



# Tasty Recipes





**THE CLEVER  
PRODUCT RECIPES  
ARE OF A HIGH  
NUTRITIONAL  
STANDARD AND  
SUITABLE FOR A WIDE  
RANGE OF PEOPLE.**



# WHAT IS MADE EASY?

Aimia Foods have collated some of their best selling foodservice lines in a new range entitled 'Made Easy'. The range comprises drinks, desserts and baking ingredients that are either ready to consume or can be prepared in seconds with the addition of water.

## **EASY**

All of our products are EASY to make. Either add water or ready to consume.

## **QUICK**

Due to their simplicity all of our products are QUICK to table.

## **NUTRITIOUS**

All of our products contain:

- No artificial colours or flavours
- No artificial sweeteners
- No hydrogenated fats
- No preservatives

## **CATER FOR MORE PEOPLE**

Due to the high quality of ingredients and the way in which our products are formulated they are suitable for vegetarians and coeliacs.

## **ECONOMICAL**

Exceptional low cost per serving.

And now, using our clever products we have created a variety of recipes which are also EASY, QUICK, NUTRITIOUS, ECONOMICAL and suitable for a wide range of people. Throughout the recipe book ingredients which form part of the Made Easy range will be highlighted in red.



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SECTION

# 01

# MOOSEBREAK



**IN ADDITION TO BEING A STANDALONE DESSERT, MOOSEBREAK IS ALSO THE PERFECT INGREDIENT WITHIN MANY OTHER TRADITIONAL PUDDINGS.**

Puddings can be a controversial part of a meal, with canteens often providing a selection of traditional choices such as cake and custard, which are prone to be high in fat. Moosebreak eliminates this worry by providing a delicious, yet healthy alternative. Available in two appealing flavours, strawberry and chocolate, the unique 'add water' product contains only quality ingredients and no artificial sweeteners, hydrogenated fats or preservatives.

Moosebreak is easy and quick to make – simply add water to the mix and whisk for three minutes to create a light and fluffy mousse. As the product contains a high volume of skimmed milk powder, which is nutritionally identical to fresh skimmed milk, it is a great way to deliver calcium and protein.

*N.B Try using a fruit coulis drizzle to decorate as an alternative to icing sugar*



# MISSISSIPPI MUD PIE



## INGREDIENTS:

175g BUTTER OR MARGARINE  
 300g DIGESTIVES (CRUSHED)  
 200g CHEESECAKE FILLING MIX  
 200g CHOCOLATE MOOSEBREAK  
 1tbsp ICING SUGAR  
 1tbsp COCOA POWDER  
 470ml WATER

*N.B add 25g of Freshers Cocoa Powder to the crushed biscuits for a chocolate base*

## PREPARATION:

**To make the base:** melt the butter in a saucepan, add crushed digestives and mix well, press into a 25cm x 35cm tin and chill.

**For the filling:** place the required amount of cold water into a bowl to make the cheesecake mix. Separately make the Chocolate Moosebreak by adding the powder to the 470ml of cold water and mixing for approx. **3 minutes**.

Once they are ready combine both mixes into one bowl and whisk on a medium speed for 1 minute. Spread over the base and chill for an hour before serving.

Mix the icing sugar and cocoa together and dredge the top using a fine sieve.



# STRAWBERRY SHORTCAKE STACK



## INGREDIENTS:

125g BUTTER  
 55g CASTER SUGAR  
 180g PLAIN FLOUR  
 150g STRAWBERRY MOOSEBREAK  
 350ml WATER  
 1tbsp ICING SUGAR (TO DUST)  
 FRESH STRAWBERRIES TO DECORATE

## PREPARATION:

Beat the butter and the sugar together till smooth. Stir in the flour to make a smooth paste. Gently roll until mixture is 1cm thick, cut into rounds, place on baking tray and chill for about 20mins. Bake in a pre-heated oven (190c) for 15-20 mins or until light golden brown, place on wire rack to cool.

Make up the Moosebreak as directed, pipe or spoon mixture onto shortcake base, place a second shortcake biscuit on top and repeat process, place a third shortcake biscuit on top and dust with icing sugar to decorate.



