



Breezed it

RECIPE BOOK

#Breezed it

Hi Almond Breezers

Our aim with this eBook is to continue to hero you, our fantastic #Breezedit winners and showcase your quality culinary skills with the rest of the Almond Breeze family around the world.

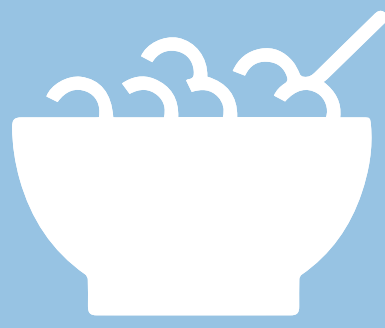
We hope you enjoy browsing this mouth-watering edition of exclusive recipes as much as we loved creating it. Like us, we're sure you'll be inspired to try new dishes with your own Breezey twist, and who knows, you might even see your entry showcased in our next edition!

Finally, we want to say a huge thank you to everyone who helped make this the tastiest book ever.



The Almond Breeze team





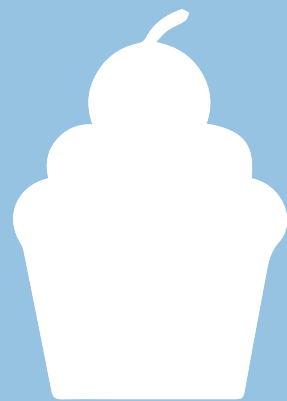
BREEZE BREAKFAST

Bunny Porridge Bowls
Poached Pear and Cinnamon Porridge
Green and Gold Jelly Flutes



BREEZE SAVORY

Polenta Fries
Curry in a Hurry
Sushi



BREEZE SWEET

Chunky Biscotti
Vanilla Creme Patisserie
Melting Moments
Crunchy Almond Waffles
Chocolate Waffles
Choc-Almond Easter Pots
Chocolate Pikelets
Halloween Cupcakes
French Toast
Banana and Carrot Loaf
Rice Pudding
Vanilla Bean Pudding



BUNNY PORRIDGE BOWL

Recipe created by @hoffo.sue

SERVES: 4

Prep time: 15 minutes

INGREDIENTS

2 cups of rolled oats

3 cups of Almond Breeze Original

1/2 cup of pouring cream

1/4 apple

1/4 cup blueberries

4 strawberries

4 sultanas





METHOD

1

Combine oats, Almond Breeze and pouring cream in a saucepan.

2

Cook over low to medium heat, stirring continuously until thick and creamy.

3

Divide porridge into four bowls.

4

To decorate, cut two slices of apple for the bunny ears.

5

Add two blueberries for eyes.

6

Cut a strawberry into strips and use for whiskers.

7

Add a sultana for nose.





POACHED PEAR AND CINNAMON PORRIDGE

Recipe created by @pursuitofhealth

SERVES: 2

Prep time: 30 minutes

INGREDIENTS

2 pears

A pinch of cinnamon, nutmeg and cloves

1/2 tbsp honey

1 cup of rolled oats

1 tsp sweetener

1/4 cup Almond Breeze Unsweetened

6 walnuts and 4 strawberries





METHOD

1

Peel pears and add them to a pan of boiling water, spiced with cinnamon, nutmeg, cloves and honey.

2

Allow pears to boil until soft (approx 10-15 minutes).

3

Place 1/2 cup of traditional rolled oats into another pot and add boiling water until it covers the oats.

4

Bring to boil, stirring continuously.

5

Add sweetener and 1/4 cup of Almond Breeze Unsweetened.

6

Add oats to a bowl and top with poached pear and walnuts.





GREEN AND GOLD JELLY FLUTES

Recipe created by @coffeechocandspice

SERVES: 2

Prep time: 3.5 hours

INGREDIENTS

150ml Almond Breeze Original

2 Fresh Kiwifruit

1 Fresh Mango

10g Agar Jelly Powder

90ml Water

3 tbsp Sugar





METHOD

1

In a small pot, add 30ml water, 1/3 of agar jelly power and 1 tbsp sugar and stir until combined. Bring to a boil under medium heat, stirring frequently until all agar jelly powder has dissolved.

2

Add Almond Breeze into agar jelly mixture and stir until combined. Divide half of the agar jelly mixture and pour into two flute glasses. Allow it set in the fridge for an hour.

3

Cut mango into cubes and spoon half of the mango into a blender and blend until smooth. Store remaining mango cubes in a container for later use.





METHOD *(continued)*

4

Repeat step 1 adding in mango puree and stir until combined.

