

THE
SHMOO

THICKSHAKE

RECIPE BOOK

#shmoothickshakes



freakshakes, tips, toppings and more

Shmoo provides caterers with a simple, quick and easy way of making high quality, great tasting milkshakes.

Our new recipe book means that caterers can now be creative and add new and exciting options to their milkshake menu, without compromising the simplicity of Shmoo.



RECIPES, TOPPINGS, TIPS AND MORE

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UNICORN SHMOO

FOR THE SHAKE

- 125ml semi-skimmed milk*
- Small scoop Strawberry Shmoo powder (13g)
- 1 tsp edible glitter
- 1 tbsp marshmallow syrup

TO TOP

- Melted chocolate
- Squirty cream
- Marshmallow
- Doughnut
- Chocolate sauce
- Sprinkles
- Strawberries
- Nougat
- Strawberry laces/belts

METHOD

1) Dip the rim of the glass into the melted chocolate, ensuring the full rim is fully covered. Pour the sprinkles onto a plate and dip the rim into it, covering as much chocolate as possible. Place in fridge to set.

2) Pour the milk into a jug, adding the Shmoo powder, syrup and edible glitter. Place on the Shmoo machine for 25 seconds until mixture is thick and pour into the glass.

3) Using a sharp object, carefully make a hole in a marshmallow, wide enough to thread a straw through and rest on the rim of the glass.

4) Do the same again with the strawberry and wrap the strawberry belt around the straw, securing it tight with the strawberry.

5) Cut a slit half way up the nougat bar and doughnuts, and attach them to the edge of the glass.

6) Starting from the rim of the glass, working towards the centre, add squirty cream building upwards to add height.

7) To finish, pour the remaining sprinkles over the top and place a strawberry on top of the cream.

* Recipe to make 13oz drink



What's the most magical creature in the universe?
A Unicorn. We think we've created the most magical
freakshake in the universe too. Strawberries, cream,
doughnuts and not to forget edible glitter!



BANANAS FOR SHMOO

FOR THE SHAKE

- 125ml semi-skimmed milk*
- Small scoop banana Shmoo powder (13g)

TO TOP

- 1 scoop chocolate ice cream
- Banana
- Chocolate sauce
- Melted chocolate
- Squirty cream
- Colourful sprinkles
- Foam banana sweets

METHOD

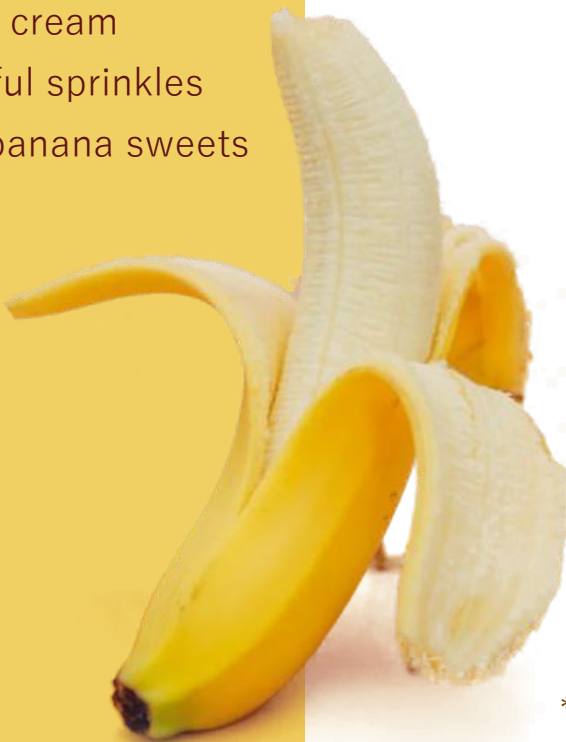
1) Dip the rim of the glass into the melted chocolate, ensuring the full rim is fully covered. Pour the coloured sprinkles onto a plate and dip the rim into it, covering as much chocolate as possible. Place in fridge to set.

2) Pour the milk into a jug and add the Shmoo powder. Place on the Shmoo machine for 25 seconds until mixture is thick and pour into the glass.

