



made
easy

14 QUICK, EASY & DELICIOUS RECIPES

Using the Made Easy range from Aimia Foods

desserts & baking- but made easy



Experts in Foodservice, Aimia Foods showcase their specially created products through their Made Easy range. Designed to do what it says, Made Easy products have been produced to make the lives of caterers exactly that- easier.

- Desserts, drinks & baking ingredients
- Just add water
- Make in a matter of seconds
- Low cost per serving
- Versatile- serve on their own as part of a recipe

With the caterer always our priority when designing products, each one is made to tick the following boxes, ensuring we can cover as many of our customer's requirements as possible.

Quick

Due to their simplicity, all of our products are quick to table.

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.

Easy

All products are easy to make. Simply add water and mix.

Economical

The Made Easy range boasts exceptionally low cost per serving.

Nutritious

All of our products contain:

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



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the product range

Moosebreak

Served as a stand-alone dessert or as a component of more complex recipes, the light and fluffy texture of Moosebreak is popular with caterers nationwide. This versatile ingredient makes it easy to serve high quality, visually appealing desserts in seconds. Simply add water to the mix and whisk for five minutes, creating a light and fluffy mousse, which can be stored and served ambient, or chilled.

- ✓ 450g resealable pouches- 30 portions per pack
- ✓ Available in Chocolate, Strawberry & Butterscotch
- ✓ Just add water and mix for approx. 5 mins
- ✓ Serve refrigerated, frozen or ambient
- ✓ Made with real milk powder
- ✓ No hydrogenated fats
- ✓ No artificial colours, flavours, sweeteners or preservatives



Milkshake

This add water milkshake is popular with caterers across the UK, not just due to its delicious taste and easy make-up, but also for its fantastic capabilities in baking. Available in both Strawberry and Chocolate flavours, this product saves valuable storage space, eliminating the need for fridges full of milk- instead offering caterers a mix that can be stored ambient in its easy open, easy reseal packaging.

- ✓ 495g resealable pouches- 30 portions per pack
- ✓ Available in Chocolate, & Strawberry
- ✓ Just add water and mix
- ✓ Made with real milk powder
- ✓ Eliminate the need for lots of fridge storage space
- ✓ No hydrogenated fats
- ✓ No artificial colours, flavours, sweeteners or preservatives

Juicebreak



This school friendly add water juice drink which when served as a 230ml serving- also counts as 1 of your 5 a day. Containing approximately 68% fruit juice, this concentrated juice drink is available in Orange and Apple & Blackcurrant, as well as a 3 litre and a 7 litre option.

The bag-in-box format comes complete with a tap, and the option for free of charge Juicebreak measuring jugs, meaning quick make up and consistent taste every time.

- ✓ 1 of your 5 a day (in each 230ml serving)
- ✓ School compliant
- ✓ No artificial colours, flavours, sweeteners or preservatives
- ✓ Available in Orange and Apple & Blackcurrant and 3L and 7L options
- ✓ 6 to 1 dilution
- ✓ 7L box provides caterers with 49 litres of Juicebreak
- ✓ 3L box provides 21 litres of Juicebreak
- ✓ Several pence cheaper and more environmentally friendly than RTD options

Milfresh Original Milk Powder

Milfresh Original is specially formulated for cooking and baking, but also for drinking. It is designed to be used as a substitute for fresh milk - boasting great benefits over fresh, such as taking up less storage space, and no need to be stored in a fridge. Made to manufacturer's instructions, one 2KG bag of Milfresh Original Milk Powder makes the equivalent of 36 pints of milk- and it's quick and easy to do so, by just adding water and mixing.

- ✓ Specially formulated for baking and drinking
- ✓ One 2KG bag makes the equivalent of 36 pints of milk
- ✓ Simply add water & mix
- ✓ Great dissolving abilities
- ✓ Tastes just like fresh
- ✓ Less fridge storage space needed for fresh milk