Add to flute glass
and allow to set in the fridge
for one hour.

5

Cut kiwifruit into cubes and blanch
in boiling water for 10 seconds.

Blend half of the kiwi cubes in a
blender and add mixture to flutes.

Allow to set for an hour in the
fridge. Store remaining kiwi cubes
in container for later use.

6

Top flutes with remaining mango
and kiwi cubes.





POLENTA FRIES

Recipe created by @my_life_uncorked

SERVES: 2

Prep time: 40 minutes

INGREDIENTS

1/4 cup minced onion

1/2 tsp minced garlic

1 tbsp olive oil

4 cups Almond Breeze Unsweetened

1 cup ground cornmeal / polenta

1 tbsp chopped fresh or dried herbs (thyme, rosemary, basil, parsley)

1 cup plain flour

1 egg

200g breadcrumbs





METHOD

1

Preheat the oven at 165 degrees.

2

Sauté onion and garlic in olive oil in a pot. Add 2 cups of Almond Breeze and bring to boil.

3

Slowly add polenta while stirring constantly until mixture thickens.

Reduce temperature and cook for 4 minutes.

Add herbs and remove from heat.

4

Spread polenta mixture into a square baking tin that has been lined with cling film.

Let mixture cool in fridge for a few hours till firm.





METHOD *(continued)*

5

Once firm, flip onto a cutting board and cut into rectangles.

6

Mix egg and the remaining Almond Breeze together. Dust each piece of polenta with flour, then dip into egg/Almond Breeze mixture.

7

Place on baking tray and bake for 15 mins.

8

Season with salt and pepper.





CURRY IN A HURRY

Recipe created by @wytrabit

SERVES: 2

Prep time: 30 minutes

INGREDIENTS

1 tbs olive oil

1 medium onion (thinly sliced)

1 medium green apple (peeled and sliced)

1/2-1 tbs curry powder

1 tbs plain flour (or 2-3 tsp Cornflour
for gluten free)

250ml Almond Breeze Unsweetened

3 x 125g tins of tuna in olive oil (drained)

Lemon juice to taste

Coriander leaves, slivered almonds (toasted)

1 red chilli (sliced) to garnish





METHOD

1

Heat the olive oil in a non-stick frypan, add the onion and cook for 2 – 3 minutes.

2

Add the apple and cook over medium heat, until the onions and apple slices are cooked through.

3

Stir the curry powder through and heat to bring out the flavour.

4

Combine the flour with a little Almond Breeze to make a paste. Gradually add the remaining Almond Breeze, stirring until smooth.

5

Add to the pan and simmer over medium heat until mixture has thickened.

6

Add the tuna and a squeeze of lemon juice. Combine gently and cook on medium, until heated through.

7

Garnish with toasted slivered almonds, coriander leaves and sliced red chilli.





FRUIT SUSHI

Recipe created by @wytrabit

SERVES: 4

Prep time: 50 minutes

INGREDIENTS

1 Cup Sushi Rice

(rinsed until the water runs clear)

1½ Cups Almond Breeze Unsweetened Vanilla

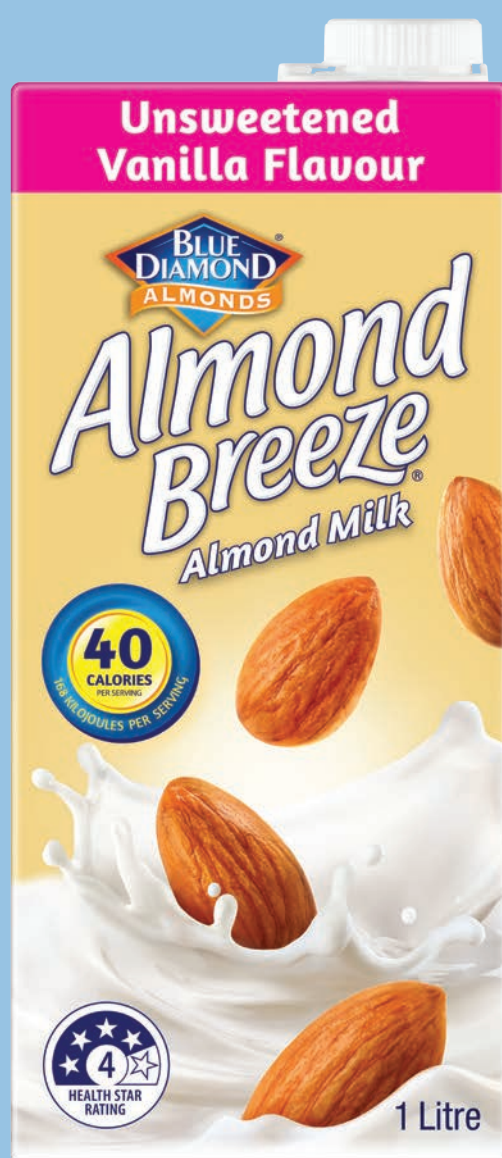
1 tbs pure maple syrup

Handful of assorted fruits - cherries, strawberries, banana, kiwifruit, pineapple, mango, mandarin segments.

