



recipe book

MILK **FROTHER**

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a purveyor of artisanal produce of Nigella 2.0.

What we will do is provide you with really high-quality kitchenware and
appliances, that won't cost the kitchen sink.

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designed for everyday use for everyone.

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and longevity rather than extra you don't need.

The perfect blend of affordability and functionality.

At MisterChef, we're committed to keeping things fuss-free. We work
hard to ensure that our products are easy to use, easy on the pocket and
easy to return in the event you're unhappy or something goes awry.





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ice coffee



iced mocha latte



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 1 cup of coffee (hot or iced)
- ice
- 1/4 cup of heavy cream
- 1 tbsp cocoa powder
- 1 tbsp sugar
- mocha syrup
- 1/4 cup almond milk (or your choice of milk)
- toppings of your choice

method

1. First, make your coffee. If you're using hot coffee, let it cool first before icing it.
2. To make the whip, gather the heavy cream, cocoa, and sugar in a small glass and use your Milk Frother to mix until it becomes thick - almost a peanut butter consistency.
3. Line your coffee cup with mocha syrup, then add your ice, coffee, almond milk, and whip.
4. Add your favorite toppings (mocha syrup, marshmallows, chocolate chips, etc.) and enjoy!







vanilla cinnamon whipped coffee



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 1 Cup almond milk or milk of your choice
- 2 Tablespoons boiling water
- 1 Tablespoon granulated sugar
- 2 Teaspoons instant coffee
- 1/8 Teaspoon ground cinnamon
- 1/8 Teaspoon vanilla
- Ice

method

1. In a bowl add the boiling water, sugar, instant coffee and froth until very creamy.
2. Mix the milk, vanilla, and ground cinnamon in a glass, mix until everything is integrated.
3. Add the desired amount of ice. If you want the drink hot, do not add the ice and use the milk at the desired temperature.
4. Pour the shaken coffee mixture over the milk in a glass. Sprinkle with additional cinnamon and enjoy!



salted caramel cream cold brew



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- Ice
- 1 Cup of cold coffee
- 1/4 Cup caramel syrup
- 1 Cup milk
- 1/2 Cup heavy whipping cream
- Fresh caramel
- Salt

method

1. Place ice into your glass pour in cold brew coffee and add in caramel syrup.
2. In a separate glass froth milk and pour over your cold brew.
3. Froth a tablespoon of fresh caramel and the whipping cream to a thick, creamy consistency and pour over the iced coffee.
4. Top it off with a sprinkle of salt and a drizzle of caramel. Enjoy!







iced caramel macchiato



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- Ice
- 1/3 Cup milk
- 1/4 Cup espresso
- 1 Tablespoon caramel sauce
- 1 Tablespoon vanilla syrup
- 1/4 Cup heavy whipping cream (Option 2)
- Caramel sauce for decoration (Option 2)

method

Option 1

1. In a large bowl froth the milk and vanilla syrup until frothy.
2. In the glass where you are going to serve the coffee, add ice cubes until the glass is 2/3 full. Slowly pour the milk over the ice cubes.
3. Slowly pour the espresso over the top. Drizzle the caramel evenly over your coffee. Stir and enjoy!

Option 2

1. In a large bowl, froth the milk, vanilla syrup and a tablespoon of caramel until frothy.
2. In the glass where you are going to serve the coffee, add ice cubes until the glass is half full. Slowly pour the milk over the ice cubes.
3. Slowly pour the espresso over the top.
4. Place the heavy whipping cream in a bowl and froth until very creamy.
5. Add cream in your glass with the help of a spoon and spread some caramel for decoration. Stir and enjoy.