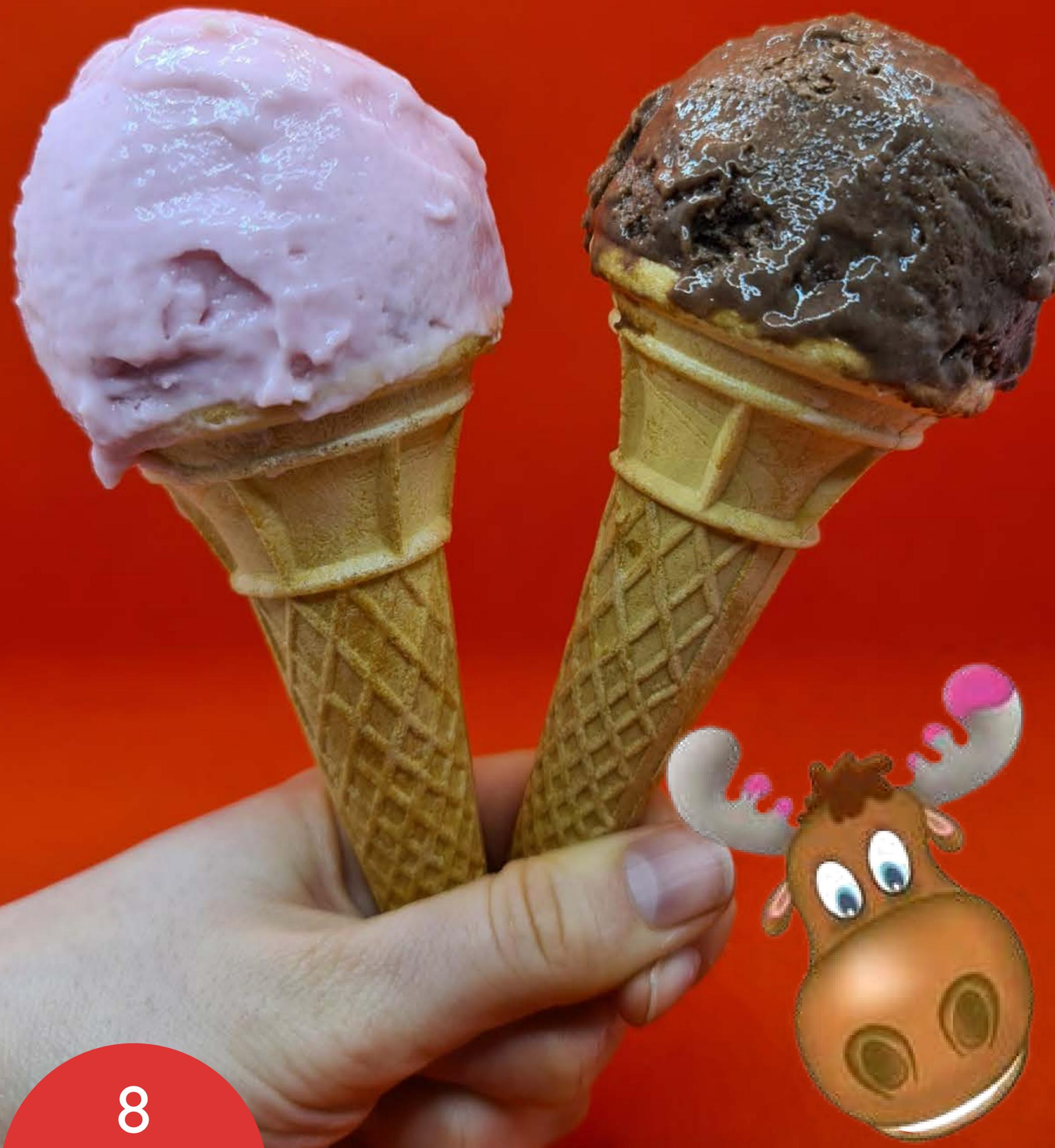
Freshers Reduced Fat Cocoa Powder

This high quality cocoa is popular in care and education environments due to its reduced fat recipe. Delivering rich and delicious results, whether baked into chewy cookies or gooey brownies, or served in a hot drink like a Mocha, it is reliable, consistent and delivers fantastic taste each time, without breaking the bank.

