

SUMMER SIPS

Hello, readers of *Fine Cooking*! It's Oatly, the Swedish company that invented oatmilk. Our friend at the magazine, Diana Andrews, came up with two recipes for a Creamsicle Smoothie and Iced Irish Coffee. Then, Mike Yamin took some helpful pictures which he was nice enough to share. Enjoy!



OATLY ORANGE SUNRISE SMOOTHIE

Makes One-16 oz. smoothie

One 8-inch bamboo skewer cut to 5-inches

- 3 blueberries
- 3 raspberries
- 3 blackberries
- 1/3 cup (about 3-1/4 oz.) organic frozen orange juice concentrate
- 1-1/2 cups (about 12 oz.) Oatly oatmilk
- 2 tsp. blue agave, more to taste
- 1 tsp. lemon juice
- 1 tsp. pure vanilla extract
- 1/4 tsp. camu powder, optional
- 1/2 cup ice cubes, about 2 oz.

One 1/4-inch slice of a large orange

Thread alternating berries onto the skewer one-inch from the top. Put the skewer on a plastic lined plate and transfer to the

freezer until the berries are mostly frozen, about 4 hours.

Let the frozen orange juice concentrate sit at room temperature for about 5 minutes. Combine frozen orange juice concentrate, Oatly oatmilk, agave, lemon juice, vanilla, and the camu powder, if using, in a blender and puree until smooth, about 1 minute. Add the ice cubes and continue to puree until the mixture is thick and frothy, about one minute more.

Pour the mixture into a large glass, attach the orange slice to the rim, put the frozen berry skewer into the smoothie and serve immediately.

*NOTE; you can eat the berries directly off the skewer or slide them into the smoothie, if preferred. If you can't find an 8-inch bamboo skewer, trim a longer one to size.

OATLY-STYLE FROZEN IRISH COFFEE

Makes One-14 oz. adult drink

- 5 oz. Oatly oatmilk
- 5 oz. favorite bottled unsweetened cold-brew coffee
- 2 oz. Irish whiskey, more to taste
- 2 Tbs. simple syrup, more to taste
- 1 Tbs. pure vanilla extract

Finely grated dark chocolate, for garnish

Dark chocolate-almond biscotti, for garnish

One extra-long dark chocolate dipped thin breadstick or dark chocolate coated pretzel rod

Freeze the Oatly oatmilk and the cold-brew coffee in separate ice cube trays until frozen, about 8 hours or up to overnight.

Combine the frozen Oatly oatmilk, frozen coffee,

whiskey, simple syrup, and the vanilla in a blender and pulse until the frozen Oatly oatmilk and coffee begin to break down into smaller pieces. Then puree until smooth and frosty.

Transfer to a large mug, preferably glass, garnish with the grated chocolate to taste, balance the biscotti on the rim, put the chocolate breadstick into the smoothie. Serve immediately, or let the drink sit for 5 to 6 minutes in order to separate into two distinct layers.

