

 **Almond Cow**
The modern way to drink milk.

Almond Cow Kitchen



Celebrate
our
birthday
with us!



4th July Ice Cream Sandwiches

Prep time: 15 min

Run time: Overnight + 1 hour

Servings: 4 sandwiches

These ice cream sandwiches make for the perfect summertime treat. Creamy, dairy-free vanilla ice cream sandwiched between two raw chocolate cookies, dipped in patriotic sprinkles. Celebrate with this healthier sweet treat!

Ingredients

Ice cream

2 cans full fat coconut milk

$\frac{1}{4}$ cup almond milk

$\frac{1}{2}$ cup agave

1 tsp vanilla

Sandwiches

1 cup pecans

1 cup almond flour

1 cup almond pulp (from almond milk)

$\frac{1}{2}$ cup cacao powder

4 Tbsp coconut nectar

2 Tbsp coconut oil

pinch of salt

optional: red, white, and blue sprinkles, for garnish

Directions

To a mixing bowl, add coconut milk, almond milk, agave, and vanilla, and mix well. Transfer mixture into 2 ice cube trays, and store in the freezer overnight.

When ready, blend ice cubes in a high-speed blender (scraping down the sides of the blender as needed), and transfer the creamy mixture into square silicone molds. Place in freezer for at least 1 hour to firm up.

While the ice cream is firming up, add pecans to a food processor and pulse until flour-like. Add almond flour, almond pulp, and cacao powder, and pulse again until mixed. Add coconut nectar, coconut oil, and salt, and continuously process again until dough-like. It should stick together!

Transfer sandwich “dough” to a baking sheet, and flatten it out using a rolling pin (or the bottom of a flat glass).

Using a square-shaped cookie cutter same in size to the square molds, cut into square shaped “cookies”. To make 4 complete ice cream sandwiches, cut 8!

You may have to keep rolling out/flattening the mixture a few times to get 8. Transfer to freezer until ready to serve.

When ready, remove ice cream from the molds, and sandwich them between two chocolate “cookies”. Dip each side in red, white, and blue sprinkles, and enjoy!

Pasta Salad

Prep time: Varies

Run time: Cook pasta as per package instructions

Servings: Varies

Nothing says summertime like a backyard BBQ with a homemade pasta salad. This pasta salad with an Italian dressing, fresh tomatoes, and onions is sure to be one of your family's favorite dishes this summer. Enjoy!

Ingredients

Italian Dressing (Made in the AC)

- 1 ½ cup extra virgin olive oil (collector cup)
- ½ cup red wine vinegar (collector cup)
- ½ cup cashews
- 3 tsp maple syrup
- 3 garlic cloves
- 1 ½ tsp dried oregano
- 1 ½ tsp dried parsley
- 1 ½ tsp dried basil
- 1 tsp fine sea salt or more to taste
- 1½ tsp black pepper or more to taste

Pasta Salad

- 16 ounces tricolor rotini
- 1 cup homemade Italian dressing (made in the Almond Cow)
- 1 pint grape tomatoes halved
- ½ cup sliced black olives
- 1 small orange bell pepper cut into bite-sized chunks (About 1/2 inch)
- small red bell pepper cut into bite-sized chunks (About 1/2 inch)
- ½ cup red onion diced (or ½ of 1 small red onion)
- ½ cup vegan parmesan cheese shredded
- 3 tablespoons fresh parsley chopped (optional)
- salt & pepper to taste

Directions

Italian Dressing

For the dressing, add the EVOO and red wine vinegar to the collector cup. In the filter basket add the remaining ingredients. Press the cow start button and let the machine run until the green light on top is solid green. Combine the contents of the filter basket with the liquid in the collector cup. Stir well and store in an airtight container.

Pasta

Cook pasta according to package directions. Rinse under cold water. Add everything to a large bowl and stir together.

You can serve right away but refrigerating it for a couple of hours brings out even more flavor! Enjoy!

Cajun Mac n' Cheese

Prep time: Not specified

Run time: About 30 minutes

Servings: 6 to 8

Enjoy this Cajun Mac n' Cheese at your next summer get-together or weeknight meal! The perfect combination of spices creates the right amount of heat, smoky flavor, and creaminess.

Ingredients

1 small butternut squash, peeled and cubed into small pieces (about 4 cups)
3 large shallots, diced (about 2 cups)
2 Tbsp avocado oil (or cooking oil of preference)
1 lb. pasta
2 cups vegetable stock
1 batch cashew pulp (link cashew milk)
1 cup raw cashews (soaked in water overnight in the fridge) (link our cashews)
1/3 cup nutritional yeast flakes
2 Tbsp mellow white miso paste
2 Tbsp lemon juice
3 Tbsp smoked paprika
2 tsp sea salt
2 tsp cracked black pepper
1 tsp garlic powder
1 tsp cayenne pepper
1 tsp dried thyme
1 tsp dried oregano
1/2 cup Panko bread crumbs
1/4 cup salted Almond Cow vegan butter, melted
1/2 cup chives, thinly sliced, divided

Directions

Soak the raw cashews overnight in the fridge (or in boiling water for at least 30 minutes).

