



Milkmade

Non-Dairy Milk Maker

Recipe
Book

BY

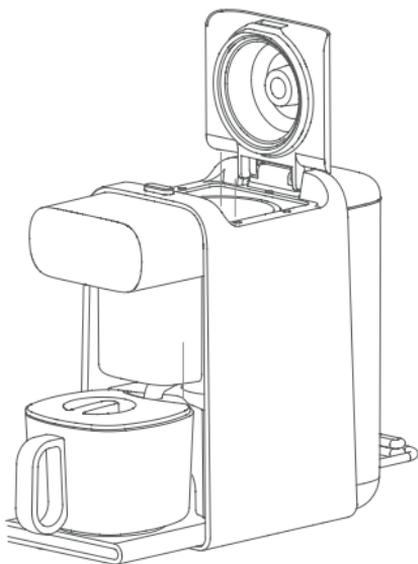
CHEFWAVE



MILKMADE NON-DAIRY MILK MAKER RECIPES

Non-dairy substitutes have been popular for decades and, now, with the ChefWave Milkmade Non-Dairy Milk Maker, you can make your favorite milk alternative at home! Whether you prefer almond, macadamia, soy, oat, cashew, or coconut milk, the Milkmade is the perfect addition to your kitchen.

Plus, you can get super creative with flavors by adding delicious extras like vanilla, strawberry, or chocolate. Add the milk to your morning coffee, include it in a recipe, or simply drink it straight up by the glass.



Almond Milk



INGREDIENTS

Small

- ¾ Tbsp. almonds, lightly roasted
- 10 fl. oz. water

Large

- 1 Tbsp. almonds, lightly roasted
- 20 fl. oz. water

Cashew Milk



INGREDIENTS

Small

- ¾ Tbsp. cashews
- 10 fl. oz. water

Large

- 1 Tbsp. cashews
- 20 fl. oz. water

Soy Milk



INGREDIENTS

Small

- ¾ Tbsp. soybeans
- 10 fl. oz. water

Large

- 1 Tbsp. soybeans
- 20 fl. oz. water



Oat Milk



INGREDIENTS

Small

- 1 Tbsp. oats (steel-cut, rolled, or old-fashioned)
- 10 fl. oz. water

Large

- 1 ½ Tbsp. oats (steel-cut, rolled, or old-fashioned)
- 20 fl. oz. water

Macadamia Milk



INGREDIENTS

Small

- ¾ Tbsp. macadamia nuts
- 10 fl. oz. water

Large

- 1 Tbsp. macadamia nuts
- 20 fl. oz. water

Coconut Milk



INGREDIENTS

Small

- 2 ½ Tbsp. shredded coconut
- 10 fl. oz. water

Large

- 5 ½ Tbsp. shredded coconut
- 20 fl. oz. water

Cashew Almond Milk



INGREDIENTS

(Use the Almond program)

Small

- 3 tsp. almonds, lightly roasted
- ¼ Tbsp. cashews
- 10 fl. oz. water

Large

- ½ Tbsp. almonds, lightly roasted
- ½ Tbsp. cashews
- 20 fl. oz. water

Almond Soy Milk



INGREDIENTS

(Use the Soy program)

Small

- ½ Tbsp. almonds, lightly roasted
- ⅓ Tbsp. soybeans
- 10 fl. oz. water

Large

- ½ Tbsp. almonds, lightly roasted
- ½ Tbsp. soybeans
- 20 fl. oz. water

Coconut Almond Milk



INGREDIENTS

(Use the Coconut program)

Small

- 1 ½ Tbsp. shredded coconut
- ½ Tbsp. almonds, lightly roasted
- 10 fl. oz. water

Large

- 2 Tbsp. shredded coconut
- ⅔ Tbsp. almonds, lightly roasted
- 20 fl. oz. water



Hazelnut Milk



INGREDIENTS

Small

- ¾ Tbsp. hazelnuts
- 10 fl. oz. water

Large

- 1 Tbsp. hazelnuts
- 20 fl. oz. water

For hazelnut milk, use the macadamia program.

NOTE: Feel free to modify the recipes if you desire a creamier or lighter consistency, but be careful not to overfill and clog the unit.