# CHEESE CAKE

STRAWBERRY  
OR CHOCOLATE  
MOOSEBREAK



Makes

12

Slices

## INGREDIENTS:

150g	DIGESTIVE BISCUITS
100g	GINGER BISCUITS
100g	BUTTER MELTED
150g	STRAWBERRY OR CHOCOLATE MOOSEBREAK
300g	FRESH STRAWBERRIES
350ml	WATER

## PREPARATION:

**To make the base:** butter and line a 23cm loose-bottomed tin with baking parchment. Put the biscuits in a plastic food bag and crush to crumbs using a rolling pin. Transfer the crumbs to a bowl, then pour over the melted butter. Mix thoroughly until the crumbs are completely coated. Tip them into the prepared tin and press firmly down into the base to create an even layer. Chill in the fridge for 1 hour to set firmly.

**Prepare the Strawberry / Chocolate Moosebreak:** empty approximately 150g of Moosebreak into a bowl of 350ml cold water and whisk for approx. **3 minutes**.

*Once the Moosebreak has set decorate with fresh strawberries...*



# SUMMER SURPRISE

STRAWBERRY  
OR CHOCOLATE  
MOOSEBREAK



moosebreak

## INGREDIENTS:

100g BLUEBERRIES  
175g STRAWBERRIES  
100g RASPBERRIES  
150g STRAWBERRY MOOSEBREAK  
350ml WATER

## PREPARATION:

Add 150g of Strawberry Moosebreak to 350ml water and whisk for approximately 3 minutes.

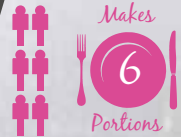
Chop fruit up into small pieces (or alternatively blend) then add to the Moosebreak.

Then either put in the fridge for approximately 1 hour to set or put in the freezer overnight for a refreshing frozen dessert.

*Serve fresh or frozen*

# STRAWBERRY MILLE FEUILLE

STRAWBERRY  
OR CHOCOLATE  
MOOSEBREAK



## INGREDIENTS:

150g STRAWBERRY MOOSEBREAK  
350ml WATER  
500g READY MADE PUFF PASTRY  
1tbsp ICING SUGAR (TO DUST)  
FRESH STRAWBERRIES TO DECORATE

## PREPARATION:

Roll out the puff pastry to approx 5mm/ ¼" thick, cut into nine rectangles approximately twice as long as they are wide and place onto a non-stick baking sheet, place in the oven for 15 minutes until golden-brown and well risen, remove from the oven and allow to cool.

Make up the Moosebreak as directed on the packet, place in the fridge to chill for about 10 minutes.

Carefully cut each piece of pastry in half through the middle to make two thin pieces, pipe / layer Moosebreak onto the pastry base. Then top with a second piece of pastry, repeat the process with the remaining Moosebreak mixture and top with a third pastry sheet, dust with icing sugar and decorate with fresh strawberries.







# FLAPJACKS

## STRAWBERRY OR CHOCOLATE MOOSEBREAK



Makes

30

Slices

### INGREDIENTS:

4½ oz	GOLDEN SYRUP OR CORN SYRUP (6tbsp)
200g	BUTTER
330g	PORRIDGE OATS
150g	STRAWBERRY OR CHOCOLATE MOOSEBREAK
300g	STRAWBERRIES
350ml	WATER



### PREPARATION:

**About 1 hour before service:** prepare the Strawberry / Chocolate Moosebreak by emptying approximately 150g into a bowl with 350ml of cold water and whisk for approx. 3 minutes. Store in a fridge ready to apply to flapjack base.

Butter an 8"x 12" / 20cm x 30cm Swiss roll tin and line the base with baking parchment.

Place the syrup and butter into a large saucepan and heat gently until the butter has melted into the syrup and stir well.

Put the oats into a roomy mixing bowl, add a pinch of salt then pour over the butter and syrup mixture and stir to coat the oats.

Pour the mixture into the prepared tin and spread evenly to fill the tin making sure the surface is even.