Preheat the oven to 350°F. Bring a large skillet to medium heat and add the oil to the pan. Add the butternut squash and shallots and cook until the squash is tender and lightly browned, about 15 minutes.

Meanwhile, cook the pasta according to the package directions. Drain and set aside. Place the roasted squash mixture along with nutritional yeast, miso paste, cashew pulp, and spices in a blender along with the (drained) cashews and vegetable stock, then blend until silky smooth (if your blender has a soup option that is even better!) Season to taste.

Afterwards, combine the butternut cashew sauce, 1/4 cup chives, and the pasta until evenly coated. Transfer the mixture to an oven-safe casserole dish, then, in a small mixing bowl, combine the Panko, melted vegan butter and remaining chives. Stir, then sprinkle over the pasta.

Bake in the oven for 10-15 minutes or until golden brown and bubbling. Finally, remove from the oven, dig in, and enjoy!

4th of July Tart

Prep time: 10 min

Run time: 25 min + 2 hours to set

Servings: 9 inch tart,
8-10 slices

This simple and delicious tart is sure to become a family favorite this summer. Gluten-free crust featuring leftover almond pulp, filled with a creamy, dairy-free filling and topped with beautiful, fresh berries.

Ingredients

1 cup gluten-free oats
1/2 cup almond pulp (from almond milk)
1/2 cup almonds
5 tbsp coconut oil (melted)
2 tbsp maple syrup
1 1/2 cans full fat coconut cream
4 tbsp coconut butter
2 tbsp coconut oil
1/4 cup maple syrup
1 tsp agar agar powder

Directions

Preheat oven to 350F. Grease a 9-inch tart pan with coconut oil and set aside.

For the crust add oats and almonds into a food processor. Pulse until combined, add almond pulp, maple syrup and coconut oil. Process into a moist mixture.

Firmly press dough into the tart and press up on the sides as well. Bake for about 10-15 minutes until crust appears golden brown.

Let sit for about 5-10 minutes and then transfer onto a cooling rack.

For the coconut filling heat coconut milk, coconut butter, coconut oil and maple syrup in a small pot over low-medium heat until combined. Turn heat to medium-high until it starts to boil. Add in agar and whisk continuously until the powder has dissolved.

Let sit for about 5 minutes to cool down, then pour coconut mixture into the tart. Transfer into the fridge and let set for about 2 hours.

Garnish with fresh berries and serve. Store in an airtight container in the fridge for up to 2 days.

Classic American Cheeseburger

Prep time: 20 minutes **Run time:** 20 min + Overnight to chill **Servings:** 4

This Classic American Burger is vegan, full of mouth-watering flavors, and features leftover pulp from your Almond Cow! Garnish with your favorite toppings and enjoy!

Ingredients

1 cup mushrooms, sautéed
1 cup brown rice, cooked
1 basket almond cashew pulp, completely strained so no liquid is left
1/2 small-medium sized onion
1 clove of garlic
1 tbsp olive oil, plus more for sautéing
1 tbsp soy sauce
1 tbsp balsamic vinegar
1 tbsp vegan Worcestershire sauce, plus more for brushing
1 tsp paprika
salt and pepper to taste
3 tbsp arrowroot
burger buns of choice
toppings of choice

Directions

Combine the mushrooms, rice, almond cashew pulp, onion and garlic in a food processor or blender. Process until smooth, and transfer mixture to a bowl. Add the olive oil, soy sauce, balsamic vinegar, Worcestershire sauce, paprika, salt and pepper, and stir to combine. Add arrowroot, and mix again.

Form into 4 patties and transfer to the refrigerator to chill overnight (if you're in a rush, let it chill for at least 1 hour, but overnight is preferable).

In a nonstick frying pan over medium-high heat, drizzle a little olive oil. Add the patties and cook until golden brown on each side (approx. 5-6 minutes per side).

Serve with toppings of choice (we served with pickles, onion, lettuce, tomatoes, ketchup, and vegan American cheese) over burger buns of choice.

Almond Pulp Hummus

Prep time: 5 minutes

Run time: 5 minutes

Servings: 4

Hummus makes the perfect dip for crudites or pita or a healthy spread for sandwiches. Traditionally its made from a chickpea base, but you can easily turn your leftover almond pulp into hummus after brewing a batch of classic Almond Cow almond milk!

Ingredients

1 cup almond pulp (from almond milk)
1 lemon, juiced and zested
2-3 cloves of garlic
1/3 cup raw tahini
1 tbsp cumin
dash of Himalayan pink salt
1/4 cup olive oil plus more for garnish
1/4 cup water
cracked pepper, to taste

Directions

After using your AC to make milk, blend 1 cup of the remaining pulp in a blender with the lemon juice and zest. Add to this the garlic, tahini, cumin, Himalayan pink salt, olive oil, and water.