- Foil sealed 1kg bags
- Competitively priced
- High quality, delicious taste
- School compliant
- Less fat does not mean less flavour. Just 10/12% fat compared with 20/22% in ordinary cocoa powders.



moosecream cones



MOOSECREAM CONES

This is a great way to engage children or elderly residents- encourage them to add their own toppings and get creative with flavours

Ingredients

- 150g Strawberry Moosebreak
- 150g Chocolate Moosebreak
- 150g Butterscotch Moosebreak
- 1050ml cold water
- 20 ice cream cones

- **Makes 20**

If freezing Moosebreak to make a frozen Moosecream, use slightly more Moosebreak per person than the usual serving size, as you compact the frozen moose when moulded into scoops

Method

1. Prepare the **Moosebreak** as per packet instructions- mix the flavour in a separate bowl with 350ml of cold water. Repeat for the other flavours separately.
2. Place each bowl in the freezer for 45 mins.
3. Remove from freezer and leave to stand for 10 mins to soften slightly (this makes it easier to scoop).
4. Use the scoop to mould balls of Moosecream and place on top of the cones.

Products:

Moosebreak



chocolate orange clouds



CHOCOLATE ORANGE CLOUDS

The creamy **Moosebreak** gives this dessert a fluffy texture, contrasting against the crunchy pastry texture.

Ingredients

- 3 sheets Jus Rol Puff Pastry
- **360g Chocolate Moosebreak**
- 490ml water
- 350ml orange juice
- 3 large oranges- segmented
- 3 Tbsp milk

To decorate

- 3 Tbsp Freshers Reduced Fat Cocoa Powder
- 3 Tbsp icing sugar

- **Makes 24**

If orange isn't your flavour of choice, simply make the Moosebreak with water and top with any fruit you like- banana, cherry, raspberries, the list goes on!

Method

1. Preheat the oven too 200C/ Gas mark 6/ Fan 180C.
2. Mix the **Moosebreak** with the water and orange juice for approximately 5 minutes, until combined, light & fluffy.
3. Slice each pastry sheet lengthways down the middle, and cut each piece into 8 rectangles.
4. Brush each piece with milk and bake in the oven as per manufacturer's instructions for 10 - 15 minutes until golden and crispy.
5. Remove from oven and allow to cool.
6. Evenly split the Moosebreak mixture between 24 pieces of pastry- we find this easiest using a piping bag, and top each one with another pastry piece.
7. Decorate the top of each with an orange segment and dust with **cocoa powder** and icing sugar.

Products:

Chocolate Moosebreak
Freshers Cocoa Powder





fluffy strawberry sponge

FLUFFY STRAWBERRY SPONGE

This sweet and fruity cake is the perfect light and fluffy texture, filled with creamy strawberry mousse

Ingredients

- 420g self-raising flour
- 300g sugar
- 120g unsalted butter
- 1.5 tsp baking powder
- 1 tsp baking soda
- Pinch of salt
- **75g Strawberry Milkbreak**
- 400ml cold water
- 1 tbsp vanilla extract
- 100g strawberries-chopped

For the frosting

- **200g Strawberry Moosebreak**
- 350ml cold water

• Serves 18

This cake mix doesn't need eggs!
For the frosting, add more Moosebreak than usual to make a thicker consistency.

Products:

Strawberry Milkbreak
Strawberry Moosebreak

Method

1. Preheat oven to 350°F (176°C) and line two round cake tins with liners or by greasing.
2. Prepare the **Milkbreak** by mixing with 400ml water.
3. Mix the flour, sugar, baking powder and salt.
4. In a separate bowl, combine half of the **Milkbreak**, vanilla extract and eggs. Then stir into the dry ingredients.
5. Slowly add the rest of the **Milkbreak** to the batter and mix until well combined. The batter will be very thin.
6. Fill the cake tins evenly and bake for 17 - 23 minutes, or until a toothpick comes out with a few moist crumbs.
7. Prepare the **Moosebreak** as per packet instructions, by mixing with 350ml cold water for approx 5 mins.
8. Remove the cakes from oven and allow to cool for 2 minutes, then remove to a cooling rack to finish cooling.
9. Using a piping bag, pipe each cake with **Moosebreak** on the top, then stack one cake on top of the other and top with chopped strawberries.



chocolate banana pots



CHOCOLATE BANANA POTS

**A chocolatey take on the classic banoffee pie-
because chocolate tastes great with everything!**

Ingredients

- 300g Digestives (crushed)
- 30g Freshers Cocoa Powder
- 300g Chocolate Moosebreak
- 400g Fresh bananas- sliced
- 700ml water
- Individual pots

- **Makes 20**

For a different take on the pots, swap the crushed biscuit base for a pastry or flan base instead and make one large pie