3) Carefully place the scoop of ice cream on to the top of the shake, balancing it on the rim of the glass for extra support and add squirty cream.

4) Carefully balance the foam bananas on the rim of the glass, sticking up, and then peel the banana and rest it on top of the shake, balancing it on top of the ice cream.

5) To finish, pour the chocolate sauce over the top of the bananas and ice cream and allow to drip down over the glass.



* Recipe to make 13oz drink

Banana and chocolate - a classic combination! Two of our most popular flavours, so together, they make for a real treat!



CH-ETON

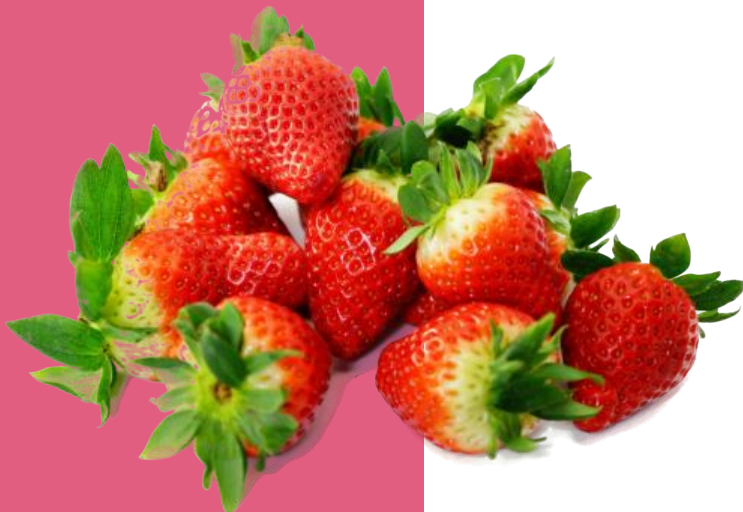
MESS

FOR THE SHAKE

- 125ml ice cold semi-skimmed milk*
- Small scoop strawberry Shmoo powder (13g)

TO TOP

- Meringue nest
- Squirty cream
- Multi-coloured sprinkles
- Strawberry



METHOD

- 1) Pour the milk into a jug and add the Shmoo powder.
- 2) Place on the Shmoo machine for 25 seconds until mixture is thick and pour into the glass.
- 3) Using a skewer or sharp implement, pierce a hole through the strawberry, wide enough for a straw to fit through, and thread the straw through it.
- 4) Pierce a hole through the meringue nest, at an angle ensuring it is wide enough to put the straw through.
- 5) Starting from the rim of the glass and working inwards to the centre, add squirty cream building upwards adding height.
- 6) Pour the sprinkles over the cream.
- 7) Carefully place the straw in to the glass, balancing the strawberry on the rim of the glass to give it extra support.

* Recipe to make 13oz drink

Strawberry, cream and meringue - one of our favourite classic desserts. We've created a real cheat's way of turning this traditional British treat in to a simple, but tasty Shmoo shake!



CHOCOHOOLIC

FOR THE SHAKE

- 125ml semi-skimmed milk*
- Small scoop Chocolate Shmoo powder (13g)

TO TOP

- Squirty cream
- Chocolate doughnuts
- Chocolate of your choice
- Chocolate sauce
- Chocolate sprinkles
- Chocolate biscuits of choice
- Cake sprinkles of any colour

METHOD

1) Dip the rim of the glass into the melted chocolate, ensuring the full rim is fully covered. Pour the chocolate sprinkles onto a plate and dip the rim into it, covering as much chocolate as possible. Place in fridge to set.

2) Once set, holding the glass at an angle drizzle the chocolate sauce inside.

3) Pour the milk into a jug and add the Shmoo powder. Place on the Shmoo machine for 25 seconds until mixture is thick and pour into the glass.

4) Using a sharp object, carefully make a hole in a chocolate biscuit, wide enough to thread a straw through and rest the biscuit on the rim of the glass.

5) Thread the mini doughnuts on to the straw and place it through the hole in the biscuit.

6) Add in any chocolate of your choice, using the rim of the glass to help balance them.

7) Add squirty cream and drizzle chocolate sauce over the top and add any sprinkles to finish.