Bake in a preheated oven 180C, Gas 4, 350F for 25 minutes or until golden brown. Remove from the oven while the flapjack is still slightly soft, it will harden once cool.

Place the tin on a wire cooling rack and leave in the tin until completely cold. Spread on the Moosebreak and cut into approx. 30 slices.

*Decorate with fresh strawberries and serve.*





# BUTTERFLY CAKES

## STRAWBERRY OR CHOCOLATE MOOSEBREAK



Makes  
18  
Cakes

### INGREDIENTS:

150g	STRAWBERRY OR CHOCOLATE MOOSEBREAK
225g	BUTTER OR MARGARINE, SOFTENED AT ROOM TEMPERATURE (8oz)
225g	CASTER SUGAR (8oz)
4	MEDIUM EGGS
2tsp	VANILLA EXTRACT
225g	SELF-RAISING FLOUR (8oz)
300g	STRAWBERRIES
	MILK – TO LOOSEN
350ml	WATER

When making the Butterfly Cakes with Chocolate Moosebreak why not reduce the self-raising flour to 200g and add 25g of cocoa powder?

### PREPARATION:

Preheat the oven to 180C / 350F / Gas 4.

**Prepare the Moosebreak:** empty approximately 150g of powder into a bowl of cold water (350ml) and whisk for approx. 3 minutes. This can then be left to stand until the sponge is cool – even better if you can put it in the fridge.

**For the sponge:** Cream the butter and the sugar together in a bowl until pale and fluffy. Beat in the eggs a little at a time and stir in vanilla extract. Fold in the flour using a large metal spoon, adding a little extra milk if necessary, to create a batter with a soft dropping consistency.

**Divide the mixture between the paper cases.**

Bake for 20-25 minutes or until golden brown on top insert a skewer in the middle until it comes out clean. Remove from the oven and set aside for 5 minutes, then remove from the tray and place onto a wire rack.

When cool, using a small knife, cut out a circle at the top of each cake and cut these in half. Fill each cake with a spoonful of Moosebreak, carefully press the straight sides of the cut pieces into the cake, then top each with a strawberry.



# BLACK FOREST TRIFLE



Makes

24

Portions

## INGREDIENTS:

- 600g CHOCOLATE SPONGE (HOMEMADE OR BOUGHT)
- 1 can BLACK CHERRY FILLING
- 360g CHOCOLATE MOOSEBREAK
- FRESHERS COCOA POWDER TO DECORATE
- 840ml WATER

## PREPARATION:

Place a layer of Cherry pie filling in the bottom of the serving bowl / glass. Break the chocolate sponge into pieces and arrange on top of the cherry layer.

Make up the Moosebreak as directed on the packet and pour a layer over the sponge and cherry layer, repeat the layers to fill the serving bowl / glass.

Place in the fridge for 1 hour to set.

Dust with Cocoa powder before serving.



# CHOCOLATE ORANGE MUD PIE



Makes  
24  
Slices

## INGREDIENTS:

600g **CHOCOLATE SPONGE**  
(HOMEMADE OR BOUGHT)  
1tin **MANDARIN ORANGES**  
360g **CHOCOLATE MOOSEBREAK**  
**FRESHERS COCOA POWDER**  
**TO DECORATE**  
840ml **WATER**

## PREPARATION:

Break the chocolate sponge into pieces and arrange in the bottom of the serving bowl / glass. Place a layer of mandarin oranges on top of the sponge.

Make up the Moosebreak as directed on the packet and pour a layer over the orange and sponge, repeat the orange and Moosebreak layers to fill the serving bowl.

Place in the fridge for 1 hour to set.

Dust with Cocoa powder before serving.

# CHOCOLATE ORANGE TART



Makes  
12  
Slices

## INGREDIENTS:

1 **LARGE PASTRY CASE**  
150g **CHOCOLATE MOOSEBREAK**  
300ml **ORANGE JUICE**  
**COCOA POWDER TO**  
**DECORATE**

## PREPARATION:

Make up the Moosebreak as directed on the packet but replace the water with pure fresh orange juice. Pour into the pastry case and place in the fridge to set. Once set, dust with cocoa powder and decorate with the mandarin oranges.