1 packet of sweet rice paper sheets

Handful of cacao nibs, chopped nuts, toasted coconut and chia seeds





METHOD

1

Place the rinsed sushi rice, Almond Breeze and maple syrup in a medium saucepan, bring to the boil then lower heat and simmer until the rice is cooked and Almond Breeze is absorbed.

2

Cool the rice, gently folding with a spoon, to separate grains.

3

Cut larger fruit into 1 – 1 ½ cm cubes/ strips.

4

Line a sushi mat with rice paper, spread a layer of rice evenly on top.

Place the fruit in the centre and carefully roll to form the sushi.

5

Chill for 30 minutes in the fridge.

6

Remove from fridge and gently unwrap the baking paper (if used). Roll the sushi in your choice of toasted coconut, chopped nuts, cacao nibs etc.

7

Using a sharp knife, cut the sushi into 3 cm slices.





CHUNKY BISCOTTI

Recipe created by @thecoeliaccompanion

SERVES: 6

Prep time: 40 minutes

INGREDIENTS

1¼ cups blanched almond flour

1 tbsp arrowroot powder

1/4 tsp salt

1/4 tsp bicarb of soda

1/3 cup Almond Breeze Unsweetened

1/3 cup honey

1 tbsp lemon zest

1/2 cup toasted almonds





METHOD

1

Preheat oven to 160 degrees

2

In a food processor combine almond flour, arrowroot powder, salt and bicarb of soda.

Pulse well. Add honey, Almond Breeze, lemon zest until the dough forms into a ball.

3

Remove dough and knead in almonds by hand.

4

Make two dough logs from dough and place on baking paper.

5

Bake for 12 – 15 minutes. Once cooked, remove from oven and allow to cool for 1 hour.

6

Cut into 1cm slices.

7

Place slices on a new baking sheet and bake for a further 12 – 15 minutes at 140 degrees.

8

Remove from oven and allow to cool until biscotti is crisp.





Almond Breeze Vanilla Creme Patisserie

Recipe created by @wytrabit

SERVES: 6

Prep time: 30 minutes

INGREDIENTS

3 egg yolks

1/3 cup sugar (adjust to taste)

1/2 tsp vanilla extract

1 1/2 tbs custard powder

1 1/2 cups Almond Breeze Unsweetened Vanilla

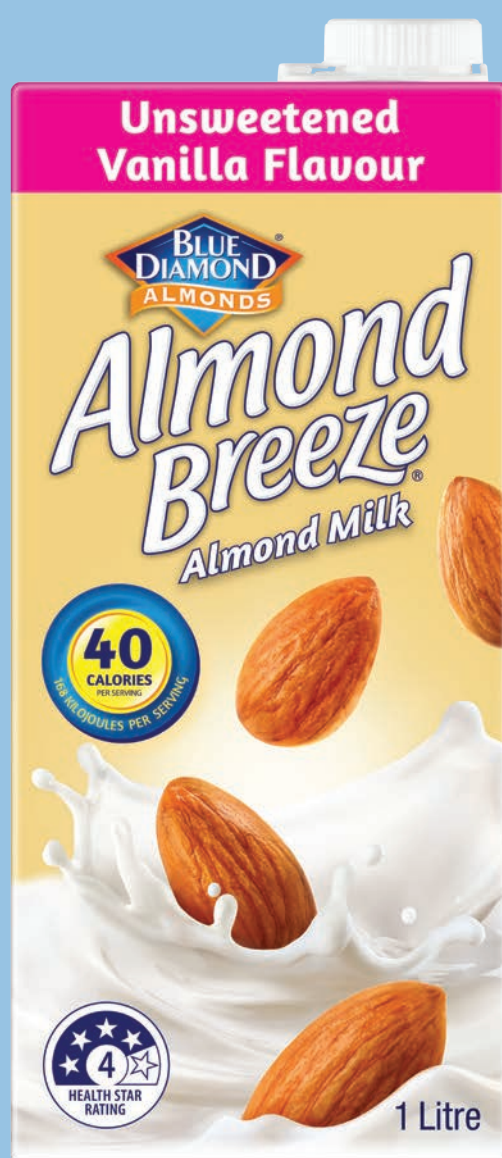
2 sheets puff pastry

2 tbs brown sugar

2 - 3 tbs sliced almonds

1 punnet raspberries





METHOD

1

Place the egg yolks, sugar and vanilla in a bowl and whisk until creamy.

