

Celebrating 20 Years of Gulfood

Camelicious & Emirates Snack Foods LLC

present:

20 Camel Milk Product Recipes

to try at home



Camel Veggie Quiche Tart

Ingredients

Zucchini	300 g
Artichoke	100 g
Eggplant	100 g
Camelicious plain camel milk	250 ml
Camelicious White Cheese	50 g
Whole eggs	200 g
Nutmeg/salt/pepper	

Method

- Cut vegetables in small cubes.
- Sauté the cubes in a saucepan with a bit of oil and garlic.
- Mix eggs with camel milk and season with a pinch of salt, pepper and nutmeg.
- Mix vegetable cubes and camel milk-egg mix in a heat resistant baking mold
- Cover the mix with Camelicious White Cheese (best is grated cheese) on top and bake in the oven at 170°C for around 10min.



Labneh Chilly Pasta Salad

Ingredients

Barilla Penne Integrali	500 g
Sundried tomato	200 g
Zucchini	300 g
Eggplant	300 g
Olives	150 g
Camelicious Labneh Chilly	400 g
Fresh thyme	

Method

- Boil the pasta as per instruction on box
- Drain and pour on a very cold tray (pasta should cool down fast)
- Dice eggplant and zucchini
- Heat garlic and olive oil and add the eggplant and zucchini cubes. Add olive and stir a few minutes.
- Slice Camelicious Labneh Chilly and mix with pasta, roasted vegetable mixture, sliced sundried tomato and fresh thyme.



Cauliflower Gratin (Casserole)

Ingredients

Cauliflower	1kg
Camelicious plain camel milk	350 ml
Camelicious Ghee	50 g
Corn starch	30 g
Soft flour	30 g
Laurel leaf/pepper/salt	

Method

- Boil pieces of cauliflower in a casserole until al dente; then drain and place aside
- For the sauce, pour the camel milk in a large non-stick saucepan, add the laurel leaves, and gently bring to boil. Stir well heating for about two minutes.
- Melt the Camelicious Ghee and mix it with the flour.
- Remove the milk from the heat and add bit by bit to the flour mixture until all the milk has been absorbed. Don't forget to stir well during the process.
- Add the cauliflower to the mix and spread on a casserole tray.
- You can add some Camelicious White Cheese on top.
- Place the casserole in the oven until it develops a light browned crust.



Arabian Salad

Ingredients

Camelicious Labneh Mint	500 g
Cucumber in thin slices	300 g
Fresh lettuce	300 g
Cherry tomato	300 g
Sliced almond	150 g
Fresh mint	

For the vinaigrette

Mild Vinegar	50 ml
Pinch of salt & pepper	
Hot mustard	1 tea spoon
1 small, diced shallot	
Sunflower oil	100ml

Method

- Mix vinegar with oil and mustard. Add shallot and season with salt and pepper.
- Mix all the fresh ingredients in a large bowl and add the Camelicious Labneh Mint.
- Finish with fresh mint leaf and almond. Serve it.



Béchamel Sauce

Ingredients

Camelicious plain camel milk	750 ml
Camelicious Ghee	40 g
Soft flour	40 g
Corn starch	20 g
Onion, chopped	15 g
Laurel leaf/Nutmeg grated	

Method

- Mix camel milk with the laurel leaves, onion and nutmeg and gently bring to the boil.
- In a separate saucepan melt the ghee and then add to the flour.
- Stir well heating for two minutes.
- Remove the milk from the heat and add a little to the flour mixture. Combine well till all the milk has been absorbed, whisking continually.

This sauce can be used for Lasagna, Cannelloni or baked mixed with pasta or vegetables in the oven to have a light browned crust.



Spicy Camel White Cheese Dip

Ingredients

Camelicious White Cheese	500g
Camelicious plain camel milk	120ml
Camelicious Ghee	1 tablespoon
Chopped green chillies	100g
Garlic powder	2 teaspoons
Cumin powder	2 teaspoons
Onion powder	2 teaspoons
Cayenne pepper	

Method

- Place cheese, milk, and butter in a medium saucepan over low heat.
- Cook until cheese has melted, stirring frequently.
- Stir in green chilies, cumin, garlic powder, onion powder, and cayenne pepper to taste.
- Add more milk if dip is too thick. Heat through and serve immediately.



