



Kurma & Oat Milkshake

Susu Kocak Kurma & Oat

INGREDIENTS

- Frozen Dutch Lady Kurma Milk (Add ice cubes to enhance the taste of the milkshake - optional)
- Dutch Lady Kurma Milk
- Instant oats

RAMUAN

- Susu Kurma Dutch Lady beku (Boleh gantikan ais untuk meningkatkan rasa susu kocak)
- Susu Kurma Dutch Lady
- Oat segera

INSTRUCTIONS

- Blend all ingredients together using a blender.

CARA-CARANYA

- Campurkan semua ramuan dengan pengisar.



Kurma Cendol

Cendol Kurma

INGREDIENTS

- 400ml of Dutch Lady Kurma Milk
- Cendol
- Nata de coco
- Sago
- Jelly

INSTRUCTIONS

- Boil the sago.
- Drain and rinse the sago under running cold water.
- Mix all ingredients together.

RAMUAN

- 400ml Susu Kurma Dutch Lady
- Cendol
- Nata de Coco
- Sagu
- Agar-agar

CARA-CARANYA

- Masak sago di dalam air yang mendidih
- Bilas sago yang telah dimasak dengan air sejuk.
- Campurkan semua bahan



Kurma Milk Jelly

Agar-agar Susu Kurma

INGREDIENTS

- 1 litre of Dutch Lady Kurma Milk
- 1 litre of water
- 20g gelatine

INSTRUCTIONS

- Boil 1 litre of water in a pot.
- Add 20g gelatine and sugar (as per your preference) and boil till sugar is dissolved.
- Add 1 litre of milk to the sugar + gelatine mixture and continue to boil.
- Pour into a container and refrigerate for about an hour.

RAMUAN

- 1 liter Susu Kurma Dutch Lady
- 1 liter air
- 20g gelatin

CARA-CARANYA

- Didihkan 1 liter air dalam periuk.
- Tambahkan 20g gelatin dan gula kemudian biarkan ia mendidih sehingga gula larut.
- Tuangkan 1 liter susu dan biarkan ia terus mendidih.
- Tuangkan ke dalam bekas dan sejukkan di dalam peti ais selama satu jam.



Kurma Coconut Pudding

Puding Kelapa Kurma

INGREDIENTS

- 200ml Dutch Lady Kurma Milk
- 40g corn starch
- 50ml light cream
- 15ml condensed milk
- 150ml coconut milk
- 30g sugar
- 50g shredded coconut

INSTRUCTIONS

- Mix 200ml milk and corn starch until smooth (with no lumps) and set aside.
- In a sauce pan, combine 150ml of coconut milk, 50ml of light cream, 30ml of sugar
- Then add in the milk and corn starch prepared earlier and mix
- On low heat, mix all the ingredients together till it thickens
- Add sugar, cook over low heat until sugar is dissolved, keep stirring to prevent it from sticking to the sauce pan.
- Pour the thickened mixture into a container.
- Set aside to cool, and then refrigerate for about an hour.
- Coat the pudding with shredded coconut.

RAMUAN

- 200ml Susu Kurma Dutch Lady
- 40g tepung jagung
- 50ml krim ringan
- 15ml susu pekat
- 150ml santan
- 30g gula
- 50g kelapa parut

CARA-CARANYA

- Campurkan 200ml susu dan tepung jagung, kemudian gaulkan adunan sehingga sebatি.
- Tuangkan susu, krim ringan, santan dan gula ke dalam periuk.
- Tambahkan susu dan tepung jagung yang telah disediakan, gaulkan adunan tersebut.
- Gaulkan adunan sehingga pekat dengan menggunakan api kecil.
- Masukkan gula, masak dengan api kecil sehingga gula larut, sentiasa kacau untuk memastikan adunan tidak melekat pada periuk.
- Tuangkan adunan ke dalam bekas.
- Biarkan adunan tadi sebentar diluar sebelum meketakkannya di dalam peti sejuk selama sejam.
- Salutkan puding dengan kelapa parut.



