



# CLOVER SONOMA MOON MILK



## RECIPES





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# Meet The Chefs



## Maddie Eickhoff

Maddie Eickhoff is a photographer and owner of Maddie Eickhoff Creative Services, where she creates bright, beautiful food imagery. Having worked with brands including Whole Foods and Goodbelly Probiotics, she loves bringing each and every dish and product to life in mouthwatering, appetizing ways. When she's not creating, you can find her traveling or sipping iced lattes on the beach in Southern California. Maddie has been working with Clover Sonoma since 2021 and has helped them launch two new and exciting lines with her work.



## Kelsey Perucchi

Kelsey Perucchi grew up in Sonoma County and currently resides in Bodega, CA with her husband Josh and two sons, Rylan and Luke. Kelsey has always been surrounded by great cooks including her mom and grandfather, who have inspired her in the kitchen. Today she works as a Business Marketing Consultant while staying home with the boys. The Perucchi Family has been in the dairy business since 1952 and currently produces Organic Milk for Clover Sonoma.



## Karen Pavone

Karen Pavone is an experienced lifestyle photographer, writer, food blogger, and recipe developer who has worked with Clover Sonoma for over a decade. A long time champion of Bay Area food producers, Karen specializes in creating, staging, and photographing delicious recipes spotlighting our products. Her signature "visual storytelling" style has made her a valued partner through the years. Her work has been published in Wine Spectator, Sunset, Wine Enthusiast, Edible Marin & Wine Country, Range, Flourish, & Hearth Magazine (to name a few), and she served as editor and a contributing writer of LegenDairy Clover; 100 Years & Cownting (the story of Clover Stornetta Farms published 2016).





# Pink & Blue Moon Bowl

*Created By Maddie Eickhoff*

SERVES

1

PREP

2 mins

COOK

5 mins

## Ingredients

### PINK LAYER:

1 cup Clover Sonoma  
Pink Moon Milk  
1 cup frozen raspberries  
¼ cup Clover Sonoma Yogurt

### BLUE LAYER:

1 cup Clover Sonoma  
Blue Moon Milk  
1 cup frozen blueberries  
1 frozen banana  
½ tbsp honey

### TOPPINGS:

Coconut Flakes  
Fresh Blueberries  
Pomegranate arils

## Directions

1. Combine all pink layer ingredients into a blender and blend until smooth. Pour into a medium bowl and refrigerate.
2. Clean out the blender, then add all the blue layer ingredients to the blender. Blend until smooth.
3. In the medium size bowl with the pink smoothie layer swirl the blue smoothie in with a spoon. Top with coconut flakes, fresh blueberries and pomegranate arils. Enjoy!



# Golden Moon Breakfast Bowl

*Created By Maddie Eickhoff*

SERVES

1

PREP

2 mins

COOK

5 mins

## Ingredients

1 cup Clover Sonoma Golden Moon Milk  
5 tbsp maple syrup  
¾ cups rolled oats  
¼ cup instant oats  
⅓ cup pecans  
¼ cup pumpkin seeds  
¼ tsp ground cardamom  
¼ teaspoon cinnamon  
Pinch of salt  
1 tbsp pomegranate arils, optional

## Directions

1. Preheat oven to 350F. In a medium size bowl, combine all the ingredients excluding the Golden Moon Milk.
2. Spread an even layer onto a baking sheet lined with parchment paper. Bake for 10-15 min, tossing every 5 minutes to make sure they don't burn.
3. In a small saucepan, bring the Golden Moon Milk to a light simmer and lower the heat.
4. Pour over a warm bowl of freshly baked granola. If desired add pomegranate arils and enjoy. Store remaining granola in an airtight container and enjoy later in the week.







