

Almond milk made from scratch



Ingredients:

- almonds
- water
- salt, sugar (to taste)

Do you often enjoy almond milk because you like the taste or you want to avoid milk from animals? Then you probably should try out this recipe if you never want to be left without again. You can make it in larger quantities and store it in the fridge for a couple of weeks before use.

Almond milk preparation steps

Put a handful of almonds in the mesh basket of Cheese Maker and pour in the water. Soak them overnight. In the morning strain them and wash them under running water. Blend well the almonds with approximately 500 ml (17 oz) of water and a pinch of salt. You can also add some sugar or sugar substitute. Put the mix into the Cheese Maker and strain well with the help of pressing spring.

Store the milk in the fridge up to three days. The pulp that was left in the mesh basket can be used for baking muffins.

You can also use almond milk to prepare almond milk kefir using milk kefir grains. If you added sugar already you don't have to add it again when fermenting.

See more recipes [here](#).

Products used to prepare this recipe:



[Cheese Maker](#)

[Buy on Kefirko.com](#)



Organic Sugar



Sea Salt

[Buy on Kefirko.com](#)

[Buy on Kefirko.com](#)