



# Caffè di Artisan

## Recipe Book



[www.caffediartisan.com](http://www.caffediartisan.com)

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You can use any Caffè di Artisan Luxury Coffee Variants to make these recipes

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**You can use any Caffè di Artisan Luxury Coffee Variants to make these recipes**

# Healthy/ Breakfast/Vegan

## 1. Whole Wheat Coffee Pancakes with Chocolate Chips

Serves: 2



### Ingredients:

- 1 cup white whole wheat flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup buttermilk
- 2 tablespoon honey or sugar
- 1 egg
- 2 tablespoons melted butter
- 1 Caffè di Artisan luxury coffee pod
- 1/4 teaspoon vanilla extract
- 1/2 cup chocolate chips (mini chocolate chips are ideal)
- 1/2 cup sliced almonds (optional)

### Directions:

1. In a cup, combine the wet ingredients (Buttermilk, honey, egg, melted butter, coffee and vanilla extract).
2. In another bowl, whisk the dry ingredients (Flour, baking powder, baking soda and salt).
3. Add the wet ingredients to the dry ingredients and mix it well. Let it rest for 20 minutes.
4. Heat a skillet over medium-low heat and brush with oil.
5. Pour about 1/4 of batter onto the hot pan and with a ladle, flatten slightly.
6. Once the top of the pancake starts developing holes and no longer looks wet, flip it aside. Let it cook for few seconds and then it ready to serve.
7. To serve, top with your favorite syrup and garnish with fresh fruits and nuts.

You can use any Caffè di Artisan Luxury Coffee Variants to make these recipes

## 2. Coffee Granola

**Serves:** 1- 2

### **Ingredients:**

1 or 2 Caffè di Artisan luxury coffee pods  
2 tablespoons olive oil  
3 tablespoons maple syrup or honey  
1 and 1/2 cup rolled oats  
1 teaspoon vanilla extract  
3/4 cup sliced almonds  
1/2 cup good quality chocolate chips or chunks.

### **Directions:**

1. Preheat the oven to 325 Degrees Fahrenheit/160 Degrees Celsius.
2. Add coffee, olive oil, honey to a bowl and mix well.
3. Now add the rolled oats and vanilla and combine well to moisten the oats.
4. Spread on a baking sheet lined with parchment paper.
5. Bake for 30 minutes, stirring every 10 minutes.
6. Take it out of the oven and let it cool.
7. Once cooled, transfer into an airtight jar and mix in almonds and chocolate chips.
8. Sprinkle on yogurt or have it with milk.



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### 3. Almond and Coffee Energy Bites



**Yields:** 10

**Ingredients:**

1 or 2 Caffè di Artisan luxury coffee pods  
1/2 cup almonds  
1/2 cup almond butter  
8 dates, pitted  
Pinch of salt

**Directions:**

1. Add almonds to a food processor and process till coarsely ground. To that add almond butter, coffee, dates and a pinch of salt and process until everything comes together. When you form a ball, it should be able to hold the shape.
2. Divide and roll into ten balls.
3. Store the energy bites in an airtight container in the refrigerator.

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## 4. Mocha Overnight Oats

**Serves:** 1

**Ingredients:**

1 or 2 Caffè di Artisan luxury coffee pods  
1 cup milk of your choice  
3/4 cup rolled oats  
1 tablespoons cocoa powder  
2 tablespoons honey or maple syrup

**Directions:**

1. Add all the ingredients to a jar or a bowl with a tight fitting lid. Mix well, cover and refrigerate.
2. Enjoy with your favorite fruits or berries.

**Notes:**

Sweeten with more honey or maple syrup if needed.



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# Coffee Smoothies

## 1. Protein-packed Coffee Smoothie

**Serves:** 1

**Ingredients:**

- 1 or 2 Caffè di Artisan luxury coffee pods
- 1 cup almond milk
- 1 frozen banana
- 1/4 cup protein powder
- 2 tablespoons chia seeds
- 1/2 teaspoon cinnamon powder

**Directions:**

- Blend all the ingredients until smooth.
- Sweeten with honey or maple syrup if needed.
- Pour into a serving glass.