vanilla sweet cream cold foam



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 8oz Cold Brew
- 1/2 cup of 2% milk
- 1/2 cup heavy cream
- 3 pumps vanilla syrup
- (optional is 2 pumps vanilla to sweeten coffee)

method

1. Froth milk, cream, and vanilla together to make sweet cream. Set aside.
2. Add 2 pumps of vanilla to the bottom of your cup. Add cold brew to your cup.
3. Add Ice leaving at least 2-3 inches of space at the top
4. Top with sweet cream







pumpkin sweet cream cold foam



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 1/4 cup milk
- 1/2 teaspoon of maple syrup
- 1/2 teaspoon pumpkin puree
- 1/2 teaspoon vanilla
- 1/4 teaspoon pumpkin pie spice
- pinch of salt
- 1 1/2 cups cold brew (sweetened with 2-3 pumps vanilla syrup)

method

1. Add sweetened cold brew to a glass. Froth all other ingredients together to make the cold foam.
2. Top cold brew with the pumpkin foam. Add a dash of pumpkin pie spice on top if desired.



affogato



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 12 scoops good-quality vanilla ice cream
- 6 shots hot espresso coffee

method

1. In advance, lay ice cream on a freezer-proof tray and put the tray back in the freezer.
2. Put balls of ice cream into 6 small glasses, and pour a shot of hot espresso coffee over each. Serve straight away, stirring the vanilla ice cream into the hot coffee so that it melts a little.
3. And there you have it, an exquisite dessert in only 5 minutes, enjoy it!







whipped dalgona coffee



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- Ice
- 1 Cup milk
- 1 Cup coffee
- 4 Tablespoons hot water
- 3 Tablespoons brown sugar
- 2 Tablespoons instant coffee
- 1/2 Cup heavy whipping cream
- Cocoa powder

method

1. Place ice into a glass pour in cold brew coffee and pour over cold milk.
2. Put two tablespoons of instant coffee, three tablespoons of brown sugar and 4 tablespoons of hot water in a bowl, and froth.
3. Place the whipped coffee cream on top of the iced coffee and milk mixture.
4. Sprinkle with cocoa powder. Enjoy!



whipped iced coffee



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 2 tablespoons instant coffee granules
- 2 tablespoons sugar
- 2 tablespoons hot water
- 1/2 cup ice cubes
- 1 cup milk

method

1. Combine coffee granules and sugar in medium bowl; use milk frother to mix. Add hot water; beat at medium speed 2-4 minutes or until light, airy and doubled in volume. (Can take up to 8-10 minutes if using whisk.)
2. Fill tall glass with ice; pour milk over ice. Using rubber spatula, spoon coffee fluff over milk. Serve immediately.







iced strawberry matcha latte



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- AIP Coconut Milk Matcha latte chilled
- 1 cup Strawberries puréed (frozen or fresh)
- Whole Strawberries garnish (optional)

method

1. Pour strawberry purée equally into 2 glasses.
2. Fill glasses with ice.
3. Then pour the matcha latte equally in the glasses. Then serve cold garnished with whole strawberries, if using.







coffee



white chocolate mocha latte



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 4 Tablespoons white chocolate
- 5 Tablespoons hot espresso
- 1 Cup hot milk
- 1 Tablespoon sugar (optional)
- 1 Tablespoon vanilla
- 1/4 Cup heavy whipping cream
- White chocolate chips for decoration

method

1. Place the chocolate, sugar, vanilla and hot coffee in a glass and mix until the chocolate is melted.
2. Froth the milk with the help of your milk frother and add it to the coffee.
3. Add the cream in a bowl and froth until very creamy.
4. With a spoon add the cream over the coffee and decorate with white chocolate chips, enjoy!







creamy chocolate coffee



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 1 Chocolate bar
- 1 cup of Coffee
- 1/2 cup Milk
- 1/4 cup Cream
- Cocoa powder

method

1. Put four squares of your favorite chocolate in a glass and pour the freshly brewed coffee and mix with the frother until creamy.
2. Pour two squares of chocolate into the hot milk (60°C or 140°F) and froth until creamy and thick. Add it to the coffee.
3. Place the whipping cream in a bowl and froth until it has a thick, creamy consistency. Spoon the whipped cream over the chocolate coffee.
4. Sprinkle a little cocoa powder for decoration. Enjoy.



maple cinnamon latte



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 2 Cups of hot milk
- 1 Cup freshly brewed espresso coffee
- 4 Tablespoons maple syrup
- 1 Teaspoon ground cinnamon
- 1/2 Cup heavy cream
- Ground cinnamon for garnish

method

1. Add the espresso to a large cup along with the maple syrup and cinnamon; stir until well combined. Add this mixture to the cups where you will serve the coffee.
2. Use your milk frother to froth the milk, then pour it into the cups over the espresso and maple syrup mixture.
3. Place the heavy whipping cream in a bowl and froth until creamy, pour over your coffee and sprinkle a little cinnamon to taste. Enjoy!

