

COOKBOOK

THE SIGNATURE *Homemade Recipes*



THE BESTSELLER RECIPE COOKBOOK





The Powder Mix

BUILT FOR EVERY KITCHEN

Badam Powder Mix 100g

Crafted from finely ground almonds, this rich and creamy mix brings authentic Badam flavor to your milk — perfect hot or cold, anytime you need a nutritious treat.

Hot Chocolate Powder Mix 100g

Indulge in smooth, velvety cocoa goodness. Just stir into hot or cold milk for a rich chocolate drink the whole family will love.

Saffron Powder Mix 50g

A fragrant blend of premium saffron and aromatic spices, adding a golden touch of luxury and warmth to your favorite milk drinks.

Saffron Powder Mix 100g

Our signature saffron blend in a larger size — rich, aromatic, and perfect for those who love a little extra indulgence in every cup.



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Distributed by





NUTTY. CREAMY. IRRESISTIBLE.

Badam Milkshake

A rich and creamy badam milkshake made with **GoodMix Badam Almond Mix** – packed with real almonds for a naturally delicious treat!

INGREDIENTS

- 3–4 tbsp GoodMix Badam Almond Mix
- 1 cup (200 ml) cold milk
- 1–2 tbsp sugar or honey (optional)
- 2–3 ice cubes
- Chopped almonds for garnish (optional)

HOW TO MAKE



1 BLEND

Add GoodMix Badam Almond Mix, cold milk, sugar (if using) and ice cubes to a blender.



2 BLEND WELL

Blend until smooth and creamy.



3 POUR

Pour the milkshake into a tall glass.



4 GARNISH & SERVE

Garnish with chopped almonds and enjoy your refreshing badam milkshake!



TIP: For a richer taste, use full cream milk or add a scoop of vanilla ice cream.



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RICH. CREAMY. DELICIOUS.

Chocolate Milk

Recipe

A creamy, delicious chocolate drink made with **GoodMix** Hot Chocolate – perfect for any time of the day!

INGREDIENTS

- 2 tbsp GoodMix Hot Chocolate
- 1 cup (200 ml) cold milk
- 1–2 tsp sugar (optional)
- Ice cubes (optional)
- Whipped cream or chocolate shavings for topping (optional)



HOW TO MAKE



1

ADD

Add 2 tbsp of GoodMix Hot Chocolate to a mug.



2

POUR

Pour 2–3 tbsp of hot milk and stir well to make a smooth paste.



3

FILL

Add the remaining cold milk and sugar (if using). Stir or shake well.



4

SERVE

Add ice cubes for a cold chocolate milk. Top with whipped cream or chocolate shavings if you like.



For a richer taste, use warm milk instead of cold.

WARM UP
YOUR MOMENTS
RICH. CREAMY. IRRESISTIBLE.



RICH & CREAMY



PREMIUM COCOA



MULTI PURPOSE



FEEL GOOD



WARM. AROMATIC. SOOTHING.

Saffron Milk Tea

A luxurious blend of saffron, creamy milk and fine tea — made with **GoodMix Saffron Powder Mix** for the perfect cup, every time.

INGREDIENTS

- 1 cup (200 ml) water
- 1 cup (200 ml) milk
- 1 tsp **GoodMix Saffron Powder Mix**
- 1 tsp tea leaves (black tea)
- 1–2 tsp sugar (adjust to taste)



100% NATURAL
SAFFRON



RICH AROMA
& FLAVOR



HOW TO MAKE



1 BOIL

Boil 1 cup of water in a pan.



2 ADD

Add 1 tsp GoodMix Saffron Powder Mix and 1 tsp tea leaves. Simmer for 2–3 minutes.



3 ADD MILK

Pour 1 cup of milk and bring to a gentle boil. Simmer for another 2 minutes.



4 SWEETEN & SERVE

Add sugar to taste, stir well and strain into a cup. Enjoy warm!



COOKBOOK *Homemade Recipes*



BLENDING GOODNESS, EVERYDAY

Pure Taste. Naturally Better.



From rich Saffron to creamy Hot Chocolate and nourishing Badam Mix – GoodMix brings you the taste of wellness.



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Thank You!



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