Banana Milk Marshmallow Pudding

Puding Marshmallow Susu Berperisa Pisang

INGREDIENTS

- 2½ cups Dutch Lady Banana Milk
- 8 eggs
- 10½ ounces marshmallows

INSTRUCTIONS

- In a sauce pot, add milk and marshmallows.
- Stir the ingredients together until they are evenly mixed.
- Add the eggs into the mixture and continue to mix. Transfer mixture into a container and set aside to cool.
- Pour Dutch Lady Chocolate Milk as topping.

RAMUAN

- 2½ cawan Susu Berperisa Pisang Dutch Lady
- 8 biji telur
- 10½ auns (300g) marshmallow

CARA-CARANYA

- Masukkan susu dan marshmallow ke dalam periuk.
- Masak campuran tersebut diatas api yang kecil (missing step).
- Gaulkan sehingga sebatи. Kemudian, campurkan telur. Tuangkan campuran puding ke dalam bekas kegemaran anda dan biarkan sejuk.
- Tuangkan Susu Berperisa Coklat Dutch Lady untuk penambah selera.



Banana Latte Smoothie

Smoothie Latte Pisang

INGREDIENTS

- 1 cup of Dutch Lady Banana Milk
- Ice cubes
- Cold espresso
- Chocolate powder for dusting

INSTRUCTIONS

- Combine Dutch Lady Banana Milk, ice and cold espresso into a blender or smoothie maker.
- Blend ingredients until it thickens
- Pour mixture into a glass.
- Sprinkle chocolate powder for a tasty finish.

RAMUAN

- 1 cawan Susu Berperisa Pisang Dutch Lady
- Ketulan ais
- Espresso sejuk
- Serbuk coklat sebagai hiasan

CARA-CARANYA

- Campurkan Susu Berperisa Pisang Dutch Lady, ketulan ais dan espresso dengan pengisar, ataupun pengisar smoothie.
- Kisar sehingga halus.
- Kemudian, hidangkannya dalam gelas besar.
- Taburkan serbuk coklat untuk menyempurnakan resepi ini.



Banana Milk Pancake Pankek Susu Pisang

INGREDIENTS

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 tablespoon sugar, optional
- 2 eggs
- 2 cups Dutch Lady Banana Milk
- 2 tablespoons cooled melted butter
- Use butter or use neutral oil for cooking

INSTRUCTIONS

- Heat the griddle or large skillet over medium-low heat. In a bowl, mix all dry ingredients together.
- Add the eggs into $1\frac{1}{2}$ cups of milk, add 2 tablespoons of cooled melted butter (if needed).
- Gently mix the ingredients together. Add some milk if texture is too thick.
- Add 1 or 2 teaspoons of butter or oil onto the griddle or skillet. Heat butter or oil, pour batter (using a ladle) onto griddle or skillet, in order to create the size of pancake you desire. Adjust heat whenever necessary. Flip pancakes after bubbles starts popping on the surface and the bottom part of the pancake turns brown/golden.
- Cook until lightly brown and serve hot.

RAMUAN

- 2 cawan tepung serbaguna
- 2 sudu teh serbuk penaik
- $\frac{1}{4}$ sudu teh garam
- 1 sudu gula (tidak wajib)
- 2 biji telur
- 2 cawan Susu Berperisa Pisang Dutch Lady
- 2 sudu mentega cair (tidak wajib)
- 2 susu mentega ataupun minyak masak

CARA-CARANYA

- Panaskan kuali dengan api sederhana rendah. Campurkan bahan kering dalam mangkuk besar yang berasingan.
- Campurkan telur yang disediakan ke dalam $1\frac{1}{2}$ cawan susu, kemudian campurkan dengan 2 sudu mentega cair jika perlu.
- Masukkan bahan basah ke dalam bahan kering secara beransuran. Tambahkan susu sekiranya adunan terlalu pekat.
- Masukkan 1 – 2 sudu teh minyak ataupun mentega ke kuali. Sendukkan adunan ke dalam kuali mengikut kehendak anda. Masak dengan api yang bersesuaian. Terbalikkan adunan apabila permukaan berbuih selepas 2 – 4 minit.
- Masak pankek sehingga kedua-dua belah berwarna keperangan. Hidangkannya segera.