COLD LATTE PREPARATION

1. Add the cold espresso to a large cup along with the maple syrup and cinnamon; stir until well combined. Add this mixture to the glasses where you will serve the coffee and pour ice.
2. Use your milk frother to froth the milk, then pour it into glasses over the espresso and maple syrup mixture; mix a little.
3. Place the heavy whipping cream in a bowl and froth until creamy, pour over your coffee and sprinkle a little cinnamon to taste. Enjoy!







pumpkin spiced latte



5 mins
prep



35 mins
froth



1
servings

ingredients

- 1/2 Cup espresso coffee (see recipe here)
- 1 Cup of hot milk
- 3 Tablespoons of pumpkin puree
- 2 Tablespoon sugar
- 1 Teaspoon pumpkin pie spice
- 1 Teaspoon vanilla
- 1/4 Cup heavy whipping cream

method

1. Add the espresso to a large mug (where you will serve the coffee) along with the pumpkin puree, sugar, pumpkin pie spice and vanilla and stir until well combined.
2. Use your milk frother to froth the milk, then pour it into the cup over the espresso and pumpkin mixture.
3. Place the heavy whipping cream in a container and froth until creamy, add over your coffee and sprinkle a little pumpkin pie spice to taste. Enjoy!



whipped brownie mocha



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 2 Tablespoons cocoa powder
- 1 Tablespoon sugar
- 1 Tablespoon of instant coffee
- 2 Tablespoons hot water
- ½ Cup heavy whipping cream
- 1 Cup milk
- Brownie

method

1. Pour the hot milk into a glass and froth to creamy perfection.
2. Froth the cocoa powder, sugar, coffee, water and whipping cream to a thick, creamy consistency.
3. Spoon over the whipped chocolate.
4. Top with a freshly baked brownie. Enjoy!







peppermint mocha coffee



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 3/4 Cup milk
- 2 Tablespoons dark or semisweet chocolate chips
- 1/2 Cup espresso
- 1 Cup water
- 1 Cup sugar
- 2 Teaspoons peppermint extract
- 1/4 Cup heavy whipped cream
- Crushed candy canes

method

1. Combine water and sugar in a medium saucepan and stir well. Bring the mixture to a boil over medium-high heat. Stir to make sure all the sugar is dissolved.
2. Remove from the heat and stir in the peppermint extract. Let cool, then store in the refrigerator in an airtight container.
3. Heat the milk and add the chocolate chips to melt, mix. Add the milk in the glass where you are going to serve the coffee, froth it with your milk frother until it is frothy. Add the coffee and 3 tablespoons of mint syrup.
4. Place the heavy whipped cream in a mug and froth until perfectly creamy. Top your coffee with whipped cream and candy cane pieces. Enjoy!



strawberry hot chocolate



5 mins

prep



5-10 mins

froth



1

servings

ingredients

- 200ml strawberry milk
- 3 tbsp White Chocolate Melted

method

1. Heat milk in your milk frother on high 2 minutes or until hot.
2. Blend with milk frother in melted white chocolate mix until blended.
3. Decorate like the picture above.







hot chocolate



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 200ml Semi-Skimmed Milk
- 60ml Drinking Chocolate or 60g Chocolate Shavings
- Whipped Cream

method

1. Pour the milk into the Milk Frother and press the power button once. Pour the hot, frothed milk into a cup and mix in the chocolate, stirring until smooth.
2. Top with whipped cream and chocolate shavings for extra indulgence.