* Recipe to make 13oz drink



How much chocolate is too much chocolate? There is no such thing! Shmoo chocolate milkshake with chocolate sauce, chocolate biscuits and chocolate doughnuts - we don't think we could fit much more in!



IT'S MINT TO BE

FOR THE SHAKE

- 125ml semi-skimmed milk*
- Small scoop Mint Chocolate Shmoo powder (13g)

TO TOP

- Squirty cream
- Mint choc chip ice cream
- Hundreds and thousands
- Mint flavoured chocolates to garnish
- Chocolate sauce
- Melted chocolate
- Mints
- Mint chocolate sticks
- Bite size chocolate brownies

METHOD

1) Dip the rim of the glass into the melted chocolate, ensuring the full rim is fully covered. Pour the coloured sprinkles onto a plate and dip the rim into it, covering as much chocolate as possible. Place in fridge to set.

2) Pour the milk into a jug and add the Shmoo powder. Place on the Shmoo machine for 25 seconds until mixture is thick and pour into the glass.

3) Using a sharp object, pierce a hole through the brownies and mint chocolates, and thread them carefully onto a bamboo skewer.

4) Carefully place the scoop of ice cream on to the top of the shake, balancing it on the rim of the glass for extra support and add squirty cream.

5) Place into the cup the skewer, chocolate sticks and straw.

6) To finish, pour the chocolate sauce over the top, and allow to drip down over the glass.

* Recipe to make 13oz drink



Chocolate tastes great with pretty much anything. Our mint chocolate Shmoo is a new favourite of all Shmoo fanatics, so we added a few extra treats to make it enough to cure anyone's cravings.



TIRAMISHMOO

FOR THE SHAKE

- 125ml semi-skimmed milk*
- ½ small scoop Cappuccino Shmoo powder (7g)
- ½ small scoop Chocolate Shmoo powder (7g)

TO TOP

- Melted milk chocolate
- Chocolate curls
- 1 scoop chocolate ice cream
- Chocolate wafer curls
- Small chocolate cake bites
- Chocolate cookies
- Squirty cream
- Toffee sauce

METHOD

- 1) Dip the rim of the glass into the melted chocolate, ensuring the full rim is fully covered.
- 2) Pour the chocolate curls onto a plate and dip the rim into it, covering as much chocolate as possible. Place in fridge to set.
- 3) Pour the milk into a jug and add the Shmoo powder.
- 4) Place on the Shmoo machine for 25 seconds until mixture is thick and pour into the glass.
- 5) Carefully place the scoop of ice cream on to the top of the shake, balancing it on the rim of the glass for extra support.
- 6) Slowly add the cakes and cookies of your choice, using the ice cream scoop as a base to build up from.
- 7) Add squirty cream between the cakes and cookies, and alternate between adding the wafers and adding small amounts of cream a bit at a time.
- 8) To finish, drizzle toffee sauce over the top to taste.

* Recipe to make 13oz drink



Want to add something a bit different to your coffee menu?
Our Tiramishmoo milkshake is inspired by the delicious
Italian dessert. Coffee and chocolate - it's sure to be a
popular one.



BLACK FOREST CAKE SHAKE

FOR THE SHAKE

- 125ml ice cold semi-skimmed milk*
- Small scoop chocolate Shmoo powder (13g)
- 1 ½ tbsp Cherry syrup

TO TOP

- Squirty cream
- 4 glacier cherries
- Dark chocolate sprinkles
- Dark chocolate sauce

METHOD

1) Holding the glass at an angle drizzle the chocolate sauce inside.

2) Pour the milk into a jug, adding the Shmoo powder and syrup.

3) Place on the Shmoo machine for 25 seconds until mixture is thick and pour into the glass.

4) Using a skewer or sharp object, pierce a hole through 3 of the glacier cherries, and then carefully thread them on to the straw

5) Starting from the rim of the glass and working inwards to the centre, add squirty cream building upwards adding height.



6) Sprinkle the dark chocolate toppings over the cream.

7) Add the unpierced glacier cherry on top, and carefully place the straw in to the glass, balancing the bottom cherry on the rim of the glass to give it extra support.