# MONTY'S MESS



Makes  
24  
Portions



## INGREDIENTS:

12 BROKEN MERINGUE NESTS  
600g FRESH STRAWBERRIES  
180g STRAWBERRY MOOSEBREAK  
420ml WATER

## PREPARATION:

Remove the stalks and chop the strawberries into small pieces.

Make up the Moosebreak as directed on the packet, add the strawberries and broken meringue pieces and gently mix.

Fill the serving bowl / glass with the mixture and decorate with fresh sliced strawberries.

**Serve immediately**

# STRAWBERRY & GINGER CHEESECAKE



Makes  
20  
Slices

## INGREDIENTS:

175g BUTTER OR MARGARINE  
150g DIGESTIVES (CRUSHED)  
150g GINGER BISCUITS (CRUSHED)  
200g CHEESECAKE FILLING MIX  
200g STRAWBERRY MOOSEBREAK  
470ml WATER

## PREPARATION:

**To make the base:** Melt the butter in a saucepan and add crushed biscuits and mix well, press into a 25cm x 35cm tin and chill.

**For the filling:** Place the required amount of cold water into a bowl, whisk as directed to make the cheesecake mix.

Separately make the Strawberry Moosebreak by adding the powder to the 470ml of cold water and whisk for approx 3 minutes.

Combine the cheesecake mix and Moosebreak and cover the base. Place in fridge for 1 hour before service.





# FRUIT NESTS



Makes  
24  
Portions

## INGREDIENTS:

- 24 **READY MADE MERINGUE NESTS**
- 500g **FRESH STRAWBERRIES**
- 180g **STRAWBERRY MOOSEBREAK**
- 420ml **WATER**

## PREPARATION:

Remove the stalks and slice the Strawberries.  
Make up the Moosebreak as directed on the packet and pipe into each meringue case, place in the fridge to set.  
Once firm, decorate with the sliced strawberries and serve.

# STRAWBERRY FRUIT FLAN

Makes  
10  
Slices

## INGREDIENTS:

- 1 **SPONGE FLAN CASE**
- 150g **STRAWBERRY MOOSEBREAK**
- 300g **FRESH STRAWBERRIES**
- 350ml **WATER**

## PREPARATION:

Remove the stalks and slice the strawberries.  
Place a layer of the sliced strawberries into the flan case, keeping some strawberries aside for decorating later.  
Make up the Moosebreak as directed on the packet and pour over the strawberry filled flan case, put in the fridge to set for about 1 hour.  
Before serving decorate with the remaining strawberries.



SECTION

# 02

## BAKING



**MILFRESH MILK  
POWDER - A  
CONVENIENT  
ALTERNATIVE TO  
FRESH MILK**

Milfresh Milk Powder is especially formulated for drinking and cooking. Basically, it can be used as a substitute for fresh milk. It is easy, simple and quick to make and it is also nutritious.

**A 2kg bag makes the equivalent of 36 pints.**

Milfresh Milk Powder is great because it already has the milk in the ingredients which saves money. It's nutritionally the same as fresh milk, doesn't take up space in the fridge and you don't have to rely on the milkman turning up!

Milfresh can be used in a variety of ways because it tastes just like full fat milk:

Custard	Pancakes
Muffins	Yorkshire Pudding
Cakes	Rice Pudding
Scones	Mashed Potato

To name just a few, it couldn't be easier.

### **CONTAINS:**

Added vitamins – A, C, D and calcium from milk

No preservatives

No artificial colours

No animal fat

Non hydrogenated vegetable fats

# BREAD & BUTTER PUDDING



## INGREDIENTS:

- 25g BUTTER, PLUS EXTRA FOR GREASING (1oz)
- 8 THIN SLICES BREAD
- 50g SULTANAS (2oz)
- 2tsp GROUND CINNAMON
- 350ml MILK MADE WITH MILFRESH MILK POWDER (12fl oz)
- 50ml DOUBLE CREAM (2fl oz)
- 2 FREE-RANGE EGGS
- 25g GRANULATED SUGAR (1oz)
- NUTMEG, GRATED, TO TASTE

## PREPARATION:

Grease a 1 litre/2 pint pie dish with butter. Cut the crusts off the bread. Spread each slice on one side with butter, then cut into triangles. Arrange a layer of bread, buttered-side up, in the bottom of the dish, then add a layer of sultanas. Sprinkle with a little cinnamon, then repeat the layers of bread and sultanas, sprinkling with cinnamon, until you have used up all of the bread. Finish with a layer of bread, then set aside.