Directions

1. Fill the water tank with 10/20 fl. oz. of water (as desired). The water level should be at or just above the line.
2. Press the “Cover Lock Release” button at the top of the machine to open the grinding compartment. Pour the dry ingredients into the compartment and close the lid.
NOTE: Nuts and soybeans DO NOT require presoaking.
3. Place the glass pitcher on the stand, and ensure it is locked in place.
4. Press the “Select” button and continue pressing to scroll through the menu. Select the desired non-dairy milk from the list of programs.
5. Press the “Volume” button to select the desired volume of milk.
6. Press the “Start/Stop” button to begin. If you are making 20 fl. oz. of milk, 00:15 will be displayed on the control panel. If you have selected 10 fl. oz., 00:05 to 00:12 will be displayed.
7. The Milkmade will remain silent for a few minutes as it begins to steam and presoak the ingredients.

8. As the Milkmade enters the grinding/blending phase, there will be some noise.
9. The Milkmade will beep when the milk is ready, and milk will start to flow into the pitcher.
10. Enjoy!

The actual time it takes to make milk will vary slightly depending on the program and volume you choose.

Helpful Tip: Keep the lid securely affixed to the pitcher to reduce the amount of splatter when the Milkmade dispenses milk.

Vanilla Almond Milk



Serving Size: 20 fl. oz.

INGREDIENTS

- 1 Tbsp. almonds, lightly roasted
- 20 fl. oz. water
- $\frac{1}{3}$ tsp. vanilla
- Pinch of sea salt (omit if you are using salted almonds)
- 1-2 Tbsp. maple syrup or agave syrup, as desired

Directions

1. Fill the water tank to the 20 fl. oz. mark. Be sure the water level is at least at or above the line indicated.
2. Press the "Cover Lock Release" button at the top of the machine to open the grinding compartment. Pour the almonds into the grinding compartment and close the lid.
NOTE: DO NOT presoak the almonds.
3. Place the glass pitcher on the stand, and ensure it is locked in place.



4. Press the "Select" button and continue pressing to scroll through the menu. Select "Almond" from the list of programs.
5. Press the "Volume" button twice to select 20 fl. oz.
6. Press the "Start/Stop" button to begin.
7. The Milkmade will remain silent for a few minutes as it begins to steam and presoak the ingredients.
8. As the Milkmade enters the grinding/blending phase, there will be some noise.
9. The Milkmade will beep when the milk is ready, and milk will start to flow into the pitcher.
10. While the milk is hot, add the vanilla, sea salt (if needed), and sweetener of choice. Stir until completely dissolved and fully combined. Do a quick taste test to ensure the flavor is as desired.
11. If you desire cold milk, wait for the milk to cool down slightly before placing the pitcher in the refrigerator to chill.
12. Enjoy!

Chocolate Almond Milk



Serving Size: 20 fl. oz.

INGREDIENTS

- 1 Tbsp. almonds, lightly roasted
- 20 fl. oz. water
- Pinch of sea salt (omit if you are using salted almonds)
- 1 - 2 Tbsp. maple syrup or agave syrup, as desired
- 1 - 2 Tbsp. unsweetened cocoa powder, as desired

Directions

1. Fill the water tank to the 20 fl. oz. mark. Be sure the water level is at least at or above the line indicated.
2. Press the "Cover Lock Release" button at the top of the machine to open the grinding compartment. Pour almonds and cocoa powder into the grinding compartment.
NOTE: DO NOT presoak the almonds.
3. Place the glass pitcher on the stand, and ensure it is locked in place.

4. Press the "Select" button and continue pressing to scroll through the menu. Select "Almond" from the list of programs.
5. Press the "Volume" button twice to select 20 fl. oz.
6. Press the "Start/Stop" button to begin.
7. The Milkmade will remain silent for a few minutes as it begins to steam and presoak the ingredients.
8. As the Milkmade enters the grinding/blending phase, there will be some noise.
9. The Milkmade will beep when the milk is ready, and milk will start to flow into the pitcher.
10. While the milk is hot, add sea salt (if needed), and sweetener of choice. Stir until completely dissolved and fully combined. Do a quick taste test to ensure the flavor is as desired. You can always add in more cocoa powder if you prefer a stronger chocolate flavor.
11. If you desire cold milk, wait for the milk to cool down slightly before placing the pitcher in the refrigerator to chill.
12. Enjoy!

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