Blend until desired consistency and drizzle with olive oil, lemon zest, and fresh cracked pepper.

BBQ Sauce

Prep time: 5 minutes

Run time: 5 minutes

Servings: Approx. 2 cups

Use your leftover cashew pulp in this bright, flavorful, BBQ Sauce! Enjoy on a burger, with some fries, or how ever you'd like.

Ingredients

1 cup ketchup
1 basket cashew pulp (from cashew creamer)
1/4 cup apple cider vinegar
3 tbsp maple syrup
1 tbsp vegan Worcestershire sauce (or soy sauce)
1/2 tsp salt
1/2 tsp paprika
1/4 tsp pepper
1/2 tsp garlic powder

Directions

Add all ingredients to a food processor or blender, and blend until creamy.

Enjoy on a burger, with some French fries, or whatever else you'd like!

Homemade Pickles

Prep time: 10 minutes **Run time:** 10 min + 48 hours **Servings:** 2 medium-sized jars

Make a delicious and flavorful pickle brine in your Almond Cow in moments for Homemade Pickles! Enjoy these crisp pickles on top of your favorite sandwich or as a snack!

Ingredients

1 cup hot water
1 cup vinegar
2 cloves garlic
1 tbsp salt
1 tsp black peppercorns
1 tsp mustard seeds
1 tsp chili flakes
2 sprigs fresh dill

Directions

Fill the collector cup with water and vinegar. Place collector cup inside the Almond Cow base.

Place the garlic, salt, black peppercorns, mustard seeds, chili flakes, and fresh dill in the filter basket. Attach the filter basket to the top of the Almond Cow and twist in the direction of the close arrow to secure.

Plug in the Almond Cow and press the cow start button. It will run through 3 automatic stages. When the green light stops flashing, it is complete.

Pour liquid from the collector cup over sliced cucumbers in a sanitized jar. Add anything remaining in the filter basket to the jar as well. Bring the mixture down to room temperature (no more than 1 hour), cover with a lid, and transfer to the fridge for at least 48 hours before removing the lid.

Tip: the longer it brines, the better it tastes!

Blue Almond Granita

Prep time: 10 minutes

Run time: 2 hours to set

Servings: 2

Summertime calls for all the frozen treats and this Blue Almond Granita won't disappoint! This cold, sweet, marzipan-flavored granita is not only delicious and easy to make, but will make you happy as can be.

Ingredients

500mL water in the Collector Cup
1 cup almonds
1/4 cup agave
1/2 tsp blue spirulina or butterfly
pea powder (for color)
1/2 tsp almond extract

Directions

Add water and almond extract to the collector cup. Add almonds, blue spirulina, and agave to the filter basket. Place the collector cup inside the base. Attach the filter basket to the top, and the top to the base.

Press the cow start button, and run the machine for 1 full cycle (3 stages). When the green light stops flashing, pour the contents of the collector cup onto a sheet tray, and transfer to the freezer.

After 1 hour, use a fork to scrape the granita, and return it to the freezer.

Repeat the process again in another hour, and serve!

Blue Refresher

Prep time: 5 minutes

Run time: 5 minutes

Servings: 2-4

Like Starbucks refreshers? Then you'll LOVE this homemade Blue Refresher made in just minutes with your Almond Cow!

Ingredients

1 cup water
3/4 cup apple juice
Passion tea, float to 500mL line
(approximately 1/2 cup)
1/2 tsp vanilla extract
1/2 cup coconut shreds
1/2 cup cashews
1/4 cup blueberries
1 tbsp agave, optional
1/2 tsp blue spirulina

Directions

Add water, apple juice, passion tea, and vanilla extract to the collector cup.

Add coconut shreds, cashews, agave, and blue spirulina to the filter basket.

Place the collector cup inside the base, attach the filter basket to the top, and place the top onto the base.

Press the cow, and when the light stops flashing, your Blue Refresher is ready!

Pour over ice and enjoy.

Cosmopolitan

Prep time: Less than 5 minutes

Run time: Less than 5 minutes

Servings: 10 servings

You'll be shocked how easy it is to make a Cosmopolitan in your Almond Cow! Enjoy this sweet and sour cocktail in less than 1 minute.

Ingredients

1 cup cranberries
1 cup limes, peeled and diced
2 1/2 cups vodka
1/2 cup agave
Ice

Directions

Place cranberries in the filter basket. Attach the filter basket to the top of the Almond Cow and twist in the direction of the close arrow to secure.

Add vodka and agave to the base of your Almond Cow. Add enough ice to the base to float the liquid to the MIN line.

Plug in the Almond Cow and press the cow start button. It will run through 3 automatic stages. When the green light stops flashing, it is complete.

Remove contents from the filter basket, but leave the liquid in the base as is. Place peeled and diced limes in the filter basket. Attach the top and press the cow start button.

Once the green light on top stops flashing, your Cosmopolitan is ready to enjoy!