Peel off paper and cut loaf into 8 thick slices. Cut each slice in half to make 16 bars. Store extra bars in freezer.



VEGAN AFFOGATO

Try adding a scoop of So Good Vanilla Frozen Dessert to a shot of espresso for a vegan affogato!



Image for illustrative purposes only.



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