2

Add the custard powder and plain flour, whisk until smooth.

3

Warm Almond Breeze until just boiling and slowly pour into the egg mixture, whisking to combine.

4

Return the mixture to the saucepan and cook over medium heat, stirring until the mixture thickens.

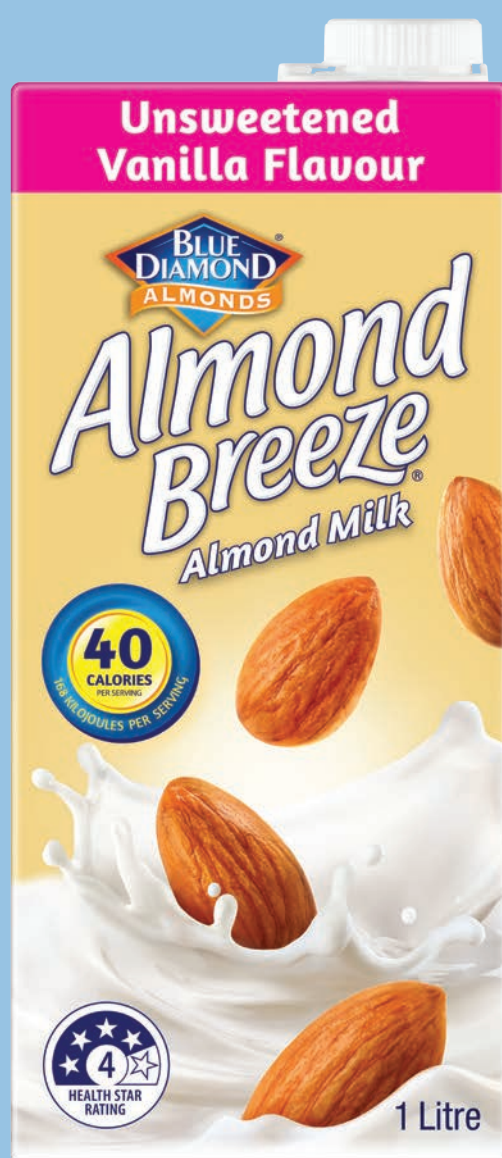
5

Allow to cool a little and press a layer of cling wrap onto the top of the crème patisserie, to prevent a skin forming, chill for 1 hour.

6

While the crème patisserie is cooling, thaw the puff pastry sheets and cut into 6 heart shapes, using a large cookie cutter.





METHOD (continued)

7

Arrange the pastry hearts on a tray lined with baking paper. Sprinkle two hearts with brown sugar and top with sliced almonds,

8

Place another layer of baking paper on top of the hearts, then top with a second heart cut out. Continue this process until all cut outs have been used.

9

Decorate with raspberries

10

Cook in a preheated oven at 210C until golden & cooked (approximately 8 minutes, but check regularly, so they don't overcook)





CRUNCHY ALMOND WAFFLES

Recipe created by @wytrabit

SERVES: 2

Prep time: 20 minutes

INGREDIENTS

1 egg

1/2 cup almond meal (the finer the better)

1/2tsp baking powder

2 tsp chia seeds

1 egg

1 tbsp date syrup

2 tbs nut butter

Spray oil

40mls Almond Breeze Unsweetened

Handful of berries

Maple syrup





METHOD (FOR THE BISCUITS)

1

Heat up waffle maker.

2

Sift the almond meal and baking powder.

3

Add chia seeds, egg, date syrup, coconut oil and nut butter. Stir until smooth

4

Add the Almond Breeze and stir to combine

5

Spoon the batter onto the heated waffle maker (spray with oil to prevent sticking) and cook until golden & crunchy.

6

Serve with berry compote (mixed berries, simmered until soft), fresh berries & a small drizzle of maple syrup.





MELTING MOMENTS

Recipe created by @annie90b

SERVES: 12

Prep time: 30 minutes

INGREDIENTS

(for the biscuits)

250g dairy free butter,
softened

1 & 1/2 cups rice flour

1/2 cup cornflour

1/3 cup icing sugar

1 tsp of vanilla essence

1 tbsp Almond Breeze Unsweetened





METHOD (FOR THE BISCUITS)

1

Preheat oven to 160 degrees.