* Recipe to make 13oz drink

If a huge slice of black forest gateaux is just a bit too indulgent for you, then try our Black Forest Cake Shake as an alternative. It comes with the same great taste, but without all the guilt afterwards!



SHMOO

SH'MORES

FOR THE SHAKE

- 125ml ice cold semi-skimmed milk*
- Small scoop vanilla Shmoo powder (13g)
- 2 crushed digestives

TO TOP

- 3 digestive biscuits
- Squirty cream
- Marshmallows
- Golden crunch topping

METHOD

- 1) Pour the milk into a jug, adding the Shmoo powder and crushed digestives.
- 2) Place on the Shmoo machine for 25 seconds until mixture is thick and pour into the glass.
- 3) Carefully toast the marshmallows using a flame, until the outsides are brown and toasted and leave to cool for 2 minutes.
- 4) Using a skewer, or sharp implement, pierce a hole hole through the marshmallows, and then thread them onto a straw.
- 5) Pierce a hole through the 3 digestives, at an angle ensuring it is wide enough to thread the straw through.
- 6) Place the digestives one on top of another, resting on the rim of the glass.
- 7) Place the straw through the hole and finally top with squirty cream and golden crunch topping.

* Recipe to make 13oz drink



Who said milkshakes aren't for cold weather? For the perfect autumnal treat, we've mixed classic vanilla with marshmallows and digestive biscuits. Simple - but super tasty!



BIRTHDAY CAKE SHAKE

FOR THE SHAKE

- 125ml semi-skimmed milk*
- Small scoop Vanilla Shmoo powder (13g)

TO TOP

- Squirty cream
- 1 scoop vanilla ice cream
- Colourful sprinkles
- Bite size cake slices
- Ring biscuit
- Strawberry sauce
- Lollypop of choice
- Melted white chocolate
- Butterfly decoration or equivalent

METHOD

- 1) Dip the rim of the glass into the melted chocolate, ensuring the full rim is covered. Pour the coloured sprinkles onto a plate and dip the rim into it, covering as much chocolate as possible. Place in fridge to set.
- 2) After it has set, holding the glass at an angle drizzle the strawberry sauce inside.
- 3) Pour the milk into a jug and add the Shmoo powder. Place on the Shmoo machine for 25 seconds until mixture is thick and pour into the glass.
- 4) Using a sharp object, pierce a hole through the cake slice, wide enough to thread the straw through. Then thread on the ring biscuit and decoration.
- 5) Carefully place the scoop of ice cream on to the top of the shake, balancing it on the rim of the glass for extra support and add squirty cream.
- 6) Gently place in the straw and lollypop, balancing gently on the rim of the glass.
- 7) Finally, use the strawberry sauce and left over coloured sprinkles to pour over the top of the shake and let drip down the glass.

* Recipe to make 13oz drink



If you can't indulge on your birthday- when can you? This freakshake is every child's dream, although we think you can be any age on your birthday to enjoy this.



SHPOOKY SHMOO

FOR THE SHAKE

- 125ml ice cold semi-skimmed milk*
- Small scoop Chocolate Shmoo powder (13g)
- 1 ½ tbsp orange syrup

TO TOP

- Melted milk chocolate
- Golden crunch topping
- 1 regular doughnut
- 1 decorated toffee apple
- Dolly mixtures
- Small orange cake
- Small Halloween caramel biscuit slice
- 2 milk and white chocolate buttons
- Strawberry sauce

METHOD

1) Dip the rim of the glass into the melted chocolate, ensuring the full rim is covered. Pour the golden crunch onto a plate and dip the rim into it, covering as much chocolate as possible.

2) Use some of the melted chocolate to stick the chocolate buttons on to the front of the glass. Place in fridge for five minutes to set.

3) Using a skewer or sharp implement, pierce a hole through the orange cake and dolly mixtures. Thread the cake and some dolly mixtures on to a straw, and use cocktail sticks for the rest, using the cake to stick them in.