Method

1. Crush the digestives until they are a crumb, and mix in the **Freshers Cocoa Powder**, making sure to leave a little for later for decoration.
2. Prepare the **Moosebreak** by adding 700ml of cold water and mix for approximately 5 minutes or until you achieve the desired fluffy mousse texture.
3. Start filling each pot with a layer of biscuit cocoa crumb, and then alternate between layers of **Moosebreak**, banana and the biscuit cocoa crumb.
4. Finally, sprinkle the remaining cocoa powder over the top to decorate

Products:

Chocolate Moosebreak
Freshers Cocoa Powder



strawberry mousse trifle



STRAWBERRY MOUSSE TRIFLE

Add an extra dimension to trifles with Strawberry Moosebreak.

Ingredients

- 150g Strawberry Moosebreak
- 350ml Water
- 200ml Custard
- 200g Strawberry jelly
- 200g Strawberries
- 12 lady fingers
- Individual pots

- **Makes 20**

In care environments, where an easy to swallow dessert is sometimes necessary, leave out the Lady Fingers or swap to a soft sponge

Method

- 1 Break the lady fingers into pieces and place into the bottom of each individual pot.
2. Prepare the jelly as per manufacturer's instructions and divide into each individual pot and leave to chill for as long as required until cool and set.
3. Whilst jelly is setting, prepare custard as per manufacturer's instructions and leave to cool until completely cold.
5. Once cool, layer the custard on top of the jelly in each individual pot.
4. Prepare the **Strawberry Moosebreak** by mixing with water for approximately 5 minutes, or until fluffy and light.
5. Layer the **Moosebreak** on top of the custard, ensuring all containers are even.
6. Top each mini trifle with some fresh strawberries and any other fruit of your choice.

Products:

Strawberry Moosebreak



banoffee pie



BANOFFEE PIE

A classic favourite simplified so you can enjoy it without any of the stress!

Ingredients

- 120g Butter or Margarine
- 300g Digestives (crushed)
- **200g Butterscotch Moosebreak**
- 400g Fresh bananas- sliced
- 470ml water

- **Makes 20 slices**

This can work with any fruit-crush raspberries and use Strawberry Moosebreak for a different taste!

Method

1. To make base: melt the butter in a saucepan, add crushed digestives (leaving a couple to the side for later), and mix well. Press into the bottom of the individual containers and leave to set.
2. Prepare the **Moosebreak** by adding 470ml of cold water and mix for approximately 5 minutes or until you achieve the desired fluffy mousse texture.
3. Take the individual pots and add a layer of banana slices evenly on top.
4. Add an even layer of **Butterscotch Moosebreak** over the top, and finish with another layer of banana slices to decorate the top.
5. Take the rest of crushed digestives and sprinkle on the top of each portion for decoration.

Products:

Butterscotch Moosebreak



strawberry mix-up sundae



STRAWBERRY MIX-UP SUNDAE

Easy to prepare, easy to make and easy to eat-
the texture and flavour combinations in this
dessert make it perfect for Care environments.

Ingredients

- 300g Chocolate Sponge (Homemade or bought)
- 300g Strawberry Moosebreak
- 700ml Water
- 300g Fresh Strawberries
- 100g Chocolate buttons or chips
- 150g Strawberry Jam
- Individual pots to serve

• **Makes 20**

If in a small group situation, lay the ingredients out in bowls and allow children to build their own sundaes!

Products:

Strawberry Moosebreak

Method

1. Prepare the **Moosebreak** by mixing with the water for 5 minutes.
2. Break the chocolate sponge into pieces and split half across the 24 individual dishes, saving half for later.
3. Split half of the **Moosebreak** across the dishes.
4. Continue the process, but alternating, to evenly split the fresh strawberries, chocolate chips and jam between the pots, making sure to use all of the cake and **Moosebreak**.



frozen juice lollies

FROZEN JUICE LOLLIES

Adding sliced fruit into these lollies is an easy way to get even more fruit into daily diets!