2

Beat the butter and vanilla with an electric mixer until creamy. In a separate bowl sift the rice flour, cornflour and icing sugar. Add the dry mixture to the butter and beat on a very low speed.

Add the Almond Breeze and continue to beat on a low speed until just combined.

3

Hand roll small teaspoon-sized round balls and flatten with a fork when placed on the lined trays. Add cornflour to the fork when flattening to stop it from sticking.

Ensure the biscuits are about 3 cm apart.

4

Bake for 14 to 17 minutes.

5

Set aside and allow to cool.





MELTING MOMENTS

Recipe created by @annie90b

SERVES: 12

Prep time: 30 minutes

INGREDIENTS

(For the filling/icing)

1 tbsp of passionfruit pulp

1 tbsp Almond Breeze Unsweetened

15g of dairy free butter, softened

2 cups icing sugar





METHOD (FOR THE FILLING/ICING)

1

Beat the Almond Breeze and butter in a mixer and add icing sugar in small batches, until the desired consistency is reached.

2

Add the passionfruit pulp.

You may need to add more icing sugar after adding the pulp.

3

When biscuits are completely cool, add icing mixture to one side of a biscuit (can use a piping bag or icing palate knife) and sandwich two biscuits together.





CHOCOLATE WAFFLES

Recipe created by @rachaelrowberry

SERVES: 12

Prep time: 30 minutes

INGREDIENTS

2 1/2 cups self-raising flour

2 tsp of baking powder

2 tbsp of cacao powder

4 large eggs, separated

2 & 1/2 cups of Almond Breeze Chocolate

150g unsalted butter, melted

1 teaspoon vanilla paste

2 tablespoons of caster sugar or sweetener

Handful of blueberries

2 cups of yoghurt

4 tablespoons of maple syrup

Handful of almonds





METHOD

1

Preheat waffle machine
(follow appliance instructions).

2

In a large bowl mix together flour,
baking powder and cacao.

3

In another bowl mix together egg yolks,
Almond Breeze, butter and vanilla.
Whisk into the flour mixture from step 2.

4

Whisk the egg whites until stiff peaks.
Add sugar and whisk until the sugar
dissolves and egg whites are thick and
glossy. Fold through mixture from step 3.





METHOD

5

Use a 1/3 measuring cup to pour batter into the waffle press and spread mixture to corners. Top tip: use the bottom of a plastic cup to spread.

6

Lower the lid, lock it down and cook for 5 - 7 minutes.

7

Once crispy, remove cooked waffles and repeat with the rest of the mixture.

8

Mix together 2 cups of yogurt with 4 tablespoons of maple syrup. Once combined, top waffles with mixture and blueberries.

9

Toast whole almonds in dry pan and chop to scatter. Sprinkle with coconut.





ALMOND EASTER POTS

Recipe created by @wytrabit

SERVES: 4

Prep time: 80 minutes

INGREDIENTS

1 large ripe avocado (peeled and de-stone)

1 large ripe banana (peeled and chopped
into 2 – 3 tbs)

70% cocoa powder

2 - 3 tsp pure maple syrup (to taste)

GANACHE

1 tbs Almond Breeze Chocolate

6 squares 70% dark chocolate

2 tsp cacao nibs (for garnish)





METHOD

1

Place avocado, banana, cocoa powder, Almond Breeze and maple syrup in a blender.

2

Pulse until combined and a creamy mixture is formed.

3

Spoon into small ramekins or shot glasses and smooth the tops with a spoon.

4

Place all the ganache ingredients in a microwave proof bowl and heat in the microwave, until the chocolate melts. Once melted stir well to combine.

5

Spoon a little ganache, on the top of each mousse.

6

Chill in the fridge for 1 hour.

7

Sprinkle with cacao nibs to serve.





CHOCOLATE PROTEIN PIKELETS

Recipe created by @brokencrayons.stillcolour

SERVES: 4

Prep time: 20 minutes

INGREDIENTS

1 and 1/2 cups self-raising flour

2 tbsp sugar

Pinch of salt

1 tbsp protein powder

1 cup Almond Breeze Chocolate

3 tbsp oil

1 egg

Melted chocolate or chocolate spread to
drizzle on top





METHOD

1

Whisk together flour, sugar, salt and protein powder in a large bowl.

2

Add Almond Breeze, 2 tbsp of oil and the egg. Whisk until smooth.