london fog latte



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 1 packet of Earl Grey tea bag
- 1/2 hot water
- 1/2 cup milk
- 1/2 tsp vanilla extract
- 1 TBS sweetener (sugar, honey, or maple syrup)

method

1. Steep tea in the hot water for 3-2 minutes.
2. Froth the milk and vanilla syrup together. Stir in the sweetener to the hot tea and top with the frothed milk.







frothy coffee



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 8 oz hot coffee
- Mix-ins of your choice (syrup, collagen, cream, etc)

method

1. Make your coffee nice and frothy by mixing in your cream or your collagen.







milkshakes



oreo milkshake



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 4 Oreo Cookies, smashed
- 1-1/2 cups Milk
- 2 cups Vanilla Ice Cream
- 4 tsp Caramel Syrup

method

1. Spoon 1 teaspoon of syrup into each of 4 glasses.
2. Roll each glass to coat bottom and inside of glass. Smash 4 cookies in a plastic small bag; set aside. Quarter remaining cookies; place in blender.
3. Add milk and ice cream; blend until smooth with milk frother or blender. Pour into prepared glasses; top with whipped cream and chopped oreo cookies. Serve immediately.







coffee milkshake



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 3/4 cup (180ml) milk
- 2 tablespoons instant coffee granules
- 2 tablespoons drinking cocoa powder
- 4 - 5 scoops (220g) vanilla ice cream

method

1. Add the milk, coffee, cocoa powder, and ice cream to a blender or milk frother, and blend until smooth and combined.
2. Pour into glasses and serve immediately.



chocolate milkshake



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 5 teaspoons of your favourite % chocolate flakes
- 200ml of dairy or plant based milk
- 3-8 small scoops of soft-scoop ice cream
- A chocolate shaker
- A glass



method

1. Start by making a small hot chocolate. Add milk in your milk frother (about 100ml), then add 5 teaspoons of your favourite chocolate flakes. Heat the milk until hot.
2. Blend for 10 seconds or until all the flakes melt. Then top up with cold milk.
3. Add 3 small scoops of ice cream, blend and then taste. You can add more ice cream depending on your taste preferences.
4. We recommend adding small scoops or teaspoons of ice cream so that your ice cream melts properly.
5. Pour and enjoy your chocolate milkshake.





honey milkshake



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 1/3 cup Honey
- 1 cup milk
- 2 cups vanilla ice cream
- A pinch of cinnamon or to taste

