

**Miele Company Ltd.**  
Fairacres, Marcham Road  
Abingdon  
Oxon  
OX14 1TW  
Tel: (01235) 554455  
Fax: (01235) 554477  
Internet: [www.miele.co.uk](http://www.miele.co.uk)  
E-Mail: [info@miele.co.uk](mailto:info@miele.co.uk)

**Miele Australia Pty.Ltd.**  
1 Gilbert Park Drive  
Knoxfield, VIC, 3180  
Tel.: 1300 4 MIELE  
(1300 464353)  
Internet: [www.miele.com.au](http://www.miele.com.au)

**Miele New Zealand Ltd.**  
Unit L, 10-20 Sylvia Park Road  
Mount Wellington  
Auckland, 1060  
Tel.: 0800 26353  
Internet: [www.miele.co.nz](http://www.miele.co.nz)

Mat.-Nr. 7 187 031  
2nd edition  
(44) 12/11

**Miele**

Enjoying coffee

Enjoying  
**coffee**



Mat.-Nr. 7 187 031 2nd edition

**Miele**

**Miele**

Enjoying  
**coffee**



**Miele**

**Dear Coffee lover,**

Coffee is more than just an everyday drink: it has become a symbol of pleasure and enjoyment in our social lives. This book is packed with all sorts of interesting information about its cultural background, its cultivation and harvest, right through to mouth-watering recipes to tempt and inspire you.



## Quiet enjoyment

Life is getting busier and busier. Being able to sip your coffee in peace offers an oasis of calm away from the commotion. The taste, the aroma and the warmth restore your energy and generate a zest for life in you.

Coffee is a feature of everyday life. In the morning, it revives us with its wonderful, fresh smell, and in the evening it helps to keep tiredness at bay. We meet with friends over a cup in our free time, and no other drink is witness to so much discussion – about its aroma, its smell and the unique skill required to prepare it.

The rounded harmony, fine intensity, unsurpassable flavour and perfect crema of espresso, cappuccino, coffee and Latte Macchiato are brewed to perfection in the Miele built-in coffee machine. See the section dedicated to the machine for further information about it.

In the recipe section you will find countless suggestions for hot and iced coffee, as well as a spread of delicious food to go with it. Be adventurous and experiment with different ways of preparing and using your favourite drink.

Your Miele Home Economists



2	Foreword
4	Contents
6	Origins
8	All about coffee
10	Coffee farming
12	The harvest
16	Roasting
18	Lifestyle
22	Highlights
24	Coffee glossary

## Sweet temptations

30	Amaretti biscuits
32	Espresso cantuccini
34	Espresso truffles
36	Nut crunches
38	Mocha matchsticks
39	Espresso cookies

## Cakes and pastries

42	Apple pyramids
44	Coffee puffs
46	Iced coffee muffins
48	Espresso squares
50	Espresso and ricotta cheesecake
52	Espresso streusel cake
54	Tiramisu gateau
56	Chocolate Toscana cake
57	Zebra cake

## Desserts

- 60 Baileys chocolate crème
- 62 Espresso cream Charlotte
- 63 Crème café
- 64 Crème brûlée espresso
- 68 Mocha parfait
- 68 Coffee mousse
- 69 Banana Brasilia
- 70 Chocolate crêpes with an apricot quark filling
- 72 Cherry stracciatella crème with mocha sauce

## Drinks

- 76 Espresso
- 78 Cappuccino
- 80 Irish coffee
- 82 Egg liqueur coffee
- 83 Chocino
- 84 Mocha flip
- 84 Upside-down coffee
- 85 Chocolata
- 85 Caribbean coffee
- 86 Baileys coffee
- 86 Vanilla iced coffee
- 88 Frappuccino
- 88 Spiced coffee
- 90 Mochaccino
- 92 Coffee nog
- 92 Chococcino

- 94 Index of recipes
- 96 Acknowledgements

## The secret of the Five M

Espresso, cappuccino and latte macchiato represent the Italian way of life and culture. Their irresistible aroma and delicious flavour embody pure pleasure and a zest for living.

We have partnered with the renowned Italian coffee specialist brand illy to bring coffee-making into your home so that you can enjoy your favourite drink at the highest quality level whenever you like. The perfect espresso depends on five fundamental elements:

### The Five “M’s”

‘**La Macchina**’ – the coffee machine,

‘**La Miscela**’ – the blend,

‘**Il Macinino**’ – the coffee grinder,

‘**Il Macinato**’ – the grind and finally

‘**La Mano**’ – the magic touch.

Bring these elements together in the Miele coffee machine with an integrated coffee grinder and you will be able to create the perfect espresso, cappuccino or latte macchiato with the greatest of ease.

## “La Macchina” - The coffee machine

The coffee machine itself plays a decisive role in preparing espresso and other espressobased beverages such as cappuccino and latte macchiato. The Miele coffee machine with its integrated grinder offers you the ideal conditions for obtaining perfect results. The brewing unit at the heart of the machine regulates the pressure and the temperature of the water as it passes through the ground coffee for it is only when water is forced through the ground coffee at an ideal pressure and temperature that the coffee’s aroma is released.





the magical pleasure of coffee



## “La Miscela” The blend

As palates discern and judge the flavour of coffee differently, the blend is a very individual affair. In Italy, the blends used for espresso contain a high proportion of high-quality Arabica varieties. illy, for example uses only a select 9-bean blend composed of the best Arabica coffee varieties of the highest quality. The green coffee beans are selected in their countries of origin and undergo a rigorous selection process.

Blending before roasting guarantees the harmonious synthesis of flavours and aromas from the various provenances. The traditional roasting process gives the illy blend its unique aroma, body, taste and colour that is characteristic of the brand. The coffee is packaged in distinctive tins in a protective atmosphere that preserves the fragrance of the product over a long period.



**the magical pleasure of coffee**



## The coffee grinder

The mark of a good quality coffee grinder is that the beans are not exposed to heat during the grinding process as this would affect the well-balanced flavour of the coffee during roasting.

The integrated conical grinder in the Miele coffee machine with its graduated grinding settings gives perfect results.

## “Il Macinato” The grind

The true coffee connoisseur only ever uses whole coffee beans. The roasted bean contains the essential oils responsible for the aroma. These are only released once the beans are ground and exposed to air. This is why the beans in the Miele coffee machine are only ground portion by portion. Different coffee blends and changes to climate and humidity, in particular, call for an adjustment to the grinding setting. On Miele coffee machines, it is very easy to alter the grind.



the magical pleasure of coffee



## “La Mano” The magic touch

The fifth factor in the preparation of perfect espressos, cappuccinos and latte macchiatos is “the magic touch”. All aforementioned factors such as the blend, the grind and the coffee machine need to be finely tuned to each other. Choice of coffee is important, and it needs to be ground and portioned correctly and the machine needs to be cleaned and maintained on a regular basis. The correct amount of water and the use of pre-heated cups ensure perfect results for the optimum enjoyment of coffee.

With a Miele coffee machine with an integrated coffee grinder and illy coffee, you already have two of the ingredients for a perfect espresso, cappuccino or latte macchiato. To help you adjust your coffee machine to the illy blend to guarantee the quality of the remaining ingredients (grind, coffee and water quantity as well as the temperature), Miele in partnership with illy have carried out a wide range of tests to ensure success.

By following these simple instructions to adjust your Miele coffee machine, you will be able to derive maximum pleasure from your coffee.





