



Edlyn Milkshakes

Fall in love with milkshakes all over again with these delicious new recipes.



Delicious Milkshakes

Your menu just got a whole lot more exciting with these delicious milkshake recipes.

With 14 great flavours to choose from, Edlyn's Topping range makes a great base for traditional milkshakes, thickshakes and even crazy mega shakes!

Fall in love with this traditional favourite all over again with these inspiring recipes from Edlyn Foods.

For even more great recipe ideas visit: edlyn.com.au



Raspberry Pavlova Milkshake

SERVES: 1
PREP TIME: 5 MINS

Ingredients

Edlyn Raspberry Topping

80 ml Full cream milk
140 g Vanilla ice cream
5 ml Vanilla extract
50 g Crushed meringue
65 g Fresh raspberries

1 Can whipped cream
30 g Fairy floss
(or Persian fairy floss as pictured)



Method

1. Place milk, ice cream, 50 g of fresh raspberries, crushed meringue, 2 pumps of Edlyn Raspberry Topping and vanilla extract into a milkshake mixer. Blend until well combined and smooth.
2. Drizzle 2 pumps of Edlyn Raspberry Topping into the bottom of a milkshake glass. Pour milkshake mixture into glass.
3. To create the swirl pattern (pictured) take a straw and drag the topping around and up the sides of the glass.
4. To serve, top with whipped cream, fairy floss and the remaining 15 g of fresh raspberries.



Banana Split Milkshake

SERVES: 1
PREP TIME: 5 MINS

Ingredients

Edlyn Vanilla Topping	1 Can whipped cream
Edlyn Banana Topping	5 g Vanilla extract
Edlyn Chocolate Topping	15 g Crushed peanuts
70 g Bananas (sliced)	90 ml Full cream milk
50 g Greek yogurt	50 g Fresh raspberries
180 g Vanilla ice cream	20 g Mini marshmallows



Method

1. Place 1 pump of Edlyn Banana Topping and 1 pump of Edlyn Vanilla Topping, bananas, crushed peanuts, vanilla extract, Greek yogurt, vanilla ice cream and milk into a milkshake mixer. Blend until well combined and smooth.
2. Drizzle 2 pumps of Edlyn Chocolate Topping along the inside and bottom of a milkshake glass. Pour milkshake mixture into glass.
3. To serve, top the milkshake with whipped cream or ice cream, sliced banana, crushed peanuts, mini marshmallows, fresh raspberries and an extra drizzle of Edlyn Chocolate Topping.



Golden Gaytime Milkshake

SERVES: 1
PREP TIME: 5 MINS

Ingredients

Edlyn Caramel Topping	3 g Sea salt
Edlyn Chocolate Topping	1 Mini waffle cone
160 ml Full cream milk	1 Can whipped cream
150 g Vanilla ice cream	15 g Caramel popcorn
30 g Caramel Top 'N' Fill	100 g Milk Chocolate (melted)
150 g Golden Gaytime crumbs	



Method

1. (Optional) Dip top of milkshake glass and mini waffle cone into melted chocolate, set aside until chocolate is tacky to the touch. Once tacky, dip each into 100 g of Golden Gaytime crumbs to cover the rims. Place in fridge until set.
2. Place ice cream, milk, Caramel Top 'N' Fill, 1 pump of **Edlyn Caramel Topping**, 1 pump of **Edlyn Chocolate Topping**, sea salt, and 20 g of Golden Gaytime crumbs into a milkshake mixer. Blend until well combined and smooth.
3. Pour milkshake mixture into pre-prepared milkshake glass (step 1).
4. To serve, top with whipped cream, caramel popcorn, mini waffle cone filled with ice cream or cream and Golden Gaytime crumbs.



M&M Cookie Dough Milkshake

SERVES: 1
PREP TIME: 5 MINS

Ingredients

Edlyn Caramel Topping	100 g Sugar cookie dough
Edlyn Cookies & Cream Topping	130 ml Full cream milk
200 g Vanilla ice cream	1 Pkt plain M&M minis
100 g Milk chocolate (melted)	1 Can whipped cream



Method

1. (Optional) Add 100 g of M&M minis to a mortar and pestle and crush in to small pieces. Set aside. Dip top of milkshake glass into melted chocolate, set aside until chocolate is tacky to the touch. Once tacky, dip into the crushed M&M mini pieces to cover the rim. Place in fridge until set.
2. Place ice cream, 2 pumps of Edlyn Cookies & Cream Topping, 50 g of sugar cookie dough, milk, and a handful of whole M&M minis into a milkshake mixer. Blend until well combined and smooth.
3. Using your pre-prepared milkshake glass (Step 1), drizzle 2 pumps of Edlyn Caramel Topping inside the rim of the glass. Pour milkshake mixture into glass.
4. To serve, top with whipped cream and M&M minis. Roll remaining cookie dough into 2 balls and thread through metal straw.