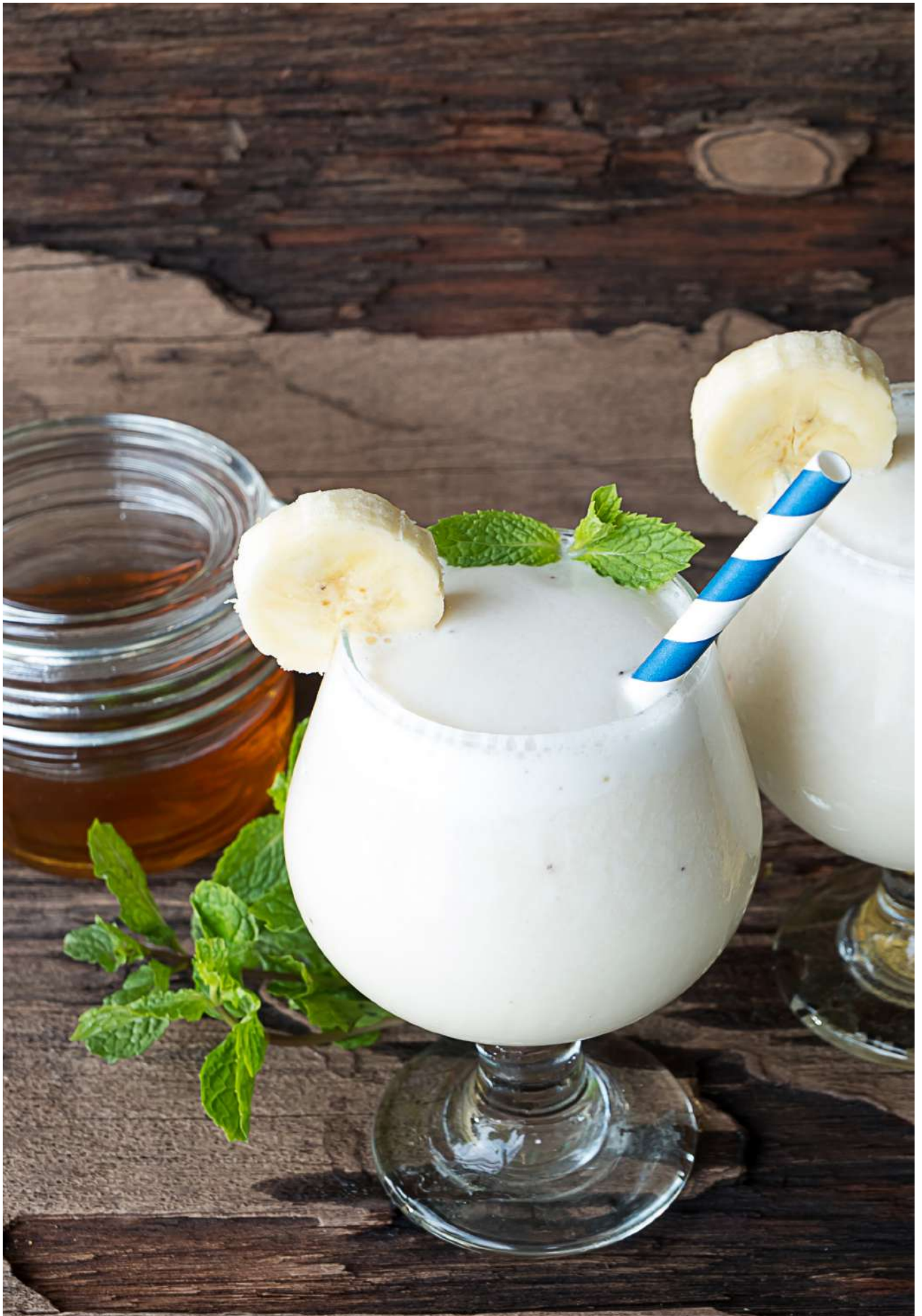
method

1. Place all ingredients in a blender or milk frother.
2. Mix until contents are smooth and evenly combined.
3. Add a pinch of cinnamon as a topping. (Optional)

Recipe Tip

Serve in chilled glasses for an added touch.







strawberry milkshake



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 200g (7 oz) ripe strawberries, hulled
- 180ml (6 fl oz) milk
- 3 scoops vanilla ice-cream

method

1. Place the strawberries and the milk in the jar of the blender or milk frother, and whizz until smooth and uniform in colour. Now add the ice-cream and blend until the texture is light, creamy and frothy.







ice-cream



espresso ice-cream



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 2 Tablespoons of instant coffee
- 2 Tablespoons of brown sugar
- 1 Tablespoon of hot water
- ½ Cup heavy whipping cream
- Chocolate ice cream
- 1 Espresso coffee (see recipe here)
- Instant coffee for decoration

method

1. Put two tablespoons of instant coffee, add two tablespoons of brown sugar, one tablespoon of hot water and mix.
2. Add heavy whipping cream froth to creamy perfection
3. Put three scoops of chocolate ice cream into a separate glass and spoon over the whipped cream coffee.
4. Add coffee espresso and Sprinkle with powdered coffee, enjoy!







chocolate ice-cream



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 2 cups (500 ml) heavy whipping cream
- 1 cup (250 ml) whole milk
- 1/2 cup (125 ml) sugar
- 1/4 cup (60 ml) cocoa powder
- 1 teaspoon (5 ml) vanilla extract

method

1. Combine sugar and cocoa in small bowl.
2. In your milk frother on medium heat, warm cream and milk. When cream and milk mixture is warm, whisk in sugar and cocoa mixture and vanilla. Whisk until sugar is dissolved and mixture is well combined.
3. Chill in refrigerator overnight. When ready to make ice cream, start ice cream maker and pour mixture through hole in lid.
4. Churn for 20-40 minutes or until desired consistency.