Gently warm the milk and cream in a pan over a low heat to scalding point. Don't let it boil. Crack the eggs into a bowl, add three quarters of the sugar and lightly whisk until pale. Add the warm milk and cream mixture and stir well, then strain the custard into a bowl. Pour the custard over the prepared bread layers and sprinkle with nutmeg and the remaining sugar and leave to stand for 30 minutes.

**Preheat the oven to 180C/355F/Gas 4.**

Place the dish into the oven and bake for 30-40 minutes, or until the custard has set and the top is golden-brown.



# SCONE PASTRY



## INGREDIENTS:

- 225g SELF-RAISING FLOUR (8oz)  
PINCH OF SALT
- 55g BUTTER (2oz)
- 25g CASTER SUGAR (1oz)
- 150ml MILK MADE WITH MILFRESH  
MILK POWDER (5fl oz)
- 1 FREE-RANGE EGG, BEATEN, TO  
GLAZE (ALTERNATIVELY USE A  
LITTLE MILK)

## PREPARATION:

Heat the oven to 220C/425F/Gas 7.

Lightly grease a baking sheet.

Mix together the flour and salt and rub in the butter. Stir in the sugar and then the milk to get a soft dough. Turn on to a floured work surface and knead very lightly. Pat out to a round 2cm/3/4in thick. Use a 5cm/2in cutter to stamp out rounds and place on a baking sheet. Lightly knead together the rest of the dough and stamp out more scones to use it all up.

Brush the tops of the scones with the beaten egg. Bake for 12-15 minutes until well risen and golden.

Cool on a wire rack and serve with butter and good jam and maybe some cream.

# BAKED RICE PUDDING



## INGREDIENTS:

- 200g UNCOOKED SHORT GRAIN  
PUDDING RICE
- 450ml WATER
- 3 EGGS, BEATEN
- 450ml MILK MADE WITH MILFRESH  
MILK POWDER
- 100g CASTER SUGAR
- 1tsp VANILLA EXTRACT
- 1/2tsp SALT
- 60g RAISINS
- 1 PINCH GROUND NUTMEG

## PREPARATION:

Place uncooked rice in a large (3L) saucepan, and add water. Bring to a boil. Reduce heat, and simmer for 25 to 30 minutes.

Preheat oven to 160 C / Gas mark

In a large bowl, combine beaten eggs, milk, sugar, vanilla extract and salt. Mix well. Stir in rice and raisins. Pour into a 20x30cm (8x12 in) baking dish.

Bake uncovered for 30 minutes; stir pudding and sprinkle with nutmeg. Bake additional 30 minutes or until a knife inserted halfway between the edge and the centre comes out clean.



# COCOA

Freshers Fat Reduced Cocoa Powder is perfect for drinking or using when baking in accordance with individual recipe requirements.



Cocoa powder

# MOCHA COFFEE



Makes  
10  
Cups

## INGREDIENTS:

**10 CUPS HOT BREWED COFFEE**

**10tbsp FRESHERS FAT REDUCED  
COCOA POWDER**

**10tbsp WHITE SUGAR**

**20tbsp MILK MADE WITH  
MILFRESH MILK POWDER**

## PREPARATION:

Pour hot coffee into a mug.  
Stir in cocoa, sugar and milk.



# MARBLE COOKIES



Makes

12

Servings

## INGREDIENTS:

- 1/2 cup BUTTER (AT ROOM TEMPERATURE)
- 1/2 cup WHITE SUGAR
- 1 1/2 cups SELF RAISING FLOUR
- 1 EGG, BEATEN
- 2tbsp FRESHERS FAT REDUCED COCOA POWDER

## PREPARATION:

**Pre-heat the oven to 140 degrees.**

Grease a baking sheet.