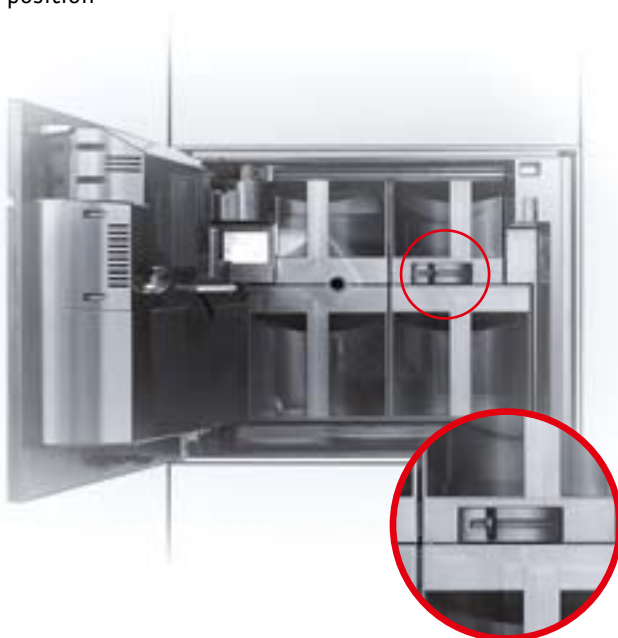
the magical pleasure of coffee



Please read the operating instructions supplied with your machine, then adjust your Miele coffee machine to the following settings:

## Mechanical setting

**Adjustment of grind:** Open the front of your machine, and note the position of the slide control (see illustration). If the slide control is set to give a coarser grind than shown, slide it one position to the left and grind some beans before adjusting it again by one position. Making this adjustment in a single movement may damage the machine. Continue to move the slide control one position at a time until the second position from the left is reached.





**the magical pleasure of coffee**



## Electronic settings

Select 'Settings' from the main menu in the display. Using one of the arrow buttons, scroll up or down to 'Amount of coffee', 'Programming the amount' and 'Temperature' are highlighted. In each case, select by pressing OK. Press the arrow button until 'Espresso' appears. To ensure that the flavour of the illy blend develops fully, the options selected for 'Espresso' must also be applied to 'Cappuccino' and 'Latte Macchiato'.

**Amount of coffee:** Select 'Espresso', press OK and set about 80% of the maximum amount of coffee. To do this, move the cursor using the arrow button to the third position from the right and confirm by pressing OK.



**Programming the amount:** This enables you to select the amount of water used for each cup of espresso. Select 'Espresso', then press OK. The machine will now grind the coffee and make an espresso which is dispensed through the central spout. As soon as you have dispensed the required amount of espresso, press OK to stop the machine.

illy recommends to brew 30-35 ml of water for each cup of espresso. The distinctive illy flavour is lost above 60 ml. In order to gauge 30 ml accurately, measure 30 ml water in a measuring cup and pour into your espresso cup. Make a mental note of the water level in the cup, discard the water and stop dispensing when this level has been reached.

**Temperature:** After selecting 'Espresso', press the OK sensor and select the 'High' option, then confirm by pressing OK.

**Pre-brew:** Select the 'Long' option with the cursor and confirm by pressing OK.

the magical taste of coffee



## The test for the perfect espresso:

The best way of testing your settings is to make an espresso!

Apart from the flavour, there are also audible and visual qualities which characterise a perfect espresso.

**Audible:** the coffee should flow silently into the cup; you should not be able to hear it drip. To achieve this, lower the spout to the level of the rim of the cup or glass.

**Visual:** the espresso should flow slowly into the cup. Italians call the ideal flow 'coda di topo', a mouse's tail.

The crema should be spread evenly and thickly over the entire surface of the espresso. The ideal colour should be hazelnut brown, and can have a tiger striped pattern. If the crema is too dark, the temperature is too high and the coffee burnt. If the crema is too light in colour, the coffee is under-extracted.

Here's to your success in making fabulous coffee!



## Caring for your coffee machine

Only a well-maintained machine delivers perfect results. Water and milk



pipework and parts must be regularly cleaned of any residues such as limescale or milk.

### **Cleaning tablets for the Miele coffee machine**

The cleaning tablets for Miele coffee machines protect the machine, ensuring its durability.

Contents: 10 tablets

### **Cleaning agent for milk pipework in the Miele Coffee machine**

We recommend this powder which has been especially formulated to clean the milk pipework in the CVA 5060/65 coffee machines. The powder is packaged in individual portions, making it very easy to dispense accurately.

Contents: 100 sachets

### **Descaling tablets for the Miele coffee machine**

For optimum results, only use Miele's specially formulated descaling tablets to descale your Miele coffee machine. You will require 2 tablets each time the machine is descaled.

Contents: 6 tablets



Your machine will reward you with exquisite coffee for many years!

Miele care products can be ordered from [www.miele-shop.com](http://www.miele-shop.com)

or directly from Miele Customer Service.

If you have any questions, please call

Miele Customer Service on Hotline: (ref. telephone numbers on the back cover)



[www.miele-shop.com](http://www.miele-shop.com)



## The Miele coffee glossary



### Aromatic system

At the heart of the Miele built-in coffee machine is the brew unit. It is here that the water filters through the coffee with great intensity – resulting in an aromatic brew.



### Easy to use

The unique design features of the coffee machine make it easy to use. These include a left-hinged door, maintenance-free LED lighting, removable dishwasher-proof components and a choice of language for the display.



### Cappuccino

The finishing touch to a mouth-watering cappuccino is a luxurious creamy topping of milk froth. With the Miele coffee

machine you can't go wrong as the touch of a button will give you a perfect cappuccino every time!



### Two cups of espresso/ coffee in one go

For two cups of your favourite coffee, place a cup under each spout, select your drink and

follow the instructions in the display.



## Pressure

The correct pressure is vital to the whole process. It is essential to the taste, as it releases the special flavours of the coffee. These flavours are the reason for the unique aroma of the espresso. If there is too little pressure, the full aroma of the coffee cannot develop and, if there is too much pressure, the result will be acidic and bitter. The pressure is also responsible for creating the lovely crema on top.



Exclusive to  
**MIELE**

## Built-in warming drawer

The warming drawer and coffee machine can be connected by a special cable so that the warming drawer will switch itself on automatically 30 minutes before the coffee machine is set to come on. Warm cups whenever you need them!



## User profiles

If you like your morning coffee extra strong and very hot every day and someone else in the family likes theirs weaker, we have

just the thing for you! User profiles with their individual setting options (quantity of coffee, water, hot milk, milk froth, brewing method) enable you to save your personal preferences to memory.



### **Hot water spout**

No more cold coffee! With a constant supply of hot water, you can pre-heat your cups simply and easily. And because the hot water and steam spouts are separate you are ensured optimum hygiene.



### **Height-adjustable coffee spouts**

You can adjust the height of the coffee spouts to the size of your mug or cup which is ideal for

tall Latte Macchiato glasses and large mugs. Being able to lower the spouts when dispensing an espresso not only protects the crema but also keeps temperature loss to a minimum.

### **Ground coffee chute**

Do you occasionally fancy a different type of coffee? No problem! With the ground coffee chute, you can use ready ground coffee which passes through a flap into the brew unit for the perfect alternative.



### **Quantity and grind quality**

The quantity and quality of the grind are very important to the success and taste of coffee. If the beans are ground too coarsely, water will run through them too quickly, allowing inadequate pressure to build up and insufficient flavour to be diffused. Too fine a ground prevents the water passing through fast enough, making the coffee-making process too long and resulting in a bitter-tasting espresso.



