Shaken Udder Encourages Fans to Get Creative

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Churn into ice-cream, freeze into lollies or blend with ice and fresh fruit to make a delicious smoothie - Shaken Udder is encouraging its young fans to get creative with its award-winning milkshakes this summer and whiz up some cool recipe ideas. Recipe pictures posted on the Shaken Udder Facebook Page will be put into a draw to win a month's supply of milkshake at the end of the holidays. www.facebook.com/shakenudder.

Says Jodie, Founder of Shaken Udder Milkshakes: "Our milkshakes are high in calcium, made with natural ingredients, real fruit and British milk and a delicious and healthy way to keep the kids cool over the long summer months. When we're out and about at festivals we mix our shakes with a range of ingredients depending on what people want. Milk is good for you and it's versatile, so why not use Shaken Udder milkshakes in more recipes. We made ice creams, lollies and smoothies and then even went a bit retro using Vanillalicious to make milk jelly and Chocolush in bread and butter pudding."

Creamy Banana chilled smoothie
(Makes two large smoothies)

Ingredients
1 banana (sliced)
Handful of ice cubes
330ml Shaken Udder Top Banana
Drizzle of honey
Chocolate sauce
Chocolate for dusting (optional)

Method
Drizzle the chocolate sauce around the edge of two tall tumblers and place in the freezer. Meanwhile, take the ice, banana and Top Banana into a blender, and blitz until smooth.
Take the glasses out of the freezer and pour in the smoothie mixture, drizzle honey over the top and finish with a shaving of chocolate. Enjoy straight away

Now available in Waitrose and Tesco nationwide
For more press information, more recipes or to try Shaken Udder's all natural milkshakes, please contact Katie Burt at Positive PR on email: katie@positivepr.co.uk or telephone: 01935 389497.

To find out more about Shaken Udder please visit http://www.shakenudder.com

How it all began...
Jodie and Howie met at agricultural university in 2003, both sharing a passion for fab food, groovy tunes and the great outdoors. With buoyant post-grad enthusiasm, the pair made plans to start their own business, but weren't quite sure what that might be. Then, whilst dancing away at V festival, Howie had a sudden craving for a fabulous, thick, fresh chocolate and banana milkshake.

He closed his eyes visualised a rather funky cow, loads of fresh fruit, great chunks of chocolate and lashing of fresh milk. So in 2004, Shaken Udder milkshakes was born as a top-notch event based brand, bringing fresh, tasty and healthy milkshakes to festival goers across the country.

The pair travelled far and wide to all the major music events (what a hardship) and served up 1000s of fresh creamy thick shakes. On tour, Shaken Udder's loyal fan base grew. Seeking them out at each event, people started asking where they could get there milkshake fix 365 days of the year.

In search of a place for their funky cow brand, Howie and Jodie took a long, hard look at the retail shelves and were thoroughly disappointed with what they found. Marvellous milk was being ruined with ingredients like modified maize starch, butter milk powders, e-numbers, artificial flavours and, what's more, they tasted like plastic fruit glue! So that was it, the pair decided to give milk what it deserved and create Britain's best milkshake....

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