In a mixing bowl, cream together the sugar and butter. Beat in the egg. Incorporate the flour and blend well. Add the cocoa powder and fold in. Do not over mix in as you want to create a slight marble effect. Shape the mixture into balls, approx the size of a golf ball. Place on the baking sheet and with the palm of your hand, flatten out, not too thin.

Bake in the oven for approx 20-22 mins. The cookies will be cooked when firm on the top. Don't worry if slightly soft to the centre as they will harden when cool. Place on a wire rack to cool down.



# CHOCOLATE CHIP MINI MERINGUES



Makes

40

Portions

## INGREDIENTS:

- 2 EGG WHITES
- 100g CASTER SUGAR
- 1tsp VANILLA EXTRACT
- 3tbsp FRESHERS FAT REDUCED COCOA
- 80g PLAIN CHOCOLATE CHIPS

## PREPARATION:

**Preheat oven to 120 C.**

Line 2 baking trays with parchment.

In a large metal or glass bowl, beat the egg whites on high speed with an electric mixer until soft peaks form. Gradually add sugar while continuing to beat until they hold stiff peaks. Mix in the vanilla and cocoa on low speed, then fold in chocolate chips by hand. Drop small mounds of the mixture onto the prepared baking trays, spacing 2.5cm apart.

Bake for 1 hour in the preheated oven. Turn off oven, and leave the meringues in the oven for 2 more hours, or until centres are dry. Remove from tray and store in an airtight container.



# CHOCOLATE COCOA CAKE



Makes

12

Portions

## INGREDIENTS:

- 250g PLAIN FLOUR
- 400g CASTER SUGAR
- 2tsp BICARBONATE OF SODA
- 2tsp BAKING POWDER
- 85g **FRESHERS FAT REDUCED COCOA POWDER**
- 1 PINCH SALT
- 140g MARGARINE
- 450ml BOILING WATER
- 2 EGGS, BEATEN
- 2tsp VANILLA EXTRACT

## PREPARATION:

**Preheat oven to 180 C / Gas 4.**

Grease and flour a 20x30cm tin. Sift together the flour, sugar, bicarbonate of soda, baking powder, cocoa and salt. Set aside.

Melt the margarine in the boiling water, then stir into the flour mixture until blended. Beat in the eggs, then stir in the vanilla.

Pour cake mixture into prepared tin. Bake in the preheated oven for 30 minutes, or until a skewer inserted into the centre of the cake comes out clean.

Allow to cool.



## MILKBREAK



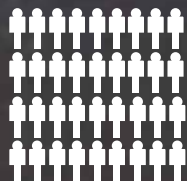
Bringing much needed innovation to a market that has become stagnant in recent years is one of Aimia Foods best selling products – Milkbreak.

Forming a strategic part of the Aimia Foods Made Easy range, this great tasting, add water, milkshake mix has been taking UK canteens by storm not only as a standalone Milkshake drink but as an ingredient in popular, everyday recipes.



## CHOCOLATE MILK MIX

## NO BAKE COOKIES



Makes

36

Portions

## INGREDIENTS:

- 2 cups WHITE SUGAR
- 1/2 tsp SALT
- 1/2 cup BUTTER
- 1/2 cup MILK
- 1/2 cup PEANUT BUTTER
- 3 cups ROLLED OATS
- 1 tsp VANILLA EXTRACT
- 1/2 cup CHOCOLATE MILKBREAK POWDER

## PREPARATION:

In a medium saucepan, over medium heat, combine the sugar, salt, butter and milk. Bring to a boil, then boil for 1 full minute.

Remove from heat and stir in the peanut butter, oats, vanilla and chocolate powder mix. Drop by spoonfuls onto waxed paper.

Let stand until completely cool.