Banana Avocado Milkshake

Susu Kocak Avokado Pisang

INGREDIENTS

- 100ml Dutch Lady Banana Milk
- Avocado
- 200ml frozen Dutch Lady Banana Milk
(add ice cubes to enhance the taste of the milk shake)
- Honey

INSTRUCTIONS

- Blend all ingredients together with blender.

RAMUAN

- 100ml Susu Berperisa Pisang Dutch Lady
- Sebijinya buah avokado
- 200ml Susu Berperisa Pisang Dutch Lady yang beku (Boleh digantikan dengan ketulan ais bagi menaikkan rasa susu kocak)
- Madu

CARA-CARANYA

- Kisarkan semua bahan dalam mesin pengisar.



Banana Milk Crepe

Krep Susu Pisang

INGREDIENTS

- 1 cup of flour
- 2 eggs
- 1 cup of Dutch Lady Banana Milk
- $\frac{1}{4}$ teaspoon salt
- 2 tablespoons butter, melted

INSTRUCTIONS

- In a large mixing bowl, whisk the flour and eggs together. Gradually add in some Dutch Lady Banana Milk and stir. Proceed to add salt and butter; beat until you have a smooth consistency.
- Heat lightly oiled griddle or frying pan (over medium high heat). Pour or scoop (approximately $\frac{1}{4}$ cup) batter onto the griddle for each crepe. Tilt the pan in a circular motion so that the batter coats the surface evenly.
- Cook the crepe for about 2 minutes, until the bottom turns light brown. Flip the crepe over with a spatula. Serve hot.

RAMUAN

- 1 cawan tepung
- 2 biji telur
- 1 cawan Susu Berperisa Pisang Dutch Lady
- $\frac{1}{4}$ sudu teh garam
- 2 sudu mentega cair

CARA-CARANYA

- Gaulkan tepung dan telur. Tambahkan Susu Berperisa Pisang Dutch Lady secara berperingkat dan gaulkan. Tambahkan garam dan mentega, gaul hingga sebat.
- Panaskan kuali, masukkan sedikit minyak dengan gunakan api sederhana besar. Sendukkan adunan ke atas kuali , angarkan $\frac{1}{4}$ cawan adunan untuk setiap krep. Condongkan kuali untuk meratakan adunan sehingga menyelaputi permukaan kuali.
- Masak krep sehingga kuning keemasan. Terbalikkan krep tersebut dengan sudip. Hidangkan segera.



Apam Balik

INGREDIENTS

- 146g all-purpose flour
- 74g rice flour
- 50g castor sugar
- 3g instant dry yeast
- 3g baking soda
- 1g salt
- 102g or 2 small eggs
- 300ml Dutch Lady Banana Milk
- Peanut, white sugar, butter, cream corn in a can

INSTRUCTIONS

- Roast peanuts for 15-17 minutes. Remove skin once peanuts have cooled down.
- Blend peanuts until fine.
- Mix all purpose flour, rice flour, castor sugar, yeast, baking soda and salt together.
- Add eggs, give it a good stir and gently pour in some Dutch Lady Banana Milk into the mixture.
- When batter forms bubbles, filter the batter and let it rest for about 45 minutes.
- Heat pan on low heat and pour batter into pan.
- When mixture starts to bubble, add in butter, sugar, ground peanuts and cream corn as filling.
- Fold the apam balik and repeat until all batter is used.

