



AlfaBot

Nut Milk Recipe List for Your Nut Milk Machine

1. Classic Almond Milk

- **Ingredients:**
 - 1 cup raw almonds
 - 4 cups water
 - Optional: 1-2 dates for sweetness, 1 tsp vanilla extract



2. Creamy Cashew Milk

- **Ingredients:**
 - 1 cup raw cashews
 - 4 cups water
 - Optional: 1-2 dates for sweetness, pinch of sea salt



3. Rich Hazelnut Milk

- **Ingredients:**
 - 1 cup raw hazelnuts
 - 4 cups water
 - Optional: 1-2 tbsp cocoa powder, 1-2 dates for sweetness



4. Almond-Coconut Blend

- **Ingredients:**
 - 1/2 cup raw almonds
 - 1/2 cup shredded coconut
 - 4 cups water
 - Optional: 1-2 dates for sweetness, 1 tsp vanilla extract



5. Macadamia Nut Milk

- **Ingredients:**
 - 1 cup raw macadamia nuts
 - 4 cups water
 - Optional: 1-2 dates for sweetness, pinch of cinnamon

6. Walnut Milk

- **Ingredients:**
 - 1 cup raw walnuts
 - 4 cups water
 - Optional: 1-2 dates for sweetness, pinch of nutmeg

7. Pecan Milk

- **Ingredients:**
 - 1 cup raw pecans
 - 4 cups water

8. Brazil Nut Milk

- **Ingredients:**
 - 1 cup raw Brazil nuts
 - 4 cups water
 - Optional: 1-2 dates for sweetness, 1 tsp vanilla extract

9. Pistachio Milk

- **Ingredients:**
 - 1 cup raw pistachios
 - 4 cups water
 - Optional: 1-2 dates for sweetness, pinch of cardamom

10. Mixed Nut Milk

- **Ingredients:**
 - 1/4 cup raw almonds
 - 1/4 cup raw cashews
 - 1/4 cup raw walnuts
 - 1/4 cup raw hazelnuts
 - 4 cups water
 - Optional: 1-2 dates for sweetness, 1 tsp vanilla extract



Instructions for All Recipes:

1. **Soak the Nuts:** Soak the nuts in water for at least 4-8 hours or overnight for smoother milk.
2. **Drain and Rinse:** Drain and rinse the soaked nuts under fresh water.
3. **Blend:** Add the soaked nuts and water (and any optional ingredients) to your nut milk machine.
4. **Strain (if necessary):** Some machines may require straining the milk through a nut milk bag for a smoother consistency.
5. **Store:** Pour the nut milk into a sealed container and refrigerate. Use within 3-5 days.