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## 2. Banana Oatmeal Smoothie



**Serves:** 1

**Ingredients:**

1 frozen banana  
1/2 cup milk  
1/2 cup rolled oats  
1/2 cup ice  
1 Caffè di Artisan luxury coffee pod  
2 tablespoons yogurt  
Honey or maple syrup to taste

**Directions:**

Blend all the ingredients until smooth.  
Taste and adjust more honey or maple

syrup and blend again. Pour into a serving glass.

**Notes:**

To freeze the bananas, peel and cut into chunks.

### 3. Chocolate Chia Coffee Smoothie

**Serves:** 1

**Ingredients:**

1/2 cup almond milk  
1 Caffè di Artisan luxury coffee pod  
1 frozen banana  
2 tablespoons chia seeds  
1 tablespoon cocoa powder  
Honey or maple syrup to taste

**Directions:**

Blend all the ingredients until smooth. Taste and adjust more honey or maple syrup and blend again. Pour into a serving glass.

**Notes:**

To freeze the bananas, peel and cut into chunks.



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## 4. Strawberry Banana Coffee Smoothie



**Serves:** 2

**Ingredients:**

2 Caffè di Artisan luxury coffee pods  
1 cup cold milk  
6 frozen strawberries  
1 frozen banana

**Directions:**

Blend all the ingredients until frothy.  
Sweeten with honey if needed. Pour into a serving glass.

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## 5. Spinach Kiwi Green Coffee Smoothie

**Serves:** 1

**Ingredients:**

1 or 2 Caffè di Artisan luxury coffee pods  
1 cup milk  
1/2 cup organic baby spinach  
1/2 cup mango  
1 ripe kiwi  
1/4 cup rolled oats

**Directions:**

Blend all the ingredients until smooth. Sweeten with honey, maple syrup or few more pieces of mango if needed. Pour into a serving glass.



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## 6. Chocolate and Coffee Breakfast Smoothie with Yogurt

Serves: 1



### Ingredients:

- 1 cup ice cubes
- 1 Caffè di Artisan luxury coffee pod
- 1/2 cup water or milk
- 1/2 cup yogurt
- 2 tablespoons honey or to taste
- 3 tablespoons chocolate syrup

### For Garnish:

- Whipped cream
- Chocolate sauce

### Directions:

1. Blend all the ingredients until everything combines well and is slightly frothy.
3. Pour into a serving glass.
4. Add whipped cream and drizzle with chocolate sauce.

### Notes:

Do not over-beat or else the yogurt will turn watery.

## 7. Peanut Butter Espresso Smoothie

**Serves:** 1

**Ingredients:**

1 frozen banana  
1/2 cup milk  
1 Caffè di Artisan luxury coffee pod  
3 tablespoons peanut butter  
Honey or maple syrup to taste

**Directions:**

Blend all the ingredients until smooth. Taste and adjust more honey or maple syrup and blend again. Pour into a serving glass.

**Notes:**

To freeze the bananas, peel and cut into chunks.



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## 8. Gingerbread Oatmeal Coffee Smoothie



**Serves:** 1

**Ingredients:**

- 1 or 2 Caffè di Artisan luxury coffee pods
- 1 cup milk
- 1/2 cup rolled oats
- 2 tablespoons molasses
- 1/2 teaspoon cinnamon powder
- 1/4 teaspoon ginger powder
- 1/4 teaspoon nutmeg powder

**Directions:**

Blend all the ingredients until smooth. Sweeten with honey or maple syrup if needed. Pour into a serving glass.

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# Desserts

## 1. Brownie Coffee Chocolate Truffles

**Yields:** 8 bite-size pieces

**Ingredients:**

150 g brownies

1 Caffè di Artisan luxury coffee pod

1 cup chocolate chips

**Directions:**

1. Crumble the brownies into a bowl. Pour the liquid from the coffee pod and mix well.
2. Scoop out small bite size portions onto a non-stick mat with a spoon or ice-cream scooper. (The mixture will be sticky and hard to roll)
3. Place the sheet in the refrigerator for 30 minutes or in the freezer for 15 minutes.
4. Roll into balls and smooth it out. Put it back in the fridge for 10 minutes.
5. Meanwhile, melt the chocolate in the microwave or double boiler. Dip the balls and place it back on the sheet. Let it set on the counter or pop it back in the fridge for 10 minutes.

