

Production Oat Milk (Oat Milk Creamer)

Do in batches of 200 grams of oats and 4 cups water.

1. Mix 200g oat flour (can mill in Vitamix for ~10 sec) w/ 1 cup room temp water. Bring 3 cups water to boil, and add to oat slurry. Check temperature (should be appropriate for alpha amalyse: 145 – 175F). Whisk in a pinch (middle size) of alpha amalyse and stir until the mixture loosens.
2. Add to vitamix with 70g oil and 3/16tsp salt. Blend on high for 4 minutes.
3. Collect the blended mixture in a large bowl or stockpot.
4. Pour the blended milk into a voile lined strainer. Use the large (huge!) strainer over JI stockpot. As the voile clogs up, transfer the dregs to a small bowl.
5. Pour into pint freezer jars; fill only to fill line.
6. Squeeze the collected dregs for any remaining milk. Compost the dregs.

Three batches makes about 8 pints.