# Sweet temptations



## TO GO WITH ESPRESSO, CAPPUCCINO AND COFFEE

Sweet delicacies are an essential complement to coffee. Try these tempting recipes with your espresso, cappuccino and coffee.

Optimum results are achieved with Miele cooking appliances.

# Amaretti Biscuits

90 pieces

## Ingredients:

250 g finely ground blanched almonds  
200 g caster sugar  
1 tsp almond essence  
4 egg whites

## Preparation:

1. Mix the almonds with the essence and about  $\frac{3}{4}$  of the sugar.
2. Beat the egg whites until stiff, adding the rest of the sugar gradually.
3. Fold about  $\frac{1}{3}$  of the almond-sugar mixture into the beaten egg whites, then the second  $\frac{1}{3}$ , then the final  $\frac{1}{3}$ .
4. Spoon into a piping bag with a large, plain nozzle, and pipe walnut-sized pieces onto a baking sheet lined with baking parchment.

Bake until golden brown.

<b>Setting:</b>	<b>Fan plus</b>	<b>Conventional</b>
Temperature:	<b>130°C</b>	140°C
Shelf level:	<b>1, 2 and 4</b>	2
Time:	<b>40–50 minutes</b>	35–45 minutes + pre-heating



## TIP

Using almonds in their skins will give you a darker result. To blanch almonds, heat them up in hot water for a few minutes, and drain thoroughly. The skins will then slip off easily.



# Espresso cantuccini

40 pieces

## Ingredients:

- 200 g almonds
  - 500 g plain flour
  - 1 tsp baking powder
  - $\frac{1}{2}$  tsp salt
  - 90 g butter
  - 250 g sugar
  - 2 eggs
  - 70 ml freshly prepared espresso coffee, cooled slightly
  - 40 ml coffee liqueur
- Cinnamon or a mixture of cinnamon and sugar (for dredging)

## Preparation:

1. Roast the almonds in a pre-heated oven for 10 minutes at 180°C, then grind them finely in a blender or food processor.
2. Combine the almonds with the flour, baking powder and salt. Add the butter, sugar, eggs, liqueur and the coffee, and knead to a smooth dough.
3. Make three 3 cm diameter rolls about 25 cm in length, and lay them on a baking tray. Dredge with cinnamon or cinnamon/sugar, and bake in a fan oven for about 25 minutes at 180°C on the lowest shelf level.
4. Remove the tray from the oven, and cut the rolls diagonally into 1.5 cm slices with a bread knife. Arrange the slices flat onto a baking tray, and bake for a further 15 minutes until they are light golden in colour.







# Espresso truffles

About 40 truffles

## Ingredients:

50 ml freshly brewed espresso  
coffee  
125 ml double cream  
300 g dark chocolate  
(75% cocoa solids)  
50 g butter  
2–3 tbsp rum or brandy

Approx. 40 sweet cases

## Preparation:

1. Put the coffee into a pan with the cream, and bring gently to the boil.
2. Add the broken chocolate and the butter and heat gently until everything has melted. Add the rum or brandy.
3. Allow to cool, then place in the refrigerator for about 2 hours until the mixture has set. Using a hand whisk, beat for about 3 minutes until creamy.
4. Spoon into a piping bag with a star nozzle, and pipe a rosette into each sweet case. Put back into the refrigerator until cool. Decorate with curls of chocolate.



## TIP

Home made truffles, beautifully decorated and packed, make charming presents.



# Nut crunches

About 90 pieces

## Ingredients:

100 ml double cream  
10 g butter  
100 g brown sugar  
 $\frac{1}{2}$  tbsp flour  
80 g sesame seeds  
80 g pumpkin seeds, roughly  
chopped  
80 g sunflower seeds, roughly  
chopped  
A few drops of vanilla essence

## Preparation:

1. Brown the sesame seeds gently in a pan without fat.
2. Put the cream, sugar, butter and flour into a pan, and bring to the boil, stirring all the time. Remove from the heat, and add the sesame seeds, pumpkin seeds and sunflower seeds, as well as the vanilla essence.
3. Line a baking sheet with baking parchment, and using a two teaspoons, spoon out blobs of mixture. Bake until golden – but do not over-bake, as the taste will become bitter.

<b>Setting:</b>	<b>Fan plus</b>	<b>Conventional</b>
Temperature:	<b>150–170°C</b>	180–200°C
Shelf level:	<b>1 and 3</b>	2
Time:	<b>20–25 minutes</b>	12–15 minutes + pre-heating



## TIP

These biscuits are best eaten fresh. If you wish, you can top them with melted chocolate.



# Mocha matchsticks

100 pieces

## Ingredients:

100 g mocha chocolate  
20 ml espresso  
200 g butter or margarine  
100 g sugar  
300 g flour  
 $\frac{1}{2}$  tsp baking powder  
100 g chocolate cake covering

## Preparation:

1. Break the chocolate into pieces, place in a pan with the espresso and heat gently until the chocolate has dissolved. Leave to cool.
2. Sift the flour and baking powder. Place in a bowl and add the butter or margarine, sugar and the chocolate/espresso mixture. Mix the ingredients together and then knead into a dough. Leave the dough to cool for about 30 minutes. Divide the dough into small portions and then form these into sticks, 5 cm long. Place the sticks on a baking tray and bake in the oven. When removed from the oven, the sticks should still be a little soft. They will harden when cooled.
3. Once the sticks have cooled, dip the ends in melted chocolate cake covering.

Setting:	Fan plus	Conventional
Temperature:	150–170°C	180–200°C
Shelf level:	1, 2 and 4	2
Time:	20–25 minutes	12–15 minutes per baking tray + pre-heating



## TIP

Chocolate cake covering is a mixture of chocolate, sugar and vegetable oil. It is ideal for covering cakes, has an attractive shiny appearance and is easy to work with.



# Espresso cookies

50 cookies

## Ingredients:

180 g soft butter  
100 g icing sugar or soft brown  
sugar  
3 tsp. vanilla sugar  
30 ml espresso  
A pinch of salt  
1 egg white  
180 g flour

Milk chocolate cake covering

## Preparation:

1. Beat the butter until creamy. Add the sugar, vanilla sugar, cooled espresso and salt and stir until soft and creamy. Then fold in the egg white and the flour.
2. Place the mixture in a piping bag and using a size 9 or 11 nozzle, pipe the cookies onto baking trays. Bake until golden.
3. Once the cookies have cooled, spread the bottom of them with chocolate cake covering.

<b>Setting:</b>	<b>Fan plus</b>	<b>Conventional</b>
Temperature:	<b>150–170°C</b>	170–190°C
Shelf level:	<b>1 and 3</b>	2
Time:	<b>20–25 minutes</b>	10–12 minutes baking tray + pre-heating



## TIP



### Vanilla sugar

Vanilla sugar can be purchased from good supermarkets, or you can make your own by splitting a vanilla pod in half lengthwise and chopping the pieces into 4 or 5 bits. Place these in a jar of caster sugar, and leave for about 3 days to absorb the flavour of the vanilla and use as required.

# Cakes and pastries



## TALKING MAKES YOU HUNGRY

For centuries, chatting with friends has gone hand in hand with the enjoyment of this favourite drink. Coffee is not just invigorating – it also stimulates conversation. Delicious cakes and gateaux are an essential ingredient to any coffee morning, so roll up your sleeves and get baking!