vanilla ice-cream



5 mins
prep



5-10 mins
froth



1
servings



method

1. Place the evaporated milk in the fridge for several hours (preferably overnight) until cold.
2. Select a 2-litre container, preferably with a lid. An ice-cream container is perfect. Pour the evaporated milk into the container, add the vanilla and whip for two to three minutes with the milk frother. The mixture will froth up. Continue to whip and beat until it has doubled in size.
3. Dissolve the gelatine in one tablespoon of boiling water. Add the gelatine, alternatively with the sugar, and continue to beat the mixture until soft peaks form.
4. Place a lid or aluminium foil onto the mixture and freeze for several hours (preferably overnight).

ingredients

- 384ml can evaporated milk
- 1/3 cup of sugar
- 1 tsp vanilla essence
- 1 tsp gelatine



strawberry-vanilla ice-cream



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- Roasted Strawberries
- 1 pound fresh strawberries, stemmed and quartered (about 3 1/2 cups)
- 2 tablespoons granulated sugar
- 2 tablespoons light corn syrup or golden syrup
- 1/8 teaspoon kosher salt
- Ice Cream
- 2 cups heavy cream
- 1 cup whole milk
- 1 vanilla bean pod
- 6 large egg yolks
- 1/3 cup granulated sugar
- 1/4 teaspoon kosher salt

method

1. Combine 2 tablespoons milk and cornstarch in a small bowl, stirring until smooth. Combine cream cheese and salt in a large bowl, stirring with a whisk.
2. Combine remaining milk, half-and-half, and next 3 ingredients (through corn syrup) in a medium saucepan. Scrape seeds from vanilla bean; stir seeds into milk mixture in pan, reserving bean for another use. Bring to a boil; boil 4 minutes, stirring occasionally.
3. Add cornstarch mixture; stir with a whisk. Cook, stirring constantly, 2 minutes or until slightly thick. Gradually add milk mixture to cream cheese mixture, stirring until smooth. Return milk mixture to saucepan. Place pan in a large ice-filled bowl until mixture cools, stirring occasionally.
4. Pour mixture into the freezer can of an ice-cream freezer; freeze according to manufacturer's instructions. While ice cream freezes, combine strawberries and 1/4 cup sugar in a small saucepan. Bring to a boil over medium-high heat; cook 5 minutes or until fruit is soft and juice is syrupy. Place pan in a large ice-filled bowl until fruit is cold stirring occasionally.
5. When ice cream is finished churning, transfer to a container suitable for the freezer, alternating spoonfuls of the ice cream with dollops of the fruit. Press a piece of parchment or wax paper directly on the surface of the ice cream, and freeze until firm, about 4 hours. Remove from freezer to soften before serving.





licorice ice-cream



5 mins
prep



5-10 mins
froth



1
servings

ingredients

- 3 1/3 cups whole milk
- 2 cups heavy cream
- 1 cup granulated sugar
- 6 cups all-natural soft black licorice chunks (such as Panda), chopped
- 14 large egg yolks
- 1/4 teaspoon kosher salt

method

1. Stir together milk, heavy cream, and sugar in a medium saucepan.
2. Cook over medium heat, whisking often, until just simmering, 15 to 17 minutes. Remove pan from heat; stir in licorice. Let steep 20 minutes. Pour licorice mixture through a fine wire-mesh strainer into a medium bowl; discard solids.
3. Whisk together egg yolks in a large bowl using your milk frother. Whisking constantly, gradually pour milk mixture into yolks in a slow, steady stream. Stir in salt; return to saucepan. Cook over low, whisking often, until mixture is slightly thickened and coats back of a spoon, about 9 minutes. Let cool 15 minutes.
4. Pour mixture through a fine wire-mesh strainer into a bowl; cover and refrigerate until completely chilled, at least 8 hours or overnight.
5. Pour licorice mixture into bowl of an ice cream maker, and proceed according to manufacturer's instructions. Transfer to a freezer-safe container, and freeze until firm, about 5 hours.



Thank You

FOR YOUR ORDER

**we look forward to your next
purchase with us**

**should you need to contact us please see
details below**

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