# Pink Moon Milk Pancakes

## with Hibiscus Syrup

*Created By Kelsey Perucchi*

SERVES

2

PREP

4 mins

COOK

15 mins

### Ingredients

1 cup Clover Sonoma  
Pink Moon Milk  
1 cup All-Purpose Flour  
2 tbsp. brown sugar  
2 tbsp. baking powder  
½ tsp. salt  
1 egg  
1 tsp. vanilla extract  
½ cup fresh cherries,  
chopped  
3 loose or tea bags  
hibiscus tea  
1 orange  
1 cup water  
½ cup honey  
2 tsp. corn starch  
olive oil

### Directions

#### Hibiscus Syrup

1. In a medium saucepan, heat two cups of water to a simmer and add hibiscus loose leaves or tea bags. Remove from heat and cover for 15 minutes.
2. Return to medium high heat and reduce to about 1 cup.
3. Add honey until it melts.
4. In a small bowl, mix cornstarch with 2 tablespoons of water. Add this to the tea mixture and combine well.
5. Set aside to cool, then place in the refrigerator. Bring to room temperature when ready to serve with your pancakes.

#### Pancakes

1. In a large bowl, whisk flour, brown sugar, baking powder and salt together.
2. In a medium bowl combine Pink Moon Milk, egg and vanilla extract together and pour in with dry goods.
3. Once mixed, stir in chopped cherries.
4. Heat stovetop or pan over medium-high heat, lightly oil.
5. Scoop 1/8 - 1/4 cups of batter and flip after bubbling and golden brown.
6. To keep warm until ready to serve, place in the oven at 200 degrees.
7. Serve with fresh Clover Sonoma whipped cream, fresh mint and a dash of powdered sugar. Enjoy!





# Lavender Blue Moon Milk Popsicles

*Created By Kelsey Perucchi*

SERVES

6

PREP

4 mins

COOK

25 mins



## Ingredients

2 cups Clover Sonoma  
Blue Moon Milk  
3 tbsp. Lavender Buds  
1 Vanilla Bean  
1 tbsp. Honey

## Directions

1. In a small saucepan: add Blue Moon Milk, lavender buds and seeds from the vanilla bean + pod. Throw it all in!
2. Bring all to a simmer then remove from the heat and cover (20 minutes).
3. Strain through a fine mesh sieve.
4. Add honey and mix until melted.
5. Chill in the refrigerator.
6. Fill popsicle molds and chill for 6 hours or overnight.
7. Enjoy during the warm summer days or an after dinner treat!





# Pink Moon Tea Latte

*Created By Karen Pavone*

SERVES

2

PREP

2 mins

COOK

10 mins

## Ingredients

4 ounces Clover Sonoma  
Pink Moon Milk  
4 ounces brewed herbal  
hibiscus tea  
Dried culinary hibiscus  
petals for garnish

## Directions

1. In an 8 ounce cup, brew 1/2 cup of decaf hibiscus tea according to directions.
2. Heat Pink Moon Milk over low heat in a small saucepan until warm. Use a frother to whip the warm milk until foamy.
3. Pour frothed Pink Moon Milk into the hibiscus tea. Sweeten with additional honey if desired. Top with hibiscus petals and drink warm.

# Blue Moon Tea Latte

*Created By Karen Pavone*

SERVES

2

PREP

2 mins

COOK

10 mins

## Ingredients

4 ounces Clover Sonoma  
Blue Moon Milk  
4 ounces brewed  
ginger tea  
Dried culinary lavender  
for garnish

## Directions

1. In an 8 ounce cup, brew 1/2 cup of decaf ginger herbal tea according to directions.
2. Heat Blue Moon Milk over low heat in a small saucepan until warm. Use a frother to whip the warm milk until foamy.
3. Pour frothed Blue Moon Milk into the tea. Sweeten with additional honey if desired. Top with a sprinkle of lavender blossoms if desired and drink warm.





# Golden Moon Latte

*Created By Karen Pavone*

SERVES

2

PREP

2 mins

COOK

10 mins



## Ingredients

- 4 ounces Clover Sonoma Golden Moon Milk
- 4 ounces espresso coffee or decaf cinnamon spice tea

## Directions

1. Brew 1/2 cup of espresso coffee (regular or decaf) as desired according to directions.
2. Heat Golden Moon Milk over low heat in a small saucepan until warm. Use a frother to whip the warm milk until foamy.
3. Pour frothed Golden Moon Milk into fresh brewed espresso coffee (we recommend a 50/50 ratio coffee to Golden Moon Milk) or decaf cinnamon tea.