# Apple pyramids

8 pieces

## Ingredients:

- 300 g frozen (defrosted)  
or fresh puff pastry
  - 1–2 cooking apples
  - 30 g marzipan
  - 30 g hazelnuts, coarsely  
chopped
  - 30 g raisins soaked in rum
  - 2 tbsp sugar and cinnamon
  - 1 egg white
- For glaze:
- 1 egg white
  - 1 egg yolk

## Preparation:

1. Roll the pastry into an oblong 40 x 20 cm and cut into 8 squares 10 x 10 cm.
2. Peel the apples, cut into quarters, core and dice. Dice the marzipan. Mix the apples, marzipan, nuts and raisins together, and pile an eighth of the mixture onto the middle of each pastry square. Scatter the cinnamon sugar over the top.
3. Brush the edges of each pastry square with egg white. Bring the corners up to the middle, squeezing the edges firmly together to make pyramid shapes.
4. Place the pyramids on a baking tray that has been rinsed in cold water. Brush each pyramid with egg yolk and bake until golden brown.

<b>Setting:</b>	<b>Fan plus</b>	<b>Conventional</b>
Temperature:	180–200°C	190–210°C
Shelf level:	1	2
Time:	20–25 minutes	12–18 minutes + pre-heating



## TIP

Tart cooking apples such as Bramleys give a sharper flavour than sweeter dessert varieties.



# Coffee puffs

24 pieces

## Ingredients:

- 1 x 450 g packet frozen  
(and defrosted)  
or fresh puff pastry
- 2 egg yolks
- 100 g sugar
- 40 g flour
- 50 ml espresso
- 250 ml milk
- 200 g soft butter
- 2 tbsp icing sugar
- 2 tbsp brandy

Icing sugar for dredging

## Preparation:

1. Rinse a baking sheet in cold water.
2. Roll the pastry out and cut into 24 pieces. Bake until golden using one of the following settings:

<b>Setting:</b>	<b>Fan plus</b>	<b>Conventional</b>
Temperature:	<b>190–200°C</b>	200–220°C
Shelf level:	<b>1 and 3</b>	2
Time:	<b>15–20 minutes</b>	12–15 minutes + pre-heating

3. To make the filling, cream together the sugar and egg yolks until the sugar has dissolved. Fold in the flour, then stir in the espresso and milk.
4. Place in a saucepan and heat over a very gentle heat (do not allow to boil), stirring all the time until the mixture is thick and creamy. Leave to cool.
5. In a separate bowl, beat the butter with the icing sugar until creamy. Gradually beat the cooled espresso mixture into the butter icing, a spoonful at a time. Finally, beat in the brandy.
6. Put the mixture into a piping bag with a star nozzle. Split the pastry pieces in half horizontally.
7. Pipe some of the filling into the bottom half of each. Replace the top halves, and dredge with icing sugar. These light pastries are best served fresh.



# Iced coffee muffins

Approx. 12 muffins

## Ingredients:

Muffins:  
60 g flour  
60 g cornflour  
2 tsp baking powder  
80 g sugar  
A pinch of salt  
2 eggs  
100 g melted margarine  
75 ml espresso

Topping:  
200 g cream cheese  
1 tbsp crème fraîche  
1 tbsp cornflour  
3 tsp. vanilla sugar or a few  
drops of vanilla essence\*  
45 g icing sugar  
Cocoa powder for dredging

12 paper muffin cases (Ø 7 cm)

## Preparation:

1. Put all the ingredients for the muffins into a food processor or bowl, and beat until you have a smooth dough.
2. Spoon the mixture into the muffin cases. Place them onto a baking tray, and bake on one of the following settings until golden in colour:

<b>Setting:</b>	<b>Fan plus</b>	<b>Conventional</b>
Temperature:	<b>170–190°C</b>	180–200°C
Shelf level:	<b>1</b>	2
Time:	<b>20–25 minutes</b>	15–20 minutes + pre-heating

3. For the topping, beat together all the ingredients.
4. Spoon it onto the warm muffins, and return to the oven on the same setting for another 10 minutes.
5. Cool and dust with cocoa powder.



## TIP

The topping helps the muffins to remain moist, ensuring that on the day after baking they are still fresh.

\* For vanilla sugar see page 39.





# Espresso squares

20 squares

## Ingredients:

250 g butter  
180 g sugar  
6 tsp. vanilla sugar or a few drops of vanilla essence\*  
4 eggs  
250 g flour  
1 tsp baking powder  
200 ml freshly made espresso coffee  
100 g dark chocolate drops  
100 g ground hazelnuts

## Topping:

200 g icing sugar  
4 tbsp espresso  
2 tbsp coffee, whisky or mocha liqueur

## Preparation:

1. Beat the butter until creamy. Gradually add the sugar, vanilla sugar or essence and eggs.
2. Fold in the flour, baking powder, espresso and nuts and finally the chocolate drops.
3. Spread the mixture into an oblong baking dish, and bake on one of the following settings until light brown in colour:

Setting:	Fan plus	Conventional
Temperature:	160–170°C	180–200°C
Shelf level:	1	2
Time:	25–30 minutes	20–25 minutes + pre-heating

4. To make the topping, beat the sugar with the espresso and liqueur until smooth and shiny. Spread over the warm cakes and cut into 20 squares.



## TIP

Quick to prepare, quick to bake and quick to eat! Espresso squares with a cup of coffee – all you need for that real Italian feeling...

\* For vanilla sugar see page 39.

If using vanilla essence add it after the eggs in step 1 and increase the sugar to 195 g.





# Espresso and ricotta cheesecake

12 slices

## Ingredients:

### Base:

300 g whole hazelnuts  
30 g butter, melted  
30 g sugar

### Top:

500 g ricotta cheese or quark  
175 g cream cheese or quark  
2 eggs  
125 g brown sugar  
2 tbsp flour  
70 ml freshly brewed  
espresso coffee  
1 tsp vanilla essence or  
coffee liqueur

## Preparation:

1. Place the hazelnuts on a baking tray and roast in the oven for approx. 20 minutes at 180°C using the fan setting. Then rub the skins off.
2. Grind the hazelnuts, knead into the butter and sugar. Spread the mixture into the base of a 24 cm Ø spring-form cake tin. Leave to cool.
3. Beat together the ricotta, cream cheese, eggs, sugar and flour until smooth. Add the cooled espresso and vanilla essence or coffee liqueur, and mix well.
4. Spread the mixture evenly over the base, and bake until the edges are golden.

<b>Setting:</b>	<b>Intensive bake</b>	<b>Conventional</b>
Temperature:	<b>170°C</b>	180–200°C
Shelf level:	<b>1</b>	1
Time:	<b>55–65 minutes</b>	60–70 minutes + pre-heating



## TIP

This cheesecake tastes best the day after baking.



# Espresso streusel cake

20 slices

## Ingredients:

### Dough:

350 g melted butter  
500 g flour  
250 g sugar  
3 tsp. vanilla sugar\*  
A pinch of salt  
2 tsp baking powder

### Topping:

25 g melted butter  
500 g quark  
6 egg yolks  
150 g sugar  
3 tsp. vanilla sugar\*  
60 ml espresso  
3 tbsp almond liqueur  
1 tsp cornflour  
6 egg whites

\* For vanilla sugar see page 39.

## Preparation:

1. For the dough: Mix together the flour, sugar, vanilla sugar, salt and baking powder. Add the butter and knead the mixture until it crumbles.
2. Place about  $\frac{2}{3}$  of the mixture onto an oven tray and roll it out with a rolling pin.
3. For the topping: Mix together the butter, quark, egg yolks, sugar, vanilla sugar, espresso, almond liqueur and cornflour. Beat the egg whites until stiff and then fold into the mixture. Spread this mixture over the dough.
4. Spread the remaining third of the crumble mixture on top of the quark mixture.