3

Coat the pan with oil and heat over medium heat.

4

Pour a spoonful of batter onto the hot pan and cook for three minutes.

Turn the pikelet over and continue to cook for another three minutes.

5

Continue step 4 until all the batter has been used.

6

Stack pikelets on a plate and drizzle on melted chocolate.





HALLOWEEN CUPCAKES

Recipe created by @Chickeemum

SERVES: 12

Prep time: 40 minutes

INGREDIENTS

Cupcakes

1 cup caster sugar

1 1/2 cup flour

1/2 cup unsweetened cocoa powder

1 1/2 tsp baking powder

1 large egg

1 cup Almond Breeze Unsweetened Vanilla

1/2 cup Nuttelex

1 tsp vanilla essence





HALLOWEEN CUPCAKES

Recipe created by @Chickeemum

SERVES: 12

Prep time: 40 minutes

INGREDIENTS

Icing

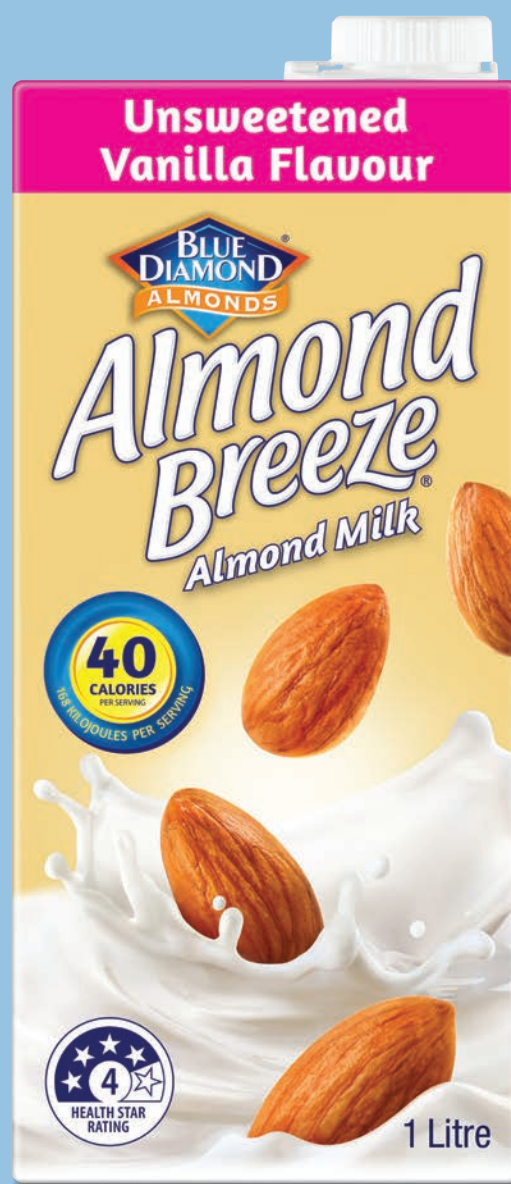
125g Nuttalex at room temp

350g icing sugar

1 tsp Almond Breeze Original

Green food colouring (a couple of drops)





METHOD

1

Pre heat the oven to 180 degrees.

2

Line a cupcake tray.

3

Mix all the 'cupcake' ingredients until combined.

4

Divide the mixture evenly in the cupcake tray.
Bake for 20 minutes.

5

For the icing lightly whip Nuttalex, icing sugar and food colouring. Once combined, add in Almond Breeze and stir.

6

To assemble, add a layer of green icing and a digestive thin on top of all 12 cupcakes.

7

Dip each cone in the melted chocolate and place the cone upside down on each cupcake.

8

Add candy eyes to each cupcake.

9

For the hair, add thin elastic strands on the edge of each hat.