Ingredients

- 140ml Juicebreak Orange
- 860ml water
- 5 large oranges- peeled
- Frozen lolly moulds

- **Makes 20**

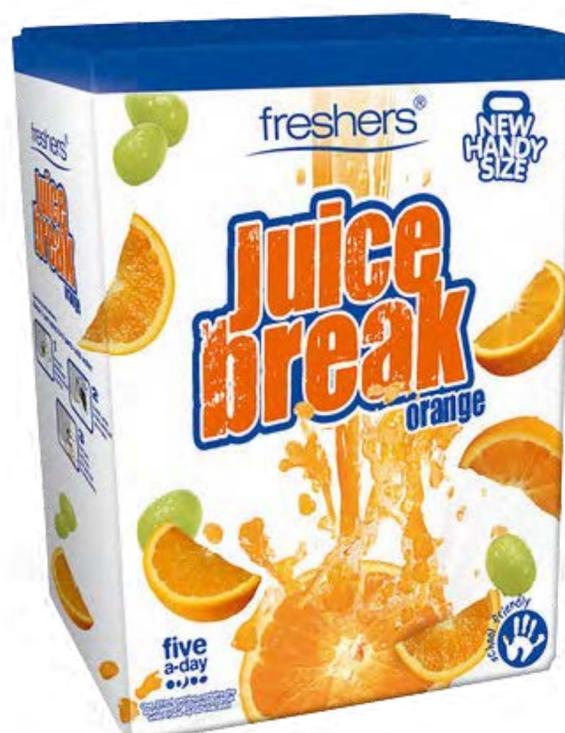
Add any fruits to your lollies- try your favourite summer berries with the Apple and Blackcurrant flavour

Products:

Orange Juicebreak

Method

1. Prepare the oranges by peeling and then slicing into segments
2. Prepare the **Juicebreak** by mixing with the water
3. Carefully pour the mixture into each lolly mould, ensuring to not fill to the very top
4. Place an orange segment into each mould
5. Place in the freezer for at least 12 hours and serve!



fluffy fruit pot



FLUFFY FRUIT POT

Simple, nutritious and delicious. A great way to get fruit into a dessert.

Ingredients

- 300g Strawberry Moosebreak
- 700ml water
- 3 Tbsp Freshers Cocoa Powder
- 1KG tinned fruit
- 3 large oranges- sliced
- **Serves 20**

Method

1. Prepare the **Moosebreak** by mixing with the water for 5 minutes.
2. Layer the fruit and **Moosebreak** in glasses or containers.
3. Use orange slices and **cocoa powder** to decorate the top.

If you want to make this simple dessert look as luxurious as possible, use your favourite glasses or containers.

Products:

Strawberry Moosebreak



chocolate pancakes



CHOCOLATE PANCAKES

Replace the milk in your pancake recipe with chocolate Milkbreak for a chocolate lover's dream.

Ingredients

- 540g flour
- 3 teaspoons baking powder
- 3 large eggs
- **150g Chocolate Milkbreak**
- 810ml water
- 1 tbsp butter- for frying
- 2 Tbsp sugar
- Any toppings of your choice

- **Serves 20**

Make breakfasts more fun by displaying all the different toppings separately and letting people choose and top the pancakes themselves!

Method

1. Make the **Milkbreak** as per instructions on pack, whisking for at least 3 minutes or until all powder is dissolved.
2. In a large bowl, sift together the flour, baking powder and sugar. Make a well in the centre and pour in the **Chocolate Milkbreak** and egg. Mix well until a batter consistency.
3. Heat the butter in a large pan over medium-high heat. Pour or scoop the batter into the frying pan, choosing the size you'd like your pancakes to be.
4. Brown on both sides and serve hot with toppings of your choice.

Products:

Chocolate Milkbreak



strawberry pancakes



STRAWBERRY PANCAKES

An easy way to add a fruity twist to pancakes is replacing the milk with Strawberry Milkbreak

Ingredients

- 540g flour
- 3 teaspoons baking powder
- 3 large eggs
- **150g Strawberry Milkbreak**
- 810ml water
- 1 tbsp butter- for frying
- 2 Tbsp sugar

- **75g Strawberry Moosebreak**
- 105ml water

• **Serves 20**

We like to make our pancakes smaller in size, and have a really tall stack!