<b>Setting:</b>	<b>Fan plus</b>	<b>Intensive bake</b>
Temperature:	150–170°C	<b>170°C</b>
Shelf level:	1	<b>1</b>
Time:	50–60 minutes	<b>40–50 minutes</b>



# Tiramisu gateau

12 slices

## Ingredients:

Cake:  
3 eggs  
A pinch of salt  
90 g sugar  
50 g flour  
40 g cornflour  
 $\frac{1}{2}$  tsp baking powder

Filling:  
60 ml espresso  
75 ml amaretto  
500 g mascarpone cheese  
250 g quark or cream cheese  
50 g sugar  
3 leaves of white gelatine  
250 ml cream  
3 tsp. vanilla sugar\*

Dredging:  
Cocoa



## Preparation:

1. Beat the egg yolks, salt and sugar until creamy. Then beat the egg whites until stiff, and fold into the egg yolk mixture.
2. Sieve together the baking powder, cornflour and flour, and fold into the egg mixture using a metal whisk.
3. Line a 26 cm  $\emptyset$  spring-form cake tin with baking parchment, and pour in the mixture evenly. Bake until golden in colour. Cool, and place in an airtight tin over night before splitting the cake into two halves horizontally.

**Setting:**      **Fan plus**                      **Conventional oven**

Temperature:	<b>160–180°C</b>	180–200°C
Shelf level:	<b>1</b>	1
Time:	<b>20–25 minutes</b>	15–20 minutes + pre-heating

4. Mix together in a small jug the espresso and 3 tbsp amaretto. Leave to one side. For the filling, beat together the mascarpone, quark, sugar and the rest of the amaretto.
5. Soak the gelatine in cold water for about ten minutes, drain well, place in a pan over a very low heat and melt. Add a little of the mascarpone mixture to the gelatine, stirring well. Then beat this gradually into the rest of the mascarpone, and leave to cool.
6. Beat the cream with the vanilla sugar until stiff. Once the mascarpone mixture begins to set, fold in the cream.
7. Place one of the cakes on a serving plate, and place a cake ring around it. Spread about 4–5 tbsp filling over the cake, and cover with the 2nd cake. Drizzle over the espresso/amaretto. Spread the rest of the marscapone filling over the top, and dredge with cocoa. When completely cool, cut into 12 slices.

\* For vanilla sugar see page 39.





# Chocolate Toscana cake

12 slices

## Ingredients:

300 g dark chocolate  
(70% cocoa solids)  
150 g butter  
5 eggs  
100 g caster sugar  
100 g flour

Chocolate cake covering

## Preparation:

1. Melt the chocolate and butter together in a pan, and leave to cool.
2. Beat together with the egg yolks, sugar and flour. Beat the egg whites until stiff and fold into the chocolate mixture.
3. Pour the mixture into a greased 26 cm Ø spring-form tin, and bake on the lowest shelf at the following setting:

<b>Setting:</b>	<b>Fan plus</b>	<b>Conventional</b>
Temperature:	<b>150–170°C</b>	150–170°C
Shelf level:	<b>1</b>	1
Time:	<b>35–40 Min.</b>	35–40 Min. + pre-heating

4. When cool, spread over the melted chocolate cake covering.



## TIP

This cake is very moist and chocolatey.

# Zebra cake

12 slices

## Ingredients:

4 egg yolks  
160 g sugar  
3 tsp. vanilla sugar\*  
A few drops of vanilla essence  
100 ml warm coffee  
200 ml oil  
300 g flour  
2 tsp baking powder  
4 egg whites  
3 tsp cocoa

## Preparation:

1. Mix the egg yolks with the sugar and the vanilla sugar until creamy. Slowly add the vanilla essence, coffee and oil and then mix well. Sift the flour and the baking powder together and add to the mixture, a spoonful at a time. Beat the egg whites until stiff and then fold into the mixture.
2. Halve the mixture and add the cocoa to one half.
3. Lightly grease a 26 cm diameter cake tin. Place 2 tbsp of the light coloured mixture in the middle of the base of the tin, followed by 2 tbsp of the dark coloured mixture on top. Continue doing this until all the mixture has been used up. Allow the mixture to settle by itself and do not try and spread it.
4. Bake in the oven until golden. If wished, spread chocolate cake covering over the top or dust with icing sugar.

<b>Setting:</b>	<b>Fan plus</b>	<b>Conventional</b>
Temperature:	<b>150–170°C</b>	160–180°C
Shelf level:	<b>1</b>	2
Time:	<b>50–60 minutes</b>	50–60 minutes



## TIP

\* For vanilla sugar see page 39.



# Desserts



## IRRESISTABLE

What would a good meal be without a tempting finale? Desserts are the crowning glory to a feast – and can be served with a cup of your favourite coffee at any occasion. The more creatively the dessert is assembled and decorated, the more enthusiastically its arrival will be welcomed. Allow yourself time to add the finishing touches.

# Baileys chocolate crème

Serves 4–6

## Ingredients:

150 g dark chocolate  
2 eggs  
4 tbsp Baileys liqueur  
250 ml double cream  
3 tsp. vanilla sugar or a few  
drops of vanilla essence\*

## Preparation:

1. Break the chocolate into pieces, and microwave in a bowl for 3 minutes at 450 watts. Alternatively, take a pan of simmering water and melt the chocolate in a bowl over the top.
2. Beat the eggs until frothy. Add the Baileys and slightly cooled chocolate.
3. Beat the cream with the vanilla sugar, and fold into the chocolate mixture. Cool and serve.



## TIP

This dessert is also delicious with coffee or mocha liqueur instead of Baileys.

\* For vanilla sugar see page 39.

If using vanilla essence add it after the Baileys in step 2 and use a little caster sugar instead of the vanilla sugar in step 3.



# Espresso cream Charlotte

20 slices

## Ingredients:

300 ml espresso  
500 ml cream  
125 g sugar  
3 tsp. vanilla sugar or a few  
drops of vanilla essence\*  
30 sponge fingers  
2–3 tbsp Cointreau  
  
1 loaf tin (30 cm long)

## Preparation:

1. Beat the cream until stiff. Gradually beat in the sugar and vanilla sugar. Then add approximately 100 ml of the cooled espresso.
2. Mix together the rest of the espresso with the Cointreau, and sprinkle over each sponge finger.
3. Line the base and sides of the tin with some of the sponge fingers. Add about half the cream mixture, then add another layer of sponge fingers, the rest of the cream and a final layer of sponge fingers.
4. Chill for about 3 hours in the freezer. Ease away from the sides of the tin with the point of a sharp knife. Briefly immerse the sides of the tin in hot water taking care not to splash the cake, and turn out onto a long serving plate.
5. Decorate with whipped cream and mocha or coffee beans.



## TIP

Very easy to prepare, but creates a fine impression for a dinner party or special occasion.

\* For vanilla sugar see page 39.

If using vanilla essence add it after the cooled espresso in step 1 and increase the sugar by 10 g.

# Crème café

Serves 4

## Ingredients:

200 ml Espresso  
Custard powder  
3 tsp. vanilla sugar or a few  
drops of vanilla essence\*  
200 ml whipping cream

## Preparation:

1. Make 500 ml of thick custard following the directions on the packet, substituting 200 ml of milk with 200 ml of espresso.
2. Leave to cool, stirring occasionally to prevent a skin forming. Add the vanilla sugar or essence.
3. Beat the cream until stiff and fold into the mixture. Spoon into a serving dish, and dust with cocoa powder. Serve immediately.