RAMUAN

- 146g tepung serbaguna
- 74g tepung beras
- 50g gula kastor
- 3g ragi kering segera
- 3g serbuk penaik
- 1g garam
- 2 biji telur
- 300ml Susu Berperisa Pisang Dutch Lady
- Kacang tanah, gula, mentega, jagung berkrim dalam tin

CARA-CARANYA

- Bakar kacang tanah selama 15-17 minit, pisahkan kulit kacang tanah dari kulit luarnya.
- Kisarkan kacang tanah yang dibuang kulitnya.
- Campurkan tepung serbaguna, tepung beras, gula kastor, ragi, serbuk penaik dan garam.
- Tambahkan telur ke dalam adunan dan gaul. Kemudian, tuang Susu Dutch Lady Berperisa Pisang.
- Apabila adunan sudah berbuih, tapis adunan dan rehatkannya selama 45 minit.
- Panaskan kuali dengan api kecil dan kemudian masak adunan tersebut.
- Apabila adunan kelihatan berbuih, tambahkan mentega, gula, kacang dan jagung berkrim sebagai inti.
- Lipat apam balik rangup tersebut dan ulang sehingga adunan habis.



Banana Milkshake with OREO

Susu Kocak Pisang dengan OREO

INGREDIENTS

- Dutch Lady Banana Milk 100ml
- Frozen Dutch Lady Banana Milk 200ml
- OREO Cookies- Chocolate 10 pcs
- Vanilla ice-cream

INSTRUCTIONS

- Crush OREO Cookies into small pieces.
- Put all ingredients into blender and blend.

RAMUAN

- 100ml Susu Berperisa Pisang Dutch Lady
- 200ml Susu Berperisa Pisang Dutch Lady beku
- 10 keping OREO Cookies- Coklat
- Aiskrim berperisa vanila

CARA-CARANYA

- Hancurkan OREO Cookies.
- Campurkan semua bahan ke dalam mesin pengisar. Sebatikannya.





Cheese Dorayaki with OREO

Dorayaki Keju dengan OREO

INGREDIENTS

- 2 eggs
- 25g fine sugar
- 25g honey
- 20g corn oil
- 65g Dutch Lady Full Cream Milk
- 5g baking powder
- 100g cake flour
- 20g fine sugar
- 200g whipping cream
- 50g crushed OREO Cookies- Original

INSTRUCTIONS

- Whisk eggs and add in Dutch Lady Full Cream Milk, corn oil, honey, fine sugar and mix well.
- Sift the mixture , add in cake flour and baking powder and mix well.
- Pre heat non-stick pan on medium small heat and gently pour the batter into the non-stick pan.
- Flip the batter once the bubbles in the pancake start popping and cook till both sides turn golden brown.
- Repeat the steps until batter has finished.
To make the fillings, mix all ingredients together - whipping cream, fine sugar and crushed OREO Cookies- Original.

RAMUAN

- 2 biji telur
- 25g gula halus
- 25 madu
- 20g minyak jagung
- 65g Susu Penuh Krim Dutch Lady
- 5g tepung penaik
- 100g tepung kek
- 20g gula halus
- 200g Krim putar
- 50g serpihan OREO Cookies- Original

CARA-CARANYA

- Pukul telur yang disediakan. Tambahkan Susu Penuh Krim Dutch Lady, minyak jagung, madu dan gula halus ke dalam telur yang dipukul. Sebatikannya.
- Kacau adunan tersebut, masukkan tepung kek dan tepung penaik. Kemudian, gaul hingga sebatik.
- Panaskan kuali kalis lekat dengan api sederhana, masukkan adunan tersebut.
- Terbalikkan adunan apabila permukaannya berbuih. Masak hingga kuning keemasan.
- Ulang proses sehingga adunan habis.
- Kemudian buat inti. Dalam satu manguk, masukkan krim putar,gula halus dan serpihan OREO Cookies- Original kemudian sebatikan bersama.
- Apitkan 2 keping dorayaki dengan inti tersebut



Bomboloni OREO Cadbury Gebu

INGREDIENTS

Ingredients for dough:

- 500g plain flour, high protein
- 1 pack (11g) yeast
- ½ tsp baking power
- 1 tbsp margarine
- 1 egg
- 3 tbsp sugar
- 2 tbsp milk powder
- 1 cup Dutch Lady Fresh Milk, chilled
- ½ cup water
- A pinch of salt

Ingredients for filling:

- ½ cup castor sugar
- 2 bar (320g) CADBURY DAIRY MILK CHOCOLATE
- 1 pack OREO Cookies- Original, crushed

INSTRUCTIONS

- Mix all the ingredients for the dough and knead until the dough becomes elastic (If using hand 15-20min or 10min for mixer).
- Set aside and rest the dough for 30 minutes. Then, punch down the dough and shape it into a round and smaller size. Line it with baking paper to easily transfer into the pan.
- Fry the small dough after it has doubled from the original size.
- Fry over medium heat and drain them in a strainer before coating with castor sugar.
- Prick the edges and penetrate to the center by using scissors.
- Fill doughnuts with filling and ready to enjoy.

