



Coffee Recipes

9 delicious espresso inspired recipes to be made using the A Modo Mio coffee system and capsules

LAVAZZA
ITALY'S FAVOURITE COFFEE

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The technique

Using the **Favola Cappuccino**:

- ! Directly into the cappuccino frothing unit add two sugars, then make an espresso (also directly into the unit). We recommend Divinamente for it's rich smooth flavour, but you can use any blend to suit your taste
- ! Add 3 small/2 large ice cubes
- ! Top up with very cold (straight from fridge) full or semi skimmed fresh milk to the 'latte' line
- ! Attach the unit and press the 'cappuccino' button
- ! Allow the programme to run
- ! Prepare a latte glass with 2 ice cubes then pour over your smooth, blended iced coffee mix

Iced coffee











Recipes utilising the Favola Cappuccino **'Cold Frothing'** feature.

You will need:



The technique

Using the **Favola Cappuccino**:

-  Directly into the cappuccino frothing unit add two sugars, then make an espresso (also directly into the unit)
-  Add 3 small/2 large ice cubes
-  Add a measure of your chosen spirit (such as Baileys or Disaronno)
-  Top up with very cold full or semi skimmed fresh milk to the 'latte' line
-  Attach the unit and press the 'cappuccino' button
-  Allow the programme to run
-  Prepare a latte glass with 2 ice cubes then pour over your smooth, blended iced coffee mix
-  Some extra special touches:
 - i. Add some fresh whipped cream and a mint leaf
 - ii. Add a little vanilla ice cream to the frothing unit after adding your spirit, then top up to the level with milk

Chilled Coffee Cocktail

Choose your favourite spirit and follow the recipe below for an iced coffee with a twist



Recipes utilising the Favola Cappuccino 'Cold Frothing' feature.

You will need:



or



The technique

- ☪ Into a small cup make a 30ml shot of espresso
(Soavamente with its delicate floral character works perfectly with the sweetness of the coconut).
- ☪ Put two heaped teaspoons of chocolate/cocoa powder into a milk jug and top with fresh cold milk, to half way.
- ☪ Begin to steam and froth your milk, the chocolate powder will blend in during the heating process.
- ☪ Pour your hot, chocolaty milk on top of your espresso.
- ☪ Sprinkle with desiccated coconut and enjoy.

The Coco Macchiato



Lavazza's London Fashion Week 2013 signature coffee serve

You will need:



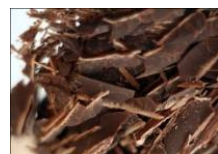
The technique

- ☕ Into a latte glass make a 30-40ml shot of espresso
(Divinamente with its chocolaty full-bodied character works well with this drink).
- ☕ Place 3 x cubes of chocolate in the bottom of your frothing jug and top up with fresh cold milk to half way.
- ☕ Begin to steam your milk and stir the chocolate with a metal spoon throughout heating and steaming to help it melt and mix.
- ☕ When well steamed and blended with the melted chocolate pour on top of your espresso.
- ☕ Grate a little extra chocolate on top and enjoy.

The Perfect Mocha









You will need:



The technique

Using the **Favola Cappuccino**, can be made hot or cold (just add 3 ice cubes directly into the frothing unit for a cold cocktail).

-  Make an espresso directly into the Favola Cappuccino frothing unit.
-  Add one sugar and stir to dissolve.
-  Add one shot (25ml) of Disaronno or Baileys.
-  Top up with cold milk to the cappuccino icon on the side of the flask.
-  Re-attach the flask to the machine, the milk buttons will light up red. Press the cappuccino button once and the cycle of heating a frothing will begin.
-  When the cycle has finished, detach the flask from the machine. Pour and enjoy.

The Perfect Party Pieces
4 delicious coffee cocktails, perfect for entertaining at home.

The Lavazza Imperial





A mix of Lavazza espresso, Disaronno or Baileys, sugar & milk



You will need:



The technique

-  Prepare 1 long espresso (50ml) into a metal jug, add one sugar and stir to dissolve.
-  Add half a shot of Disaronno (15ml) and half a shot of cognac (15ml) to the espresso and sugar mix, and stir.
-  Pour this liquid into a martini glass and dust with bitter cocoa powder.
-  Slowly pour double cream over the back of a spoon to create a 1cm thick layer on the top of the drink and enjoy.

The Warm Blast


A smooth and intense experience to the pallet combining Lavazza espresso, Disaronno, Cognac, fresh cream & cocoa powder. One to really get the party started!




You will need:



The technique

 Into a latte glass fill $\frac{1}{2}$ with hot water from the machine, add one espresso, 2 sugars and stir to dissolve.

 Add one shot (25ml) of scotch whisky.

 Using the back of a spoon, slowly pour about a 10-15mm layer of double cream onto the top of the drink and enjoy.

The Lavazza Dream

A truly warming combination of Lavazza espresso, whisky, sugar & fresh cream.
A perfect end to a delicious dinner party.



You will need:



The technique

Ingredients:

25 ml vodka

25ml Kahlua coffee liqueur

3 ounces 90 ml espresso

1 sugar

4 large ice cubes



Put one white sugar into your cocktail shaker and make an 40ml espresso directly into your cocktail shaker on top of the sugar, swirl to dissolve the sugar.



Add the ice cubes.



Add both the vodka and Kahlua.



Place the top firmly on and give a really good vigorous shake.



Remove the small top off your shaker and pour into your martini glass shaking all the coffee crema out from the shaker to form a nice layer on top of the drink.



For decoration place a few coffee beans on top.

Espresso Martini



You will need:



The technique

An A Modo Mio Favola Machine

- 500ml of double cream
- 100ml milk
- 120ml/4 shots A Modo Mio Espresso (Tierra)
- 1 Vanilla pod (split)
- 150g caster sugar
- 50ml water
- 3 ½ leaves of gelatine

Put the cream, milk and vanilla in a pan and bring to the boil, then remove from the heat and infuse. Put water and sugar together in a separate saucepan on a medium heat and turn the sugar to caramel (stirring continuously). Then whisk the caramel into the cream mixture and return the cream to the heat to melt the caramel, whisk in continuously.

Once the caramel is dissolved into the cream add the espresso and remove from the heat. Remove the vanilla pod. Soak the gelatine in the water. Then whisk the soft gelatine into the cream until dissolved. Pour into a bowl and sit the bowl over ice to cool the liquid, stirring occasionally.

Once it is cool and thickened in consistency pour evenly into glasses or coffee cups. Place in the fridge to set. Garnish with a little whipped cream and a dusting of cocoa powder.

The Espresso & Caramel Panacotta





THE REAL ITALIAN ESPRESSO EXPERIENCE



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