## TIP

Because of its light colour, the coffee flavour comes as a pleasant surprise!

\* For vanilla sugar see page 39.

# Crème brûlée espresso

Serves 8

## Ingredients:

500 ml double cream  
125 ml milk  
70 g caster sugar  
125 ml espresso  
3 eggs  
3 egg yolks

## Topping:

80 g brown sugar  
2 tsps finely ground espresso  
beans

8 single portion,  
7 cm Ø ovenproof serving dishes

## Preparation:

1. Put the cream, milk, sugar and freshly made espresso in a pan and heat slowly on a medium setting. Do not boil.
2. Whisk the eggs and egg yolks together. Add to the cream mixture whilst continuing to whisk. Continue to simmer on a low heat for a further 5 minutes, stirring all the time.
3. Divide the mixture between the serving dishes. Stand the dishes in a roasting tin filled with 500 ml water, and place in the oven for 45 minutes at 180°C (fan heat).
4. Remove from the oven, and sprinkle brown sugar and ground espresso beans over the top of each.
5. Pre-heat the grill to 250°C. Place dishes in the oven on shelf level 3 and grill for about 3 minutes, until the sugar begins to caramelize.
6. Take out of the oven and sprinkle with ground espresso beans.
7. Leave to cool and serve with whipped cream if desired.



## TIP

Avoid grilling for too long, as the sugar will become bitter.

Crème brûlée is a tasty, slightly stronger version of crème caramel.





# Mocha parfait

14 slices

## Ingredients:

2 eggs  
4 egg yolks  
180 g sugar  
250 ml espresso  
6 tbsp coffee liqueur  
500 ml cream  
6 sponge fingers

Cling film

## Preparation:

1. Place the egg yolks, eggs and sugar in a pan, and whisk over a low heat until the sugar has dissolved and the mixture is creamy.
2. Add the coffee and 4 tbsp of liqueur. Leave to cool.
3. Beat the cream until it forms stiff peaks, then fold into the mixture.
4. Sprinkle the sponge fingers with the remaining liqueur.
5. Line a baking tin (approx. 30 cm long) with cling film. Put half the mixture into the tin, and arrange the biscuits on top. Then add the rest of the mixture.
6. Chill in the refrigerator for 6 hours. Turn out onto a serving plate, and carefully remove the cling film. Cut into 2 cm slices, and arrange on serving dishes with segments of fresh orange and whipped cream.





# Coffee mousse

Serves 6

## Ingredients:

6 leaves of gelatine  
100 ml milk  
150 ml espresso  
3 tbsp sugar  
6 tsp. vanilla sugar or a few  
drops of vanilla essence\*  
3 tbsp sour cream  
200 ml double cream, whipped

## Preparation:

1. Soften the gelatine for 10 minutes in a little cold water. Drain well.
2. Heat the milk, espresso, sugar and vanilla sugar or essence in a pan, stirring all the time. Add the drained gelatine, and stir until smooth. Leave to cool.
3. As soon as the mixture begins to thicken, fold in the sour cream and whipped cream.
4. Spoon into individual serving dishes, chill and decorate with whipped cream and a coffee or mocha bean. Alternatively, chill in a large dish, then arrange scoops of the mixture on serving plates that have been sprinkled with cocoa powder, and decorate with sprigs of mint.



## TIP

Although the taste remains the same, presentation can make all the difference. Arranging the mousse in scoops makes a very attractive ending to a special meal.

\* For vanilla sugar see page 39.

If using vanilla essence increase the sugar to 4 tbsp.

# Banana Brasilia

Serves 8

## Ingredients:

6 bananas  
60 g sugar  
1 tbsp flour  
150 ml milk  
60 ml espresso  
2 eggs, separated  
2 tbsp rum

## Preparation:

1. Halve three of the bananas lengthwise and arrange in the bottom of a soufflé dish. Mash the rest of the bananas, and spread over the banana halves.
2. Put the sugar, flour, milk and espresso in a pan, and simmer over a low heat for about 5 minutes. Add the egg yolks and rum, and continue to stir without boiling. Pour over the bananas.
3. Beat the egg whites until stiff, and spread over the mixture. Bake in the oven until golden.

<b>Setting:</b>	<b>Fan plus</b>	<b>Conventional</b>
Temperature:	<b>170–180°C</b>	200–220°C
Shelf level:	<b>1</b>	2
Time:	<b>15–20 minutes</b>	12–15 minutes + pre-heating



## TIP

Bananas and espresso go well together.

# Chocolate crêpes with an apricot quark filling

Makes 6

## Ingredients:

- Crêpes:  
2 eggs  
200 ml milk  
50 ml espresso  
20 g sugar  
80 g flour  
 $\frac{1}{2}$  packet custard powder  
1 tsp cocoa powder
- Filling:  
300 g quark  
2 tbsp sugar  
3 tsp. vanilla sugar or a few drops of vanilla essence\*  
1 tin apricots (approx. 400 g drained weight)  
2 tbsp apricot liqueur
- Butter for frying  
Icing sugar for dredging

## Preparation:

1. Beat the eggs with the milk, espresso, sugar, flour, custard powder and cocoa powder. Leave to stand for about 20 minutes.
2. Heat some butter in a frying pan (20 cm Ø). Pour a measure of the batter into the hot fat. Tip the pan to spread the batter evenly. Fry each crêpe on a fairly hot setting for about 30 seconds, toss it and fry the other side for a further 20 seconds.
3. For the filling, mix the sugar and vanilla sugar or essence into the quark. Drain the apricots well. Dice about half of them, and fold them into the quark.
4. Spread each crêpe with some of the quark mixture and roll it up.
5. Purée the rest of the apricots with some juice and the liqueur.
6. Divide the purée between six serving plates, and arrange a crêpe on top of each. Dredge with icing sugar.



## TIP

Pineapple chunks, star fruit, mango or lychees can be used instead of apricots for decorating this dessert.

\* For vanilla sugar see page 39.



# Cherry stracciatella crème with mocha sauce

Serves 6–8

## Ingredients:

1 jar of sour cherries (350 g drained weight)

Juice of 2 oranges

1 tbsp honey

1 tbsp cornflour

4 tbsp amaretto

250 g mascarpone

250 g quark

75 g sugar

200 ml double cream

50 g grated dark chocolate

Sauce:

100 g dark chocolate

60 ml espresso

5 tbsp cream

A pinch each, of ground cinnamon, coriander and cloves

A little vanilla sugar or a few drops of vanilla essence\*

## Preparation:

1. Drain the cherries well, reserving the juice.
2. Mix the corn flour with a little cherry juice. Heat the rest of the juice with the orange juice and honey in a pan.
3. Gradually add the cornflour, stirring all the time. Bring to the boil, stirring as it thickens, and add the amaretto and cherries. Allow to cool.
4. Blend the mascarpone, quark and sugar together, and refrigerate for 15 minutes.
5. Beat the cream until stiff, and fold in the grated dark chocolate. Fold the cream into the mascarpone mixture, and refrigerate for about 30 minutes.
6. For the sauce, melt the dark chocolate in a bowl over a pan of hot water. Add the espresso, 5 tbsp cream, spices and vanilla sugar or essence, and stir.
7. Divide the cherries between 6–8 serving dishes. Arrange 3 rounded spoonfulls of the stracciatella cream mixture on top of each portion and drizzle some of the chocolate espresso sauce over the top.