Camel Cheese Pizza

Ingredients

For the dough

Flour	500g
Yeast	4g
Olive Oil	2 tablespoons
Water (lukewarm)	300ml
Salt	10 g
Camelicious Ghee	

For the Topping

Mutti pizza sauce	70 g
Preferred toppings (veggie, seafood, pumpkin cream, mushrooms, etc.)	
Camelicious White Cheese	200 g

Method

- To prepare the dough, mix all ingredients in a bowl and mix for at least 5 minutes until lump free
- Let the dough rest for 30min
- Grease the baking tray with Camelicious Ghee and roll out the dough on it.
- Top the pizza with your favorite ingredients, starting with the pizza sauce
- Grate Camelicious White Cheese and add on top
- Bake pizza for about 220°C for 15-20 minutes



Camel Mashed Potato

Ingredients

Potatoes	500 g
Camelicious plain camel milk	150 ml
Camelicious Ghee	30 g
Camelicious White Cheese	50g
Nutmeg powder/fresh thyme	

Method;

- Boil potatoes and when done, peel
- Melt the Camelicious Ghee
- Warm up the Camelicious plain camel milk.
- Put boiled potatoes in a mixer or a bowl if you use a hand blender
- Mash boiled potatoes and add the melted Ghee, the warm camnel milk and the camel cheese to the mix.
- Season with salt, nutmeg and fresh thyme



Camel Crème Caramel

Ingredients

For the caramel

Sugar	160 g
Water	50 ml

For the custard

Whole eggs	230 g
1 Vanilla bean	
Sugar	25 g
Camelicious plain camel milk	600 ml
Camelicious Ghee	50 g

Method

- Pour the sugar and six tablespoons of water into a clean stainless steel pan.
- Dissolve the sugar slowly, stirring with a wooden spoon over a low heat.
- When there are no sugar granules left, stop stirring and boil until the sugar turns a dark copper colour.
- Remove immediately from the heat to ensure the caramel does not burn.
- Quickly pour the caramel into the warmed ramekins.
- Set aside to cool and become hard. (Do not put in the fridge because the sugar will absorb moisture).
- Once hard, use the Ghee and brush the sides of the ramekins above the level of the caramel.



- For the custard, whisk the eggs, vanilla extract and sugar together in a bowl until well mixed.
- Pour the milk into a saucepan, gently heat
- Once heated strain the milk through a fine sieve onto the egg mixture in the bowl.
- Whisk together until smooth, then pour the mixture into the prepared ramekins.
- Cook in the oven for about 20-30 minutes at 150°C,
- The dish is done when the custard is set.

Do not overcook the custard – check around the edges of the dishes, to make sure no bubbles are appearing.



Camel milk gelato

Ingredients

Camelicious plain camel milk	1l
Sugar	200 g
Egg yolk	250 g
Camel milk powder	100 g
Glucose	90 g

Method;

- Heat the milk with a bit of sugar while mixing well the rest of the sugar sugar with egg yolk in another bowl.
- Once the mix is hot, add slowly to he egg mixture
- Keep stirring and heat the whole mass
- Add powdered camel milk and glucose and blend well.
- Cool down the temperature and put in the gelato machine.

Camelicious camel milk exists in various flavors which can be used to replace the plain one as dates, strawberry, saffron and chocolate.



Camel Milk Fruits Frappé

Ingredients

Fresh fruits of the season, diced	1kg
Camelicious plain camel milk	500ml
Honey	100 g
Ice cubes	

Method;

- Cold preparation in a blender.
- Put the fresh and diced fruits, some ice cube, honey and the camel milk in the blender
- Blend well till the texture is smooth.

You can use the Camelicious flavored camel milk varieties (chocolate, date, saffron or strawberry) to try new tasty combinations.



Camel Milk Chocolate Cream

Ingredients

Camelicious plain camel milk	1l
Sugar	500 g
Egg yolk	500 g
Cocoa powder	100 g
Grated dark chocolate	150 g

Method

- Heat the milk with a bit of sugar.
- Mix the rest of sugar with cocoa powder.
- With a whisk combine well egg yolk with sugar, add cocoa powder little by little.
- Once milk starting to boil take it off the heat.
- Add cocoa mixture gently to the heated camel milk, always mixing with a whisk
- Slowly re-heat mass
- It's important in this phase to boil the mass and to keep stirring.
- Slowly add and melt the dark chocolate in the creamy hot mix.
- Fill into small dessert glasses and let cool down.



