

Production Oat Milk (Oat Milk Creamer)

Do in batches of 150 grams of oats and 3 cups water.

Have the water at approx. 135F. Easiest way is to have boiling water on stove, and use 1 cup tap water w/ 2 cups boiling water. (note: check this out)

To freeze, store in 3 cup mason jars. Each batch will make a little more than 1 jar.

Start by grinding multiples of 150g oats in the VM. Set the flour aside.

For each batch:

1. Place vitamix on the scale: Add 150g oat flour and add 54g walnut oil and 1/8 t salt.
2. With the machine running on lowest speed; add the water/oil mixture through the lid with cap removed; then add the smidgen of alpha amylase.
3. Replace the cap in the lid; change the speed to HI and blend for 4 minutes. [While you are waiting, process the previous batch through the strainer.]
4. Pour the blended milk into a voile lined strainer. [Here is where you can let that sit until the next batch is blending, and proceed to step 1 to repeat the process.]
5. Pour into 3 cup jar.