## TIP

The sauce can be made by putting all the ingredients into a bowl and warming them in the microwave for about 3 minutes at 450 watts. Stir the mixture well.

\* For vanilla sugar see page 39.







# Drinks



## COFFEE FOR ANY TIME OF THE DAY

Coffee has always been considered to be an exciting, delicious drink with an intensive aroma. Let your palate sample our hot and cold creations for any time of the day. Many recipes can be adapted as a summer drink for the next garden party or barbecue simply by adding ice.

## How to prepare the perfect Latte Macchiato – At the touch of a button



Place an empty Latte Macchiato glass under the height-adjustable central spouts and select “Latte Macchiato”.



And finally “Espresso” will be dispensed automatically.



First “Hot milk” will be dispensed automatically.



You now have a perfect Latte Macchiato at the mere touch of a button!



Then “Milk froth” will be dispensed automatically.



### **Stainless steel vacuum milk flask**

Milk from the fridge for preparing hot milk can be stored in the integrated, double-walled stainless steel vacuum flask for an extended period of time without any loss of quality. This means that you can be sure of perfect milk froth results even over a period of time. The flask sits in the door of the coffee machine and can be easily removed for refilling or storing in the fridge. It can hold approx. 700 ml so you will have plenty of milk for preparing lots of Cappuccino, Latte Macchiato, hot milk and milk froth one after another.



### **Hot milk and milk froth**

With this new function which prepares hot milk and milk froth at a touch of a button you can add to your repertoire of interesting

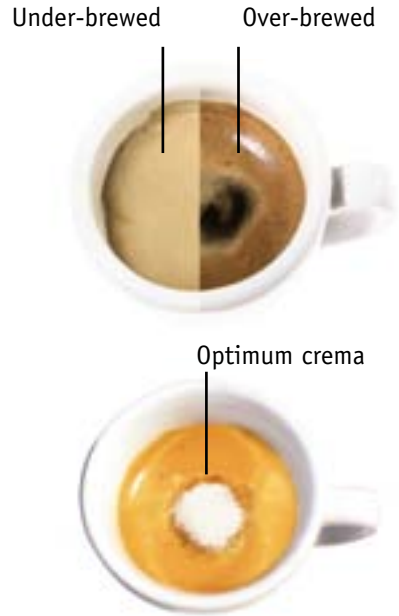
coffee, e.g. Café Latte, Café au Lait or Espresso Macchiato. Even for children and those who do not like coffee the range of innovative drinks is endless. For example, why not try hot milk with honey, frothy milk on its own or sprinkled with cocoa powder. Let your imagination go wild!



## Coffee creations from the best beans

### Espresso – piping hot

Espresso: small, black and strong. Espresso means ‘quick’, and its quality is recognised by the connoisseur in the crema. The crema prevents it from cooling rapidly, and releases the aroma. Typically the crema of an espresso is nut brown with reddish brown flecks. A perfect crema is stable, and capable of holding grains of sugar for a few seconds before they sink into the coffee. Espresso should always be served in a pre-warmed cup.



### Over-brewed espresso

If the froth is dark brown and there is a white fleck or black hole in the middle (see illustration), then the espresso has been brewed for too long. This usually happens when the coffee is too finely ground or when too much ground coffee is used, and the infusion time is unduly extended.

### Under-brewed espresso

Under-brewed coffee has a thin, light-coloured froth. This usually happens with coarsely ground coffee, or if too little coffee has been used.

### Optimum crema

The colour is caramelly, light brown with a shading like a tiger’s fur. It is strong enough to hold sugar on the surface for while, as depicted in the picture above.

**Espresso corto – the short one**

Espresso corto is a small espresso with a kick.

**Espresso doppio – twice as much**

This is simply a double shot of normal espresso.

**Espresso lungo – the long shot**

This is a weaker espresso made with more water and served in a normal coffee cup.

**Espresso ristretto – small but powerful**

This is a strong concentrated espresso, slightly bitter in flavour.

**Espresso Macchiato – strong coffee with a dash of froth**

Espresso Macchiato is freshly made espresso marked with a small dash of froth.

**Espresso corretto – with a little something extra**

This is a classic espresso with a shot of grappa, cognac, amaretto, sambuca or whisky. (Don't add too much or the flavour of the coffee will be overpowered). Espresso with a "little extra" helps the digestion at the end of a heavy meal and can be served black or white.

**Caffè freddo – the chilled one**

Carrè freddo is a long espresso with ice cubes and sugar. A very popular summer drink.



## **Cappuccino “Classico”**

This classic Italian drink is made with two thirds milk froth and one third espresso.

## **Viennese cappuccino**

Prepare the coffee and top up with hot milk. Crown with about 2 dessertspoons of whipped cream and sprinkle with grated chocolate.

## **Café Latte or Café au lait**

This is made using equal quantities of coffee and hot milk, stirred to give a uniform colour throughout.

## **Cappuccino chiaro – the “light” one**

A cappuccino chiaro is made with less espresso and more hot milk than the usual cappuccino.

## **Cappuccino scuro – that little extra**

A cappuccino scuro is a darker cappuccino with more espresso and less milk. Perfect if you like your cappuccino a little stronger than usual.

## **Cappuccino senza schiuma – the alternative cappuccino**

It’s exotic name may keep you guessing ... Cappuccino senza schiuma is a cappuccino with hot milk, but no froth.

**Caffè latte – the milk-lover’s dream**

Caffè latte is a double espresso in a large cup with steam-heated milk and little or no froth. Definitely one for milk lovers.

**Caffè mocha – a bit of everything**

Caffè mocha consists of  $\frac{1}{3}$  espresso,  $\frac{1}{3}$  hot milk and  $\frac{1}{3}$  hot chocolate served in a tall glass.

**Latte Macchiato – the marked one**

Latte Macchiato is made using  $\frac{1}{3}$  hot milk,  $\frac{1}{3}$  milk froth and  $\frac{1}{3}$  espresso and is served in a tall glass.

**Caffè americano – easy drinking**

Caffè americano is a weak coffee made with lots of water.





# Irish coffee

Serves 1

## Ingredients:

200 ml hot coffee  
4 tbsp Irish Whisky  
2 tbsp brown sugar  
1 tsp lightly whipped cream

## Preparation:

Put the whisky and brown sugar into the bottom of a warmed glass. Pour the coffee on top, stir well and add the cream.



## TIP

A warming drink for chilly winter nights.



# Egg liqueur coffee

Serves 1

## Ingredients:

2 tbsp egg liqueur  
50 ml hot espresso  
50 ml milk  
1 tsp sugar

## Preparation:

1. Pour the egg liqueur into a warm glass. Pour the espresso over the top, add a teaspoon of sugar and stir.
2. Froth the milk and add to the glass.



## TIP

Home made egg liqueur is very easy to make. Simply blend 5 fresh egg yolks with 125 g icing sugar, a teaspoon of vanilla extract, 200 ml of cream and 100 ml white rum or brandy. Bottle and store in the refrigerator.

# Chocino

Serves 1

## Ingredients:

100 ml milk  
3 tsp drinking chocolate  
50 ml espresso

## Preparation:

1. Add the drinking chocolate to approx. half of the milk. Froth the milk and pour into a tall glass. Froth the rest of the milk and then pour it carefully over the back of a spoon into the glass.
2. Prepare the espresso and add to the glass. The layers will be visible after a few moments.

# Upside-down coffee

Serves 1

## Ingredients:

50 ml cream  
1 tsp sugar  
A pinch of ground cinnamon  
1–2 tbsp whisky cream liqueur  
1 cup of coffee

## Preparation:

1. Froth the cream and pour into a large cup. Add the sugar, cinnamon and liqueur.
2. Pour a cup of freshly made coffee over the cream. Serve immediately.