**Notes:**

To melt the chocolate in the microwave, add the chocolate to a bowl and place it in the microwave for a minute. Some of the chips may not melt but stir it and eventually it will. Microwave for additional 30 seconds if the chips won't melt after stirring.





## 2. Ice Cream with Hot Coffee (Affogato)

**Serves:** 1

**Ingredients:**

1 scoop of ice-cream  
1 Caffè di Artisan luxury coffee pod  
1/4 cup hot water

**For Garnish:**

Nut brittle



**Directions:**

1. Add a scoop of ice-cream to serving glass.
2. Add the coffee to another cup and use a frother to froth it up. Pour hot water into it.
3. Pour this coffee over the ice-cream and serve immediately.

**Notes:**

To garnish, melt 1/2 cup of sugar until the color changes to light amber.

Pour onto a non-stick mat or non-stick paper and sprinkle with coarsely chopped pistachio or other nuts.

Place it in the freezer for 10 minutes. Break into big pieces and serve with the dessert.

### 3. Chocolate Espresso Cupcakes

**Yields:** 16 cupcakes

**Ingredients:**

1 and 1/2 cup All-purpose flour  
1/2 cup cocoa powder  
1/2 teaspoon baking soda  
1 teaspoon baking powder  
1/2 teaspoon salt  
85g (6 tablespoons) unsalted butter  
1 and 1/4 cup sugar  
2 tablespoons vegetable oil  
1/2 tablespoon vanilla extract  
1/2 cup buttermilk (Please refer notes for substitution)  
1 Egg  
1/2 cup hot water  
2 Caffè di Artisan luxury coffee pods

**For Frosting:**

2 cup chocolate chips  
3/4 cup whipping cream



**Directions:**

1. Preheat oven to 350 Degrees Fahrenheit/175 Degrees Celsius.
2. Add all-purpose flour, cocoa powder, baking soda, baking powder and salt in a bowl and whisk it well. Keep aside.
3. In another bowl, add melted butter and sugar and mix well with a beater, hand whisk or wooden spoon.
4. Add oil and vanilla extract and mix again.
5. Add the egg and mix until it incorporates well, scraping off the sides. Do not over-beat.
6. Add the buttermilk and mix.
7. Add the dry ingredient (flour) to the egg mixture and mix only as needed.
8. Finally, add the hot water and coffee and mix it.
9. Divide the batter into a cupcake tin, lined with paper and fill only until half.
10. Bake for 20-25 minutes or until a toothpick inserted in the center of the cupcake comes out clean.

**For Frosting:**

Add chocolate chips to a bowl.

Add simmering hot, heavy whipping cream to the chocolate chips and whisk it up.

Let it cool on the counter and refrigerate for 1 hour to thicken. Add it to a piping bag and use it to frost the cupcakes.

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## 4. No Bake Coffee Chocolate Pot de Crème

**Serves:** 2

### **Ingredients:**

3.5 oz (100g) Dark chocolate (Lindt 70% dark was used in this recipe)

pinch of salt

1 tablespoon butter

2 tablespoons sugar

3/4 cup heavy cream

1 Caffè di Artisan luxury coffee pod



### **Directions:**

1. Chop chocolate into even chunks and add it to a mixing bowl. Add salt, butter and sugar.
2. Heat heavy cream in a saucepan until it starts to boil. Immediately add this to the chocolate.
3. Wait for a minute and whisk it. It looks rough in the beginning, but slowly it will start becoming smooth. Add the coffee. Taste and add more coffee and sugar if needed.
4. Pour into serving glasses and give it a gentle tap to get rid of any air bubbles.
5. Cover with a plastic wrap and refrigerate for 2-4 hours. Before serving, let it sit on the counter for about 15 minutes.
6. Garnish with berries, chocolate curls or spun sugar.