Maple Walnut Milkshake

SERVES: 1
PREP TIME: 5 MINS

Ingredients

Edlyn Maple Flavoured Syrup 100 g White chocolate (melted)
315 g Vanilla ice cream 150 g Walnuts (crushed)
50 ml Full cream milk
1 Can whipped cream



Method

1. (Optional) Dip top of milkshake glass into melted chocolate, set aside until chocolate is tacky to the touch. Once tacky, dip glass into 100 g of crushed walnuts to cover the rim. Place in fridge until set.
2. Place remaining 50 g of walnuts, ice cream, milk, and 2 pumps of Edlyn Maple Flavoured Syrup into a milkshake mixer. Blend until well combined and smooth.
3. Pour milkshake mixture into pre-prepared milkshake glass (step 1).
4. To serve, top with whipped cream or ice cream, crushed walnuts and a drizzle of Edlyn Maple Flavoured Syrup.



Spearmint Choc Milkshake

SERVES: 1
PREP TIME: 5 MINS

Ingredients

Edlyn Spearmint Topping
Edlyn Chocolate Topping
260 g Vanilla ice cream
4 Chocolate Mint Slice biscuits
1 Crushed Oreo cookie
90 ml Full cream milk
Fresh mint (to garnish)



Method

1. Add ice cream, 2 pumps of Edlyn Spearmint Topping and 4 mint biscuits into a milkshake mixer. Blend until well combined and smooth.
2. Drizzle 1 pump of Edlyn Chocolate Topping and 1 pump of Edlyn Spearmint Topping along the inside of the glass. Pour milkshake mixture into glass.
3. To serve, top with a scoop of ice cream, crushed Oreo cookie, a drizzle of Edlyn Spearmint Topping and a sprig of fresh mint.



Raspberry Tim Tam Milkshake

SERVES: 1
PREP TIME: 5 MINS

Ingredients

Edlyn Chocolate Topping	100 g Dark chocolate (melted)
Edlyn Raspberry Topping	1 Can whipped cream
4 Chocolate Raspberry Tim Tam biscuits	130 g Fresh raspberries
190 g Vanilla ice cream	100 g Freeze dried raspberries (crushed)
90 ml Full cream milk	



Method

1. (Optional) Add freeze dried raspberries to a mortar and pestle. Crush in to small pieces. Set aside. Dip top of milkshake glass into melted chocolate, set aside until chocolate is tacky to the touch. Once tacky, dip glass into crushed freeze dried raspberries to cover the rim. Place in fridge until set.
2. Place 3 Tim Tam biscuits, 2 pumps of **Edlyn Raspberry Topping**, ice cream, milk and 80 g fresh raspberries into a milkshake mixer. Blend until well combined and smooth.
3. Using your pre-prepared glass (step 1) drizzle inside of milkshake glass with 1 pump of **Edlyn Raspberry Topping** and 1 pump of **Edlyn Chocolate Topping**. Pour milkshake mixture into glass.
4. To serve, top with whipped cream, fresh raspberries and halved Tim Tam.



Strawberry Shortcake Milkshake

SERVES: 1
PREP TIME: 5 MINS

Ingredients

Edlyn Strawberry Topping	190 g Vanilla ice cream
115 g Fresh strawberries (hulled)	100 ml Full cream milk
5 ml Vanilla extract	3 Shortbread biscuits
15 g Granulated sugar	20 g Toasted almonds
	1 Can whipped cream



Method

1. Place hulled fresh strawberries, vanilla extract, sugar and 1 pump of **Edlyn Strawberry Topping** into a blender and pulse until the strawberries are fine and juicy. Set aside.
2. Add ice cream, milk, 2 pumps of **Edlyn Strawberry Topping** and 2 shortbread biscuits into a milkshake mixer. Blend until combined and smooth.
3. Pour part of the syrup mixture (step 1) into bottom of the glass then run remaining syrup along the inside. Pour milkshake mixture (step 2) into glass.
4. To serve, top with whipped cream, toasted almonds and a fresh strawberry. Drizzle with **Edlyn Strawberry Topping**. Serve with a side shortbread biscuit.





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