

Magical Cereal Milk Latte with Salted Caramel Whipped Cream

INGREDIENTS LATTE:

2 cups fruity or cereal with marshmallows plus a handful for decorating
2 cups Real California milk
1 tablespoon sugar

1/4 teaspoon salt

2 shots hot espresso, divided into two glass cups

1 tablespoon powdered sugar

1/2 teaspoon vanilla extract

2 tablespoons salted caramel sauce*

INGREDIENTS SALTED CARAMEL WHIPPED CREAM:

1/2 cup Real California heavy whipping cream

PREPARE CEREAL MILK: Combine milk, sugar, salt and cereal in glass container with a lid. Stir, cover and refrigerate for at least 2 hours. Strain cereal mixture through a sieve into a large, lidded jar. Discard cereal bits.

PREPARE SALTED CARAMEL WHIPPED CREAM: Place heavy whipping cream, sugar and vanilla in a large mixing bowl of a stand mixer. Mix for 2 minutes on medium speed. Add caramel sauce* and continue mixing

until stiff peaks form; approximately 2 minutes more. Transfer to a serving bowl.

PREPARE LATTE: Shake cereal milk vigorously to create froth or use a milk frother. Add frothy cereal milk to espresso shots. Top with salted caramel whipped cream and a sprinkle of cereal.

*If salted caramel sauce is not available, use regular caramel sauce and add 1/4 teaspoon salt.

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Berry Fiesta Milk Drink

4 ice cubes

2 teaspoons sugar

raspberries)

1/8 teaspoon cinnamon

1 cup mixed berries (strawberries, blueberries,

1 cup Real California milk

Place Real California Milk, berries, sugar and cinnamon in blender or food processor and puree for 1 minute.

Add ice cubes and process until smooth and frothy. Serve immediately.

Mango Guava Smoothie

1/3 cups old fashioned rolled oats

1/2 cup frozen mango pulp

TOPPINGS:

1 cup Real California mango yogurt drink (or Real California vanilla yogurt)

1/2 cup frozen guava pulp

Old fashioned rolled oats

3 tablespoons honey (optional)

Powdered cinnamon

Chia seeds

Sliced star fruit

Place oats, yogurt, pulps and honey in a blender. Blend until smooth. Pour smoothie

in serving glasses. Garnish with oatmeal flakes, chia seeds, cinnamon and star fruit.

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Drinks



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Mascarpone Cheese Tea

1/4 cup Real California mascarpone cheese	1 cup Real California heavy whipping cream	6 cups iced or hot tea Cocoa powder, maccha tea powder, or finishing salt, for sprinkling
1 1/2 tablespoons powdered sugar	4 cups ice cubes (if using iced tea)	

In the bowl of a stand mixer using the whip attachment or in a large bowl using a hand mixer, combine cheese and sugar and eat on high speed until it's very soft and smooth, about 10 minutes. If using a stand mixer, transfer mixture to a separate bowl. In the bowl of a stand mixer using the whip attachment or in

another large bowl using a hand mixer, whip the cream to soft peaks. Fold in cheese mixture.

Divide ice cubes, if using iced tea, among glasses. Fill glasses or mugs with tea and cheese mixture. Sprinkle with cocoa powder, tea powder, or salt and serve.

Tropical Protein Punch Smoothie

1/2 cup Real California cottage cheese	1/2 cup frozen mango	FOR TAJIN RIM: wedge of lime, Tajin
1 cup Real California milk	1/2 teaspoon vanilla extract	FOR TAJIN HONEY DRIZZLE: 1 tablespoon honey mixed with 1/2 teaspoon Tajin
4 dates, pitted and chopped	Optional garnishes: 1 tablespoon toasted coconut per smoothie	
1 cup frozen pineapple		

Place the prepared dates in a small bowl. Cover with very hot water and soak for 10 minutes. Drain. If desired, prepare glasses with Tajin rim and/or drizzle.

In a blender combine the pineapple, mango, vanilla extract, cottage cheese, and milk. Blend until smooth. Pour into glasses and garnish with toasted coconut if desired.

TO TOAST THE COCONUT GARNISH: Preheat the oven to 325°F and line a baking sheet with parchment paper. Spread the desired amount of coconut out into an even layer and toast in the oven for 6-8 minutes, stirring 3-4 times until golden brown. Cool completely. Toasted coconut will keep for up to 1 month at room temperature in an airtight container.

TO CREATE A TAJIN RIM: Before pouring the blended smoothie into the glasses, spread

a small amount of Tajin out onto a plate. Rub a wedge of lime around the rim of each glass to wet it. Place the damped rim of the glass into the Tajin and twist to adhere to the glass.

Pour the smoothies into the glasses and serve immediately topped with toasted coconut if desired.

TO CREATE A TAJIN HONEY DRIZZLE: Mix the Tajin and honey in a small bowl. Before pouring the blended smoothie into the glasses, uses the spoon to drizzle the Tajin honey into each glass. Pour the smoothies into the glasses and serve immediately topped with toasted coconut if desired.

NOTE: If you would like to use fresh pineapple and mango instead of frozen you will also need to add 1 cup of ice to the ingredient list for the smoothie.

Blackberry Drinkable Yogurt Refresher

1 cup berry flavor Real California drinkable yogurt	1 1/4 cup fresh blackberries*, save a few for garnish	1/2 cup ice cubes
1/2 cup orange juice	1/2 teaspoon lime zest	1 bottle or can of plain sparkling water
	1 tablespoon lime juice	Mint leaves for garnish

Combine yogurt, orange juice, blackberries, lime zest, lime juice, sugar and ice in a blender. Blend until smooth. Divide mixture between 2 serving glasses and add a splash

of sparkling water to each. Garnish with fresh blackberries and mint leaves.

*Can use any fresh or frozen berries.

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California Date Shake Smoothie

4 dates, pitted	3/4 cup Real California cottage cheese	1 banana, frozen
1 cup Real California milk		1/8 teaspoon cinnamon

Chop dates and soak in milk for 10 minutes to soften. Place all ingredients in a blender with 4 ice cubes. Blend thoroughly.

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Clockwise, from above: Tropical Protein Punch Smoothie, Blackberry Drinkable Yogurt Refresher, Mascarpone Cheese Tea. Cover, clockwise from top right: Mango Guava Smoothie, Berry Fiesta Milk Drink, Magical Cereal Milk Latte, California Date Shake Smoothie.