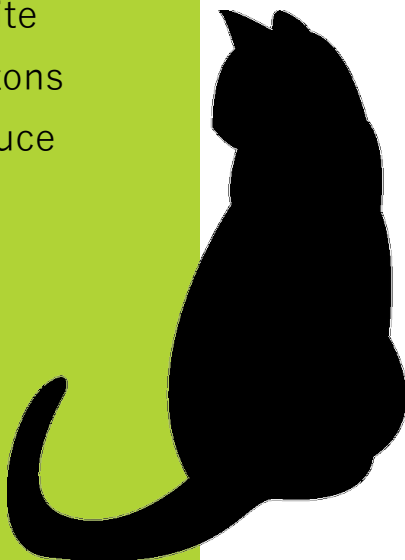
4) Pour the milk into a jug, adding the Shmoo powder and syrup. Place on the Shmoo machine for 25 seconds until mixture is thick and pour into the glass.

5) Balance the doughnut on the rim of the glass and rest the toffee apple gently through the middle.

6) Carefully place the straw through the centre of the doughnut, resting it on the apple.

7) Drizzle strawberry sauce over the dolly mixtures and allow to drip.

* Recipe to make 13oz drink



Halloween is one of our most favourite times of the year- and we packed everything we love about it into this chocolate orange freak shake. Chocolate, sweets, dressing up - but there's nothing scary about this shake!



PUMPKIN SPICE

FOR THE SHAKE

- 125ml ice cold semi-skimmed milk*
- Small scoop Capuccino Shmoo powder (13g)
- 1 ½ tsp Pumpkin spice syrup
- 2 crushed digestive biscuits

TO TOP

- Squirty cream
- Cinnamon stick
- Cinnamon sugar

METHOD

- 1) Pour the milk into a jug, adding the Shmoo powder, syrup and crushed digestives.
- 2) Place on the Shmoo machine for 25 seconds until mixture is thick and pour into the glass.
- 3) Working from the rim of the glass, towards the centre, carefully add the squirty cream, building height as you work inwards.
- 4) Place the cinnamon stick at one side, through the cream and rest it on the rim of the glass for extra support to ensure it stands up.
- 5) Carefully sprinkle the cinnamon sugar over the top of the cream.
- 6) Add in the straw at the opposite side to the cinnamon stick and serve!

* Recipe to make 13oz drink



Pumpkin spice seems to be having a moment right now- but it doesn't just have to be with hot coffee. Jump onboard with the trend and bring your milkshake menu right up to date with our pumpkin spice shake- just the right balance of sweet and spicy.



I'M DREAMING OF A SPICED CHRISTMAS

FOR THE SHAKE

- 125ml ice cold semi-skimmed milk*
- Small scoop vanilla Shmoo powder (13g)
- ½ tbsp cinnamon syrup
- ½ tbsp Specaloos or Egg Nog syrup

TO TOP

- Melted white chocolate
- Christmas sprinkles (Red, green and white)
- Candy cane
- Chocolate coin
- Red and white small cake bars
- Chocolate pudding balls
- Snowflake sprinkles

METHOD

- 1) Dip the rim of the glass into the melted chocolate, ensuring the full rim is covered. Pour the Christmas sprinkles onto a plate and dip the rim into them, covering as much chocolate as possible.
- 2) Use some of the melted chocolate to stick the snowflake sprinkles on to the front of the glass. Place in fridge for five minutes to set.
- 3) Using a skewer or sharp implement, pierce a hole through the cakes and chocolate balls, and then thread them onto the straws.
- 4) Pour the milk into a jug, adding the Shmoo powder and syrup. Place on the Shmoo machine for 25 seconds until mixture is thick and pour into the glass.
- 5) Place the straws into the glass, using the rim as a support to rest the balls or cake on.
- 6) Starting from the rim of the glass and working inwards to the centre, add squirty cream building upwards adding height.
- 7) Balance a candy cane through the cream, again using the rim to help support it.
- 8) Pour the remaining Christmas sprinkles over the top, and balance the chocolate coin against the straw and candy cane.



* Recipe to make 13oz drink

Christmas time and cold weather don't mean you have to say goodbye to milkshakes for the season. This festive Shmoo tastes just like an egg nog, it'll take you back to cosy Christmases around the fire.



For more information, please visit

www.shmoodrinks.com or

www.aimiafoods.com

Or call 01942 272900

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