Camel Milk Pancake

Ingredients

Soft flour	100 g
Camelicious plain camel milk	300 ml
Whole eggs	100 g
Oil	30 ml

Method

- Put the flour into a large mixing bowl making a hollow space in the center
- Add the eggs to this hollow and about 50ml of camel milk and 1 Crack the eggs into the middle, then pour in about 50ml milk and 1 tbsp oil.
- Start whisking from the centre, gradually drawing the flour into the eggs, milk and oil.
- Once all the flour is incorporated, beat until you have a smooth, thick paste. Add a little more milk if it is too stiff to beat. Add a good splash of milk and whisk to loosen the thick batter.
- While still whisking, pour in the remaining milk. Continue pouring and whisking until you have a batter that is the consistency of slightly thick cream.
- Traditionally, people would say to now leave the batter for 30 minutes, to allow the starch in the flour to swell, but there's no need. Heat a little oil in a saucepan, remove it and clean with tissue paper. With a big spoon spread some batter in a pan and follow up, after a minute must be turned upside down to finish cooking.



Camel Milk Crêpes

Ingredients

Camelicious plain camel milk	1l
Whole eggs	400 g
Egg white	100 g
Soft flour	350 g
Oil	25 g

Method

- Sift the flour in a large bowl.
- Pour in the milk slowly stirring to avoid lumps be formed and then add in the whole eggs
- Beat the egg white until stiff and lift under the batter
- Some oil for finish it will give nice taste. A little olive oil in a pan, bring to a high temperature and then spread a spoonful of crepes mixture making a circular motion. After about a minute must be turned upside down to finish cooking.



Coconut Petit Fours

Ingredients

Almond powder	100 g
Coconut powder	150 g
Camelicious plain camel milk	100 g
Icing sugar	250 g
Egg white	150 g

Method

- Sift all the powdered ingredients in a bowl
- Pour in little by little the milk, stirring well.
- Whip the white eggs until solid and fold gently under the flour/milk mixture
- Keep folding the batter with a with rubber spatula (marisa)
- Place the batter on the tray in the form/mold/shape you like and let the batter rest for a minimum of two hours; best over night
- Bake at 170°C for few min, will be ready when on top become quite gold/brown.
Will be a lovely surprise for your guests.



Camel Milk Panna Cotta

Ingredients

Camelicious plain camel milk	1l
Sugar	250 g
7 gelatin leaves	

Method

- Soak gelatin leaves according to package instruction
- Heat the milk with sugar.
- Once boiling take off the heat and add the soaked gelatin leaf.
- Stir well and fill into dessert glass or mold.
- Keep setting in the chiller.

A good idea is to use the already flavored camel milk; dessert can be finished off with chocolate sauce, fruit compote etc.



Camel Milk Pastry Cream

Ingredients

Camelicious plain camel milk	1l
Sugar	250 g
Corn starch	100 g
Egg yolk	150 g
1 Vanilla bean	

Method

- Heat the milk with a bit of sugar.
- Mix the rest of sugar with starch.
- With a whisk combine egg yolk with vanilla bean, then take the powder mixture and fold little by little in the egg yolk; mix well.
- Once milk starting to boil take out and add to the other mixture, always mixing with a whisk
- Re-heat the mass

It's important in this phase to keep stirring well until the cream is boiling again.

We can use the already flavored camel milk to have a different pastry creams to use for éclairs, fresh fruit tarts, donuts, croissants, danish etc.



Camel Milk Muhallabia

Ingredients

Camelicious plain camel milk	1.5l
Rice flower or corn starch such as Maizena	3tablespoons
Honey	8 tablespoon
Pinch of salt	
Rose water (alternatively orange blossom)	1 tea spoon
Pistachio (and/or fruits)	6 tablespoon

Method

- Mix camel milk with honey and starch (best rice flower) until lump free and add a pinch of salt
- Place mixture on LOW heat until it's boiling softly; Important: keep stirring so it doesn't burn
- Now the mixture should thicken- if not, add more starch
- Once boiling and thickened add the rose water
- Take the mixture off the heat, fill mixture in glasses and refrigerate for about 3 hours
- Decorate with pistachio and/or fruits



Camel Milk Apple Smoothie

Ingredients

Camelicious plain camel milk	240ml
Chopped Apple	700g
Apple juice	60ml
Almond	1 tablespoon
Flaxseed	1 teaspoon

Method

- Add all ingredients in a blender
- Blend gently until smooth

You can also use saffron camel milk instead of plain camel milk



Camel Milk Coco Nut Rice Pudding

Ingredients

Camelicious plain camel milk	1.2 l
Coco Nut Milk	300 ml
Round corn rice	375 g
Sugar	2 tablespoons
1 pinch of salt	
1 vanilla bean	

Method

- Mix camel milk with coco nut milk, sugar and vanilla and bring to boil
- Add the rice and pinch of salt and stir well
- Simmer on low heat for about 20 minutes
- Stir frequently to avoid burning
- Add more camel milk if needed

You can refine the rice pudding with lemon, cinnamon and raisins.