## TIP

Add the coffee and then the cream for an everyday drink, or for a real treat add the cream first and then the coffee.

# Mocha flip

Serves 2

## Ingredients:

200 ml milk  
100 ml espresso  
2 tbsp brandy  
2 tbsp mocha liqueur  
6 tsp. vanilla sugar or a few drops of vanilla essence\*  
2 tsp sugar  
\* For vanilla sugar see page 39.

## Preparation:

Whisk all of the ingredients together, and serve in attractive glasses.



## TIP

This drinks taste cool on a hot day and warm on a chilly day!

# Chocolata

Serves 1

## Ingredients:

250 ml freshly made coffee  
20 g plain chocolate  
A pinch of ground cinnamon  
A pinch of ground cardamom  
1 tsp brown sugar  
2 tbsp rum

250 g vanilla, rum flavoured or stracciatella ice cream

## Preparation:

1. Heat the coffee gently with the chocolate, cinnamon, cardamom, sugar and rum in a small pan. Stir until all of the ingredients have dissolved.
2. Pour into a large glass, and carefully float a scoop of ice cream on the coffee. Top with whipped cream and grated chocolate.



## TIP

Avoid boiling mixtures of coffee and chocolate – they should be heated gently.

# Caribbean coffee

Serves 1

## Ingredients:

2 cubes of sugar  
2–3 tbsp rum (54%)  
200 ml coffee  
1 tbsp whipped cream

## Preparation:

1. Put the sugar cubes and rum into a warmed cup.
2. Fill with coffee, and top with whipped cream.



## TIP

Please note: the coffee and cream mask the taste of the rum.

# Baileys coffee

Serves 1

## Ingredients:

1–2 tbsp Baileys  
1 tsp brown sugar  
150 ml freshly made coffee

To decorate:  
Whipped cream  
Grated chocolate

## Preparation:

1. Put the Baileys and sugar into a glass.
2. Prepare the coffee and immediately pour over the Baileys, and stir.
3. Top with whipped cream and decorate with grated chocolate.



## TIP

For Baileys iced coffee, use chilled coffee and add a scoop of vanilla ice cream.

# Vanilla iced coffee

Serves 2

## Ingredients:

Vanilla pod, halved  
2 tsp sugar  
300 ml coffee  
2 scoops of vanilla ice cream  
100 ml cream

Drinking straws

## Preparation:

1. Cut the vanilla pod in half. Add a teaspoon of sugar and half a vanilla pod to each cup. Pour the coffee into the cups. Allow the coffee to cool slightly and then refrigerate the cups for about an hour.
2. Then remove the vanilla pods and pour the coffee into two glasses. Add a scoop of vanilla ice cream to each glass and top with some whipped cream. Serve immediately with drinking straws.





# Frappuccino

Serves 1

## Ingredients:

200 ml espresso  
2 tps sugar  
4 tbsp cream  
1 tbsp amaretto  
8–10 ice cubes or crushed ice

## Preparation:

1. Mix the espresso with sugar, cream and amaretto, and leave to cool.
2. Crush the ice in a blender or in a tea towel with a meat hammer or rolling pin. Add to the espresso.
3. Mix well, and pour into glasses. Serve with amaretti biscuits.



## TIP

Serve immediately, or the ice will melt and dilute the espresso. Alternatively, make ice cubes from espresso coffee.

# Spiced coffee

Serves 1

## Ingredients:

$\frac{1}{2}$  cinnamon stick  
1 clove  
150 ml espresso  
1 ice cube or 1 tbsp crushed ice  
1 tsp brown sugar  
2 tbsp cream

## Preparation:

1. Prepare the espresso, add the clove and cinnamon stick and leave to cool for about an hour. Remove the clove and the cinnamon stick and pour the espresso into a cocktail shaker. Add the sugar and ice and mix well.
2. Now add the cream and mix thoroughly until a smooth, creamy mixture forms. Serve immediately.



# Mochaccino

Serves 8

## Ingredients:

50 g mocha chocolate  
3 tbsp sugar  
800 ml coffee  
100 ml mocha liqueur  
4 tbsp whipped cream  
4 scoops of nut ice cream

To decorate:  
Flaked chocolate

## Preparation:

1. Dissolve the chocolate and sugar in the hot coffee. Add the mocha liqueur and cream. Divide the chocolate coffee between 4 large cups.
2. Add a scoop of ice cream to each, and sprinkle with flaked chocolate.



## TIP

Also delicious with vanilla,  
chocolate or mocha ice cream.



# Coffee nog

Serves 4

## Ingredients:

- 4 egg yolks
- 60 g sugar
- 3 tsp. vanilla sugar or a few drops of vanilla essence\*
- 400 ml coffee
- 8 tbsp brandy (optional)

\* For vanilla sugar see page 39.

## Preparation:

1. Whisk the egg yolks with the vanilla sugar and sugar in a pan over a gentle heat until light and frothy.
2. Add the coffee, and continue to stir until it begins to thicken. Add the brandy. Pour into 4 glasses.



## TIP

If using vanilla essence add it with the coffee in step 2 and increase the amount of sugar to 70 g.

# Chococcino

Serves 2

## Ingredients:

- 400 ml prepared cocoa
- 100 ml milk
- Cocoa for dusting

## Preparation:

1. Froth the milk and pour into two glasses.
2. Pour the cocoa into the glasses so that it flows slowly into the milk froth.



## TIP

You can use hot or cold cocoa for this drink.





## A

Amaretti biscuits	30
Apple pyramids	42

## B

Baileys coffee	86
Baileys chocolate crème	60
Banana Brasilia	69

## C

Cappuccino	78
Caribbean coffee	85
Cherry stracciatella crème with mocha sauce	72
Chocino	83
Chococcino	92
Chocolata	85
Chocolate crêpes with an apricot quark filling	70
Chocolate Toscana cake	56
Coffee mousse	68
Coffee nog	92
Coffee puffs	44
Crème brûlée espresso	64
Crème café	63

## E

Egg liqueur coffee	82
Espresso	76
Espresso and ricotta cheesecake	50
Espresso cantuccini	32
Espresso cookies	39
Espresso cream Charlotte	62
Espresso squares	48
Espresso streusel cake	52
Espresso truffles	34

## F

Frappuccino	88
-------------	----

## T

Iced coffee muffins	46
Irish coffee	80

# M

Mocha flip	84
Mocha matchsticks	38
Mocha parfait	66
Mochaccino	90

# N

Nut crunches	36
--------------	----

# S

Spiced coffee	88
---------------	----

# T

Tiramisu gateau	54
-----------------	----

# U

Upside-down coffee	84
--------------------	----

# V

Vanilla iced coffee	86
---------------------	----

# Z

Zebra cake	57
------------	----

Recipes:

Miele test kitchen

Photography:

Martina Urban, Hamburg

Styling:

Frauke Riekmann, Hamburg

Foodstyling:

Anne Wiedey, Hamburg

Concept, design and production:

Miele Marketing Communication,  
Gütersloh

Setting and printing:

Druckerei und Verlag

Hermann Bösmann GmbH, Detmold

English translation:

Translation Dept. Miele UK

Reproduction in whole or in part may only be carried out with the express permission of Miele & Cie. KG, stating the source.

© Miele & Cie. KG, Gütersloh

Alteration rights reserved

2nd edition

M.-Nr. 7 187 031 (12/11)