RAMUAN

Bahan-bahan untuk doh:

- 500g Tepung gandum, tinggi protein
- 1 paket (11g) yeast
- ½ tsp serbuk penaik
- 1 tbsp marjerin
- 1 biji telur
- 3 tbsp gula
- 2 tbsp susu tepung
- 1 cawan Dutch Lady Susu Segar, sejuk
- ½ cawan air
- Secubit garam

Bahan-bahan untuk inti:

- ½ cawan gula kastor
- 2 bar (320g) CADBURY DAIRY MILK CHOCOLATE
- 1 paket OREO Cookies- Original, dihancur kasar

CARA-CARANYA

- Campurkan semua bahan untuk doh dan uli sehingga doh menjadi elastik (menggunakan tangan 15-20min atau mixer 10min). Ketepikan dan rehatkan doh selama 30 minit.
- Kemudian, tumbuk angin doh dan bentukkan secara membulat dan bersaiz lebih kecil. Lapis dengan kertas pembakar untuk mudah dialihkan ke dalam kuali.
- Goreng setelah doh-doh kecil tadi naik dua kali ganda dari saiz awal.
- Goreng dengan api sederhana dan toskan sebelum salut dengan gula kastor.
- Cucuk bahagian tepi dan tembus ke tengah menggunakan gunting.
- Isikan dengan filling dan sedia untuk dinikmati.





Cheesekut OREO

INGREDIENTS

Ingredients A:

- 250g PHILADELPHIA Cream Cheese
- ½ cup sweetened condensed milk
- ¼ cup Dutch Lady Full Cream Milk, UHT
- A pinch of salt

Ingredients B:

- 250g JACOB'S Cream Cracker Biscuit- Original
- 1 ½ cup Dutch Lady Full Cream Milk, UHT
- 1 ½ pack (200g) OREO Cookies- Original

INSTRUCTIONS

- Whip all ingredients A until the texture is soft/fluffy.
- Pour the full cream milk in a bowl and start soaking the cream cracker biscuits (Ingredients B)
- Start layering with soaked cream cracker until it covers the bottom.
- Followed by a layer of whipped cream cheese.
- Then layer it with crushed OREO cookies.
- Repeat step 3 - 6 and garnish the last layer of cream cheese with crushed OREO cookies.
- Put in the refrigerator for at least 1-2 hours, preferably overnight.

RAMUAN

Bahan A:

- 250g Keju Krim PHILADELPHIA
- ½ cawan susu pekat manis
- ¼ cawan Dutch Lady Susu Penuh Krim, UHT
- Secubit garam

Bahan B:

- 250g Biskut Krim Kraker JACOB'S- Original
- 1 ½ cawan Dutch Lady Susu Penuh Krim, UHT
- 1 ½ paket (200g) OREO Cookies- Original

CARA-CARANYA

- Putar kesemua bahan A sehingga kembang/ gebu.
- Masukkan susu penuh krim dalam satu mangkuk dan mula rendamkan biskut krim kraker (Bahan B).
- Alas bahagian paling bawah dengan krim kraker yang telah direndam.
- Diikuti dengan lapisan keju krim yang telah diputar.
- Kemudian lapisi dengan OREO cookies yang telah dihancurkan.
- Ulangi langkah 3 – 6 dan hiasi lapisan terakhir keju krim dengan biskut oreo hancur.
- Masukkan dalam peti sejuk, sekurang-kurangnya 1-2 jam, sebaiknya semalam.