### **Notes:**

The mixture should be smooth, so do not overmix or else there will be bubbles.

## 5. Almond and Coconut Milk Popsicles With Honey

**Serves:** 6

### **Ingredients:**

400 ml thick coconut milk

1 cup almonds, blanched

1 Caffè di Artisan luxury coffee pod

1/4 cup + 2 tablespoon honey or to taste

1/2 teaspoon vanilla extract (optional)

### **Directions:**

1. Soak blanched almonds in 2 cups of hot water for 30 minutes. Rinse and blend it with 1 cup of fresh water to make a fine paste.
2. Add coconut milk to a bowl and add the almond paste.
3. Add coffee and honey and mix well. Taste and adjust coffee and sweetness as needed.
4. Pour into popsicle molds and place in the freezer until frozen, about 4-6 hours.

### **Notes:**

Garnish with melted chocolate and caramel crystals.

To make caramel crystals, melt 1/2 cup of sugar on low heat until golden color. Carefully pour it on a wax paper or silicon mat. Refrigerate for 10 minutes and then blend it into coarse crystals.



## 6. Coffee Biscotti



### Ingredients:

- 1 and 1/4 cup all-purpose flour
- 3/4 teaspoon baking powder
- 1/4 teaspoon salt
- 3 tablespoons unsalted butter 1/3 cup sugar
- 1 egg
- 1/4 teaspoon vanilla extract
- 1 Caffè di Artisan luxury coffee pod
- 1/4 cup coarsely chopped pistachios
- 1/4 cup sliced almonds (optional)

### Directions:

1. Preheat the oven to 350 Degrees Fahrenheit / 175 Degrees Celsius.
2. In a bowl cream butter and sugar until light and fluffy.
3. Add egg and vanilla and mix well. To this add coffee and mix again.
4. In another bowl mix the dry ingredients (All-purpose flour, baking powder, salt)
5. Add the dry ingredients to the wet ingredients.
6. The batter will be slightly sticky. Transfer into a parchment paper lined baking tray and flatten it into a log about inches in width and 1/2 inch thickness.
7. Bake for 20 minutes. Take it out of the oven and let it cool for about 20 minutes.
8. Turn the heat down to 300 Degrees Fahrenheit / 150 Degrees Celsius.
9. Using a serrated knife. Cut crosswise into 1/2 inch thickness. Arrange the cut side up on a baking tray and bake for additional 20 minutes. After the 1st 10 minutes, turn the biscotti and bake for additional 10 minutes.
10. Transfer it onto a wire rack.

### Notes:

To reduce the crumbs, while cutting the biscotti, place a knife on top and carefully press it down.

# Hot/Cold Coffee Beverages

## 1. Salted Caramel Frappuccino

**Serves:** 1

**Ingredients:**

1 cup Ice cubes  
2 Caffè di Artisan luxury coffee pods  
3/4 cup cold milk  
2 tablespoons salted caramel sauce  
2 tablespoons sugar syrup or sugar to taste

**For Garnish:**

Whipped cream  
Salted Caramel Sauce

**Directions:**

Blend all the ingredients until frothy. Pour into a serving glass. Top with whipped cream and drizzle some salted caramel sauce.

**Notes:**

Sugar syrup is great for cold coffees, and it keeps well in the refrigerator. To make simple syrup, Add 1 cup of sugar and cup of water to a saucepan and simmer for 10 minutes until slightly thick. Once cool, store it in an airtight glass jar.



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## 2. Nutella Hot Coffee

Serves: 1



### Ingredients:

- 1 Caffè di Artisan luxury coffee pod
- 2 tablespoons Nutella
- 1 cup steaming hot milk

### For Garnish:

- Whipped cream
- Chocolate sauce

### Directions:

1. Add the contents of the coffee pod to the mug. Add Nutella. With a coffee frother, froth the coffee and Nutella.
2. Froth the steaming hot milk and add to the coffee mixture.
3. Serve with whipped cream and a drizzle of chocolate sauce.