Method

1. Make the **Milkbreak** as per instructions on pack, whisking for at least 3 minutes or until all powder is dissolved.
2. Prepare the **Moosebreak** by adding 105ml water and mixing for approx. 5 mins. Leave in fridge until needed.
2. In a large bowl, sift together the flour, baking powder and sugar. Make a well in the centre and pour in the **Strawberry Milkbreak** and egg. Mix until combined well.
3. Heat the butter in a large pan over medium-high heat. Pour or scoop the batter into the frying pan, choosing the size you'd like your pancakes to be.
4. Brown on both sides and serve hot and add Moosebreak and toppings- we love our Strawberry pancakes with red berries!

Products:

Strawberry Milkbreak
Strawberry Moosebreak



brownie oats



BROWNIE OATS

With cocoa powder and vanilla custard, this twist on breakfast oats presents a rich and creamy treat

Ingredients

- 800g rolled oats
- 495g Chocolate Milkbreak
- 2700ml water
- 100g Freshers Reduced Fat Cocoa Powder
- 200g Vanilla custard powder
- 100g Coconut flakes
- Fruit- bananas, blueberries, raspberries
- Nuts- pecans, almonds

• Serves 20

Oats are super versatile. Remove the cocoa and replace the milk with Strawberry Milkbreak for a fruity take on this recipe.

Method

1. Prepare the **Milkbreak** as per packet instructions- mix with 2700ml water.
2. In a saucepan, over a medium heat, add the **Milkbreak**, oats, and **cocoa powder**. Mix well until fully combined.
3. Once warm, add the custard powder and stir for around 8-10 mins or until the mixture is piping hot through out and fully combined.
4. Place into individual bowls and top with any toppings you like: we love a mixture of coconut, fruit and nuts.

Products:

Chocolate Milkbreak
Freshers Cocoa Powder



easy egg custards



EASY EGG CUSTARDS

Using ready-roll puff pastry gives these classic Custard Tarts a Portuguese twist

Ingredients

- 2 Sheets Jus Rol Puff Pastry
- **100g Milfresh Original Milk Powder**
- 800ml water
- 15g butter- for greasing tin
- 8 Egg yolks
- 100g Caster sugar
- Grated nutmeg

- **Makes 20**

A popular way to eat these in Portugal is by adding blueberries into the egg mixture before baking!

Method

1. Pre heat the oven to 200C/ Gas mark 6/ Fan 180C and using the butter, grease a cupcake tray tin..
2. Cut 12 equal circles out of each pastry sheet, big enough to fill the base of each section of the tin, and place them inside.
3. **Make the milk powder** by mixing together with the water until there are no bits of powder visible. Warm the milk in a pan on the hob, until warm, not hot- do not let boil.
4. Make the **milk powder** by mixing together with the water until there are no bits of powder visible. Warm the milk in a pan on the hob, until warm, not hot- do not let boil.
5. In a bowl, beat the egg yolks and sugar until creamy, then pour the warm **milk** onto the egg mixture, stirring well. Put to one side and leave to completely cool with parchment paper over the top to avoid the top layer going hard.
6. Once cool, decant the mixture into a jug, then carefully pour the custard into the pastry cases, filling to the top. Sprinkle each with some nutmeg.
7. Bake for 10 minutes. Then reduce the heat to 180C/ Gas mark 4/ Fan 160C and bake for a further 10-15 minutes, or until the custard is lightly set. Allow to cool before serving.

Products:

Milfresh Original Milk Powder





cocoa coconut biscuits

COCOA COCONUT BISCUITS

These biscuits are the perfect mixture between chewy and crumbly. The coconut gives them a unique texture.

Ingredients

- 260g self raising flour
- **50g Freshers reduced fat cocoa**
- 200g shredded coconut
- 100g raisins
- 1 Large egg- lightly beaten
- 1 Tsp bicarbonate soda
- 2 Tbsp vegetable or coconut oil
- 200g sugar
- **Makes 20**

Add some oats into this recipe and bake into bars for a high energy day time snack bar!

Method

1. Sieve the flour, bicarb soda and **cocoa powder** into a bowl, stir in the shredded coconut, raisins and sugar until well combined.
2. In a bowl, mix together the egg and oil.
3. Add the egg mixture to the dry ingredients. Use hands to mix thoroughly until mixture comes together to form a crumbly dough.
3. Line a baking tray and divide the mixture into 20 generous sized balls. Spaced at least 5cm apart
4. Bake for 10 - 15 minutes until the mixture is spread and cracks appear on the surface. Leave to cool for 10 mins before serving.

Products:

Freshers Cocoa Powder





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