# STRAWBERRY CUSTARD



## INGREDIENTS:

- 36g CORNFLOUR  
18g SUGAR  
1 tsp VANILLA ESSENCE  
45g STRAWBERRY MILKBREAK POWDER  
1 pint MILK MADE WITH MILFRESH MILK POWDER

## PREPARATION:

Mix the cornflour, sugar, vanilla essence with a little of the milk to make a smooth paste. Heat the remaining milk in a pan until nearly boiling. Gradually add the hot milk to the cornflour mix, whisking continuously. Pour the mixture back into the pan and bring to the boil, simmer until thickened.

Whisk in the Milkbreak powder and serve.

# CHOCOLATE RICE PUDDING



## INGREDIENTS:

- 560g SHORT GRAIN PUDDING RICE  
100g GRANULATED SUGAR  
495g CHOCOLATE MILKBREAK POWDER (1 POUCH)  
2.7 ltr WATER

## PREPARATION:

Mix water and Milkbreak together. Place rice, sugar and Milkbreak mixture in an oven proof dish and mix well. Put into steamer / oven.

**Cook for approx 1.5 hours – ensure core temperature is reached 80 degrees C.**

Add a little milk and / or water if pudding becomes too thick.

Keep warm and serve immediately.

# MILKSHAKE SURPRISE

THIS CAN ALSO BE DONE USING JUICEBREAK  
FOR A FRUITY SURPRISE DRINK OR ZING FOR A

## FIZZY, FRUITY HIT!!!!



## INGREDIENTS:

330g CHOCOLATE OR STRAWBERRY  
MILKBREAK POWDER

1800ml WATER

20 SCOOPS OF VANILLA  
ICECREAM

## PREPARATION:

Add 330g Chocolate Milkbreak mix to 1800ml of water and mix. Pour out evenly into 20 cups. Add one scoop of vanilla ice cream to the top of the Milkshake.

# MILKY MOO'S



Makes  
20  
Ice lollies

## INGREDIENTS:

165g CHOCOLATE MILKBREAK  
POWDER

165g STRAWBERRY MILKBREAK  
POWDER

1800ml WATER

## PREPARATION:

Add 165g Chocolate Milkbreak mix to 900ml of water. Mix then pour into plastic cups to just under half way. Place in the freezer for approx 3 hours. Add 165g Strawberry Milkbreak mix to 900ml of water. Top up the plastic cups with the frozen Chocolate Milkbreak. Place in the freezer for approx 3 hours.

Serve when frozen.



# CHOCOLATE BISCUITS



Makes  
20  
Portions

## INGREDIENTS:

170g CHOCOLATE MILKBREAK  
POWDER

300g BUTTER

110g SUGAR

450g PLAIN FLOUR

4 LARGE EGG YOLKS

## PREPARATION:

Mix all the ingredients together. Then roll out to approximately 5mm thickness and use a biscuit cutter to get the required size of biscuit. Place in the oven for approx 10 minutes.

Leave to cool then serve.



# JUICEBREAK & ZING



juice break | ZING

## JUICEBREAK

Juicebreak is the ideal soft drink solution. This easy to make juice drink contains approximately 68% juice, is free from artificial sweeteners, contains no preservatives, colours, flavours or added sugars. It is the perfect, refreshing drink for all ages.

## ZING

These refreshing, healthy drinks are ideal for all ages. Available in 3 flavours – Apple, Berry and Tropical, they contain a minimum 70% fruit juice and deliver one of your five-a-day. Zing is purely fruit juice and sparkling water and has no added sugars, preservatives, colourings or additives.



## SMOOTHIES



### INGREDIENTS:

- 1 SMALL BANANA  
140g OF A COMBINATION OF  
BLACKBERRIES,  
BLUEBERRIES, RASPBERRIES  
AND / OR STRAWBERRIES  
1 portion APPLE AND BLACKCURRANT  
JUICEBREAK  
WATER

### PREPARATION:

Blend the banana with the berries and add Juicebreak to taste.

*Why not freeze Juicebreak or Zing in a small plastic cup as an alternative dessert during the summer months?*





FOR MORE INFORMATION GO TO:

[www.simplymadeeasy.co.uk](http://www.simplymadeeasy.co.uk)

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