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### 3. Almond Milk Cold Coffee with Coffee Ice Cubes and Honey

**Serves:** 1

**Ingredients:**

1 Caffè di Artisan luxury coffee pod

3/4 cup water

200 ml Almond milk

Honey

**Directions:**

1. Mix the coffee and water in a cup.
2. Add this to the ice tray. Freeze for a couple of hours till the ice is set.
3. Fill a serving glass with coffee ice cubes.
4. Mix almond and honey in a glass.
5. Taste and adjust the sweetness as needed. Pour this over the ice.
6. Serve immediately.



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## 4. Dates Frappuccino

**Serves:** 1

**Ingredients:**

1 cup Ice cubes  
1 Caffè di Artisan luxury coffee pods  
3/4 cup cold milk  
8 medium dates, pitted  
1/4 cup hot water



**For Garnish:**

Whipped cream  
Cinnamon powder (optional)

**Directions:**

1. Add dates to a bowl. Add hot water and let it soak for 10 minutes. After 10 minutes, transfer the dates to a blender and grind it to a paste. Add a tablespoon of water only if needed.
2. Add the remaining ingredients and blend until frothy.
3. Serve with whipped cream and a sprinkle of cinnamon powder.

**Notes:**

The dates paste could settle in the bottom of the blender. In that case, stir with a spoon and blend again.

## 5. Pumpkin Cinnamon Spice Latté

**Serves:** 2

**Ingredients:**

- 2 cups milk
- 3 tablespoons pumpkin puree
- 3 tablespoons sugar
- 1 and 1/2 teaspoon pumpkin spice
- 2 Caffè di Artisan luxury coffee pods

**For Garnish:**

- Whipped cream
- Cinnamon powder (optional)

**Directions:**

1. Add milk to a saucepan. Stir in pumpkin puree, sugar, cinnamon spice and bring it to a boil. Let it simmer for about 2 minutes.
2. Add the coffee from a pod to a serving cup. Using a frother, froth the coffee.
3. Pour the steaming hot milk into the coffee. Give a quick stir.
4. Top with whipped cream and sprinkle some cinnamon powder.



**Notes:**

To make your pumpkin spice, combine 1 teaspoon of cinnamon powder, 1/4 teaspoon of nutmeg powder and 1/4 teaspoon of cloves powder.

You can also use only 1 and 1/2 teaspoon of cinnamon powder.

## 6. Rose Water Cardamom Iced Coffee

Serves: 1

### Ingredients:

1 cup milk  
1/2 teaspoon cardamom powder  
1 cup ice  
1 Caffè di Artisan luxury coffee pod  
2 tablespoons rose syrup or to taste



### Directions:

1. Add the cardamom powder to milk and mix well.
2. In a serving glass, add ice and add the contents of the coffee pod. Add the rose syrup and mix.
3. Pour the cardamom flavored milk over the ice. Sweeten with more syrup if needed.

### Notes:

To make rose syrup, add 3/4 cup sugar, and 2 tablespoons of dried rose petals to 1 cup water and bring it to a boil. Let it simmer till the mixture reduces by 1/4.

Strain and cool the syrup completely before use. Syrup can be stored in an airtight bottle in the refrigerator for a couple of months.

## 7. Coconut Cashew Iced Latté

**Serves:** 1

**Ingredients:**

1/2 cup ice cubes  
1 Caffè di Artisan luxury coffee pod  
1/2 cup coconut milk  
1/4 cup raw cashews  
1 teaspoon vanilla extract  
Pinch of salt  
Honey or maple syrup to taste

**Directions:**

Blend all the ingredients until smooth. Taste and adjust more honey or maple syrup and blend again. Pour into a serving glass.



## 8. Strawberry Frappuccino

Serves: 1



### Ingredients:

- 1 cup ice
- 1/2 cup milk
- 1 scoop vanilla ice cream
- 5 strawberries
- 1 Caffè di Artisan luxury coffee pod

### Garnish:

- Whipped Cream
- Sliced strawberries

### Directions:

Blend all the ingredients until frothy. Taste and add more ice cream if needed and blend again. Pour into a serving glass. Top with whipped cream and sliced strawberries.

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## 9. Berry Frappuccino

**Serves:** 1

**Ingredients:**

1 cup ice  
1/2 cup milk  
1 scoop vanilla ice cream  
3/4 cup mixed berries  
1 Caffè di Artisan luxury coffee pod

**Garnish:**

Whipped Cream

**Directions:**

Blend all the ingredients until frothy. Taste and add more ice cream if needed and blend again. Pour into a serving glass. Top with whipped cream.

**Notes:**

A mix of blueberries, blackberries, strawberries is ideal for this smoothie.



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## 10. Turmeric Latté with Cardamom



**Serves:** 1

**Ingredients:**

1 Caffè di Artisan luxury coffee pod  
1/2 teaspoon turmeric powder  
1/4 teaspoon Cardamom powder  
3/4 cup steaming hot milk

**For Garnish:**

Turmeric or Cardamom Powder

**Directions:**

1. Add the contents of the coffee pod to the mug. Add turmeric and cardamom powder. With a coffee frother, froth the coffee.
2. Add the steaming hot milk to the coffee mixture.
3. Sprinkle a pinch of turmeric or cardamom powder.

**Notes:**

For additional foam, you can also froth the hot milk.

If coffee frother is not available, blend the cold milk and then heat it up in a saucepan.

## 11. Iced Mocha

**Serves: 1**

**Ingredients:**

- 1 Tablespoon cocoa
- 1 and 1/2 tablespoons sugar
- 1 Caffè di Artisan luxury coffee pod
- 2 Tablespoons water
- 3/4 cup ice cubes
- 3/4 cup milk

**Garnish:**

- Whipped cream
- Chocolate syrup

**Directions:**

1. Add cocoa, sugar, coffee and water to a glass. Stir with a spoon to dissolve the sugar.
2. Add ice, milk and stir again.
3. Garnish with whipped cream and chocolate sauce.





## 12. Caramel Macchiato

**Serves: 1**



**Ingredients:**

Tablespoons vanilla syrup  
1/2 cup ice cubes  
3/4 cup milk  
1 Caffè di Artisan luxury coffee pod  
3 Tablespoons caramel sauce

**Directions:**

Drizzle the side of a glass with 1 tablespoon caramel.

Add vanilla syrup and ice cubes. Pour milk and top with the remaining caramel sauce. Stir gently.

**Notes:**

To make vanilla syrup: In a saucepan mix together 1/2 cup sugar + 1/2 cup water and stir well to combine. Bring it to a boil and simmer for 2 minutes. Remove from the heat and stir in vanilla extract. Cool the syrup completely before using.

## 13. Maple Pecan Latté

**Serves: 1**

**Ingredients:**

1 Caffè di Artisan luxury coffee pod  
1 Cup milk  
1 Tablespoon maple syrup  
2 Tablespoon pecan butter  
Pinch of salt  
1/4 Teaspoon cinnamon powder

**Toppings:**

Whipped cream  
Salted Caramel Sauce  
Toasted pecans, chopped



**Directions:**

1. Blend all the ingredients until smooth. Taste and adjust sweetness by adding more maple syrup if needed. Pour into a serving glass.
2. Serve with whipped cream, drizzle some salted caramel sauce and sprinkle some chopped pecans.

# Coffee Cocktails/ Coffee Mocktails

## 1. Espresso Martini



**Serves:** 1

**Ingredients:**

1 Caffè di Artisan luxury coffee pod  
45 ml vodka  
20 ml coffee Liquor  
15 ml sugar syrup  
1/2 Cup ice cubes

**Directions:**

Add all the ingredients into a cocktail shaker, cover with a lid and shake vigorously. Strain and pour into a martini glass. Garnish with 2-3 coffee beans if needed.

**Notes:**

To make sugar syrup: In a saucepan mix together 1/2 cup sugar + 1/2 cup water and stir well to combine. Bring it to a boil and simmer for 2 minutes. Cool the syrup completely before using.

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## 2. Coffee Cocktail with Whiskey

**Serves:** 2

**Ingredients:**

2 Caffè di Artisan luxury coffee pod

1 cups hot water

1 tablespoon sugar or to taste

1/4 cup whiskey

For Garnish:

Fresh Whipped cream

Powdered Cinnamon (optional)

**Directions:**

1. Add the contents of the coffee in a serving cup. Froth it up. Add hot water, sugar, and mix.
2. Pour whiskey and give it a quick stir.
3. Top with some fresh whipped cream and powdered cinnamon.

**Notes:**

To make fresh whipped cream, blend 1/2 cup of heavy whipping cream, 2 tablespoons sugar and 2 drops of vanilla until soft peaks form. Blend it only for few seconds or else the cream will curdle.



### 3. Coffee Granita with Whiskey

Serves: 4



#### Ingredients:

- 1 cup heavy cream
- 3 tablespoons honey or to taste
- 2 Caffè di Artisan luxury coffee pod
- 1 cup water
- 2 tablespoons whiskey

#### Directions:

1. In a bowl, mix together heavy cream and honey. Taste and adjust the sweetness as needed. It should be mildly sweet.
2. In another bowl, mix together coffee, water and whiskey.
3. Cover and place the two bowls in the freezer for an hour and half. Every 30 minutes stir it well with a fork to break up any crystals.
4. Scrape and scoop the coffee granita into a serving glass. Top with a scoop of heavy cream mixture and serve immediately.

#### Notes:

If you leave the granita in refrigerator for more than 2 hours, then let it sit on the counter for 15 minutes before scooping.

## 4. Boozy Coffee Milkshake with Salted Caramel Sauce

**Serves:** 2

**Ingredients:**

- 1/2 cup Ice cubes
- 2 Caffè di Artisan luxury coffee pods
- 1 cup cold milk
- 2 scoops of ice-cream
- 3 tablespoons whiskey or rum
- 2 tablespoons salted caramel sauce

**Directions:**

1. Blend all the ingredients until frothy.
2. Taste and add more ice-cream, coffee or whiskey if needed.
3. Pour into a serving glass.



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## 5. Coffee Lemonade



**Serves:** 1

**Ingredients:**

- 1 cup Ice cubes
- 1 Caffè di Artisan luxury coffee pod
- 1 and 1/2 tablespoons fresh lemon juice
- 1 cup sprite or sparkling water
- Mint leaves

**Directions:**

1. Add ice cubes into a serving glass.
2. Pour the coffee, lemon juice, sparkling water and stir.
3. Top with some mint leaves.

**Notes:** Sugar syrup can be added for sweetness.

## 6. Amarula Coffee

**Serves:** 1

**Ingredients:**

1 or 2 Caffè di Artisan Luxury Coffee Pods  
2 Tablespoons Brown Sugar  
3/4 Cup Steaming Hot Milk  
2 Tablespoons Amarula Cream Liqueur  
Whipped Cream for Garnish

**Directions:**

1. Pour the coffee into a serving glass and froth.
2. Add the brown sugar and pour the steaming hot milk.
3. Add Amarula cream liquor and gently stir with a spoon.
4. Top with some whipped cream and Enjoy while it's hot.

**Notes:**

For stronger coffee, add one more coffee pod.



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## 7. White Chocolate Martini



**Serves:** 1

**Ingredients:**

1 or 2 Caffè di Artisan luxury coffee pods  
3-ounces good quality white chocolate liquor  
1/2 cup milk  
1/2 cup ice cubes

**Directions:**

Add all the ingredients to a cocktail shaker and shake well.

Pour into a martini glass and enjoy!

**Notes:**

Sweeten with simple syrup if needed.

## 8. Boozy Mint Mocha

**Serves:** 1

**Ingredients:**

1 or 2 Caffè di Artisan luxury coffee pods  
3/4 cup milk  
2 tablespoons sugar  
1 or 2 small crushed peppermint candy cane  
1 tablespoon peppermint schnapps  
Whipped cream for garnish

**Directions:**

1. Add milk, sugar and candy cane to a saucepan and place on medium heat. Keep stirring and once the candy cane melts, keep aside.
2. Pour the coffee into a serving glass and froth. To this add the peppermint schnapps and steaming milk.
3. Garnish with Whipped cream.



You can use any Caffè di Artisan Luxury Coffee Variants to make these recipes