



Shakerato on the Beach

DeLonghi

COLD RECIPE

Shakerato on the Beach

 **TIME:** 10 mins

 **DIFFICULTY:** Medium

Coffee and Alcohol based

 **EQUIPMENT:**

Any De'Longhi Premium Pump or Fully Automatic Espresso Machine

INGREDIENTS FOR 1 SERVING

Double shot of espresso (60 ml/2 oz.)

30 ml/1oz of quality peach cream

30 ml/1oz premium vodka

60 ml/2oz of freshly squeezed pineapple juice

60 ml/2oz of cranberry juice

For this recipe, we selected a coffee with a nice liveliness; a rich and intense coffee, combining notes of red and exotic fruits. Its velvety texture and its sweet length in the