FRENCH TOAST

Recipe created by @summerlove725

SERVES: 2

Prep time: 15 minutes

INGREDIENTS

2 thick slices of white bread

1 cup Almond Breeze Unsweetened Vanilla

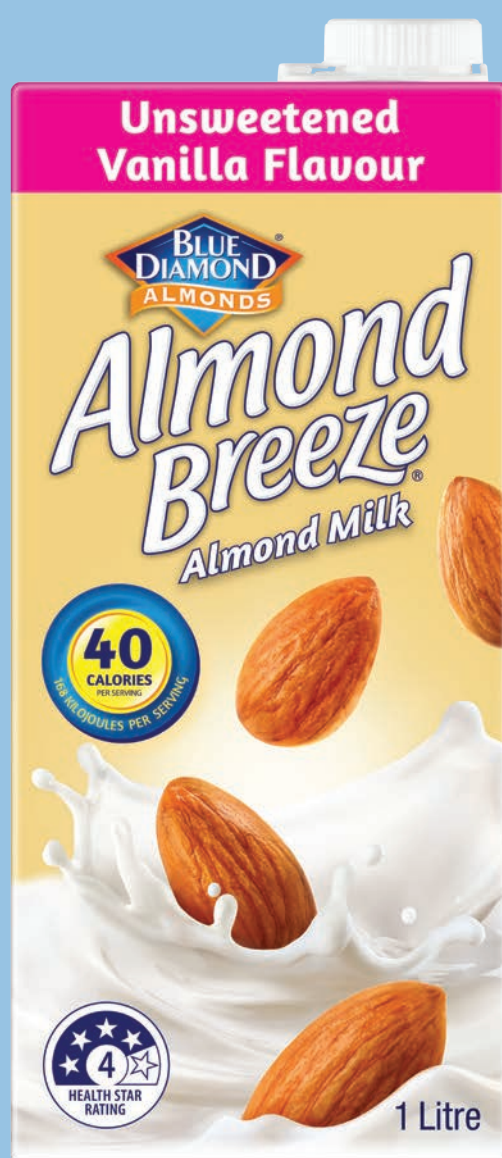
3tsp caster sugar or honey

2 eggs

1tbsp butter

Icing sugar, honey, maple syrup,
ice cream for serving.





METHOD

1

In a shallow dish, whisk the eggs, Almond Breeze and sugar until combined.

2

Cut each slice of bread in half.

3

Soak bread in the egg mixture for 5 minutes or until saturated.

4

Melt butter in a frying pan over medium heat.

5

Cook bread on each side golden, then transfer to serving plate.

6

Sprinkle icing sugar, and serve with honey, maple syrup, or ice cream.





BANANA AND CARROT LOAF

Recipe created by @splorin.simone

SERVES: 5

Prep time: 70 minutes

INGREDIENTS FOR LOAF

1 1/2 cups plain flour

1/2 cup oats

1 tsp baking powder

1 tsp cinnamon

2 medium very ripe bananas, mashed

1/2 cup coconut sugar

1 egg

1 teaspoon pure vanilla extract

1/4 cup unsweetened applesauce

1/3 cup Almond Breeze Unsweetened

1 cup grated carrots

2 tbsp melted coconut oil

1/2 cup chopped walnuts

(some for sprinkling on
top as well)





SERVES: 5

Prep time: 70 minutes

INGREDIENTS FOR ICING

2 cups raw cashews soaked overnight

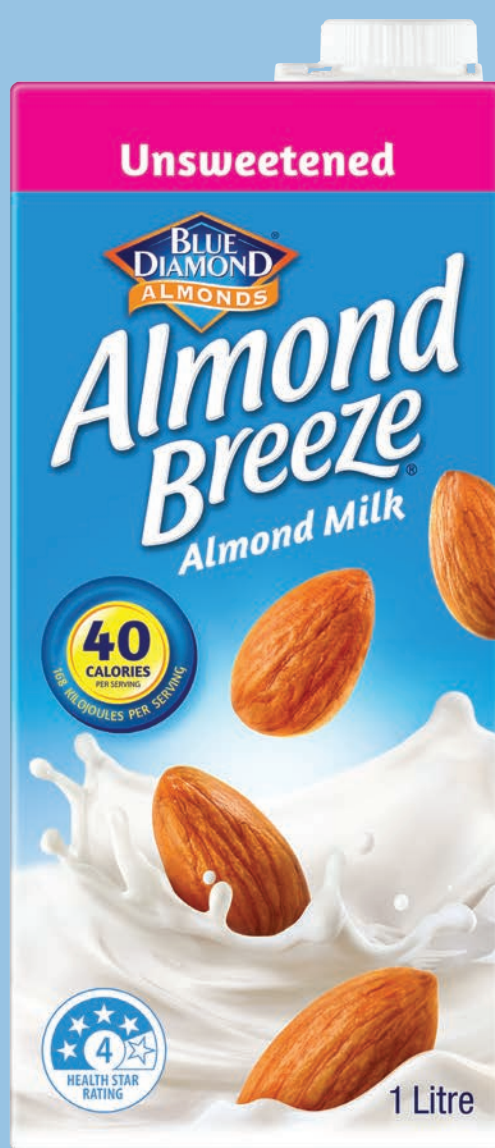
1/3 cup pure maple syrup

2 tbsp fresh lemon juice to taste

1/4 cup Almond Breeze Unsweetened

1 tsp pure vanilla extract





METHOD

1

Preheat oven to 180 degrees.

2

Spray loaf pan with non-stick cooking spray.

3

In a large bowl, mix flour, oats, baking powder and cinnamon.

4

In a medium bowl, mix together mashed banana, coconut sugar, egg, vanilla, apple sauce and Almond Breeze until well combined then, fold in carrots.

5

Add melted coconut oil and chopped walnuts to mixture.

6

Pour mixture into prepared loaf pan and bake for 45 minutes.





METHOD

7

Remove from oven and place pan on wire rack to cool.

8

To make icing add the cashews to a food processor and process until a thick paste has formed.

9

Leaving the food processor on, slowly stream the pure maple syrup, lemon juice, and Almond Breeze through the opening.

10

Add the vanilla extract and continue processing until the frosting is smooth and creamy.

11

Spread over cooled bread.
Sprinkle with chopped walnuts.





RICE PUDDING

Recipe created by @brokencrayons.stillcolour

SERVES: 4

Prep time: 45 minutes

INGREDIENTS

1 1/2 cups sushi rice

1/3 cup sugar

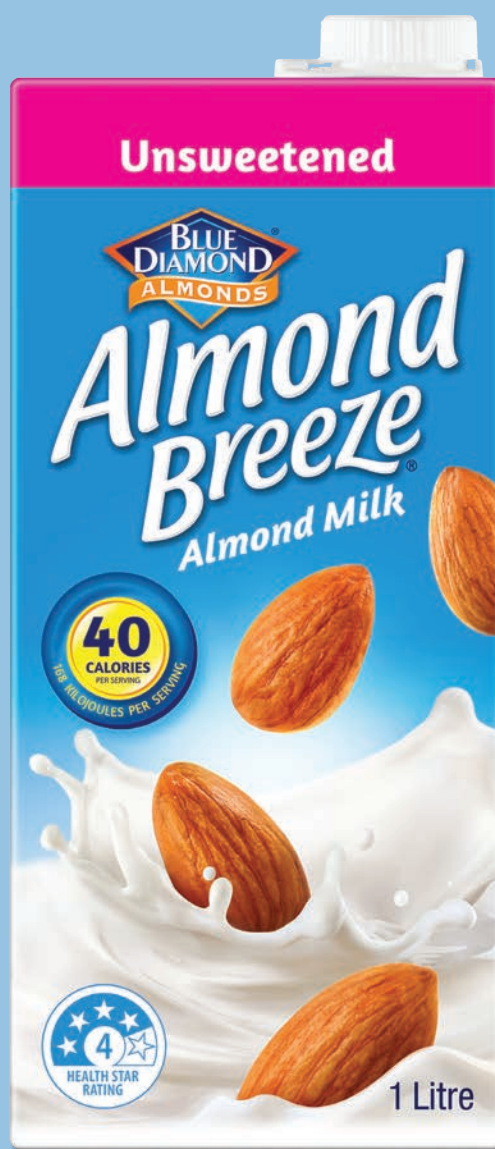
1 tsp vanilla

Pinch of salt

7 cups Almond Breeze Unsweetened

Fresh berries and figs





METHOD

1

Add rinsed rice, sugar, vanilla and salt to a saucepan and one cup of Almond Breeze.

2

Over low heat, continue to stir occasionally until everything has been absorbed.

3

Continue to add Almond Breeze until rice pudding is creamy and thick.

4

Remove from heat and spoon into glasses.

5

Top each jar with berries and figs.





VANILLA BEAN PUDDING

Recipe created by @limvoeung

SERVES: 2

Prep time: 30 mins

INGREDIENTS

2 cups Almond Breeze Unsweetened

1/2 cup sugar

4 tbsp corn-starch

2 tbsp cold water

1/4 tsp salt

1/2 tsp vanilla bean

Toppings:

1 passion fruit and one tbsp honey





METHOD

1

Heat the Almond Breeze over a medium heat and stir in the sugar.

2

In a small bowl mix corn-starch with 2 tbsp of cold water.

3

Slowly pour the corn-starch mixture into the Almond Breeze pan, whisking constantly.

4

Add in salt and vanilla and stir until thickened.

5

Bring the mixture to a boil for 15 seconds and remove from the heat.

6

Pour mixture into serving moulds.

7

Cover with cling film and refrigerate until set or until your desired temperature.

8

Add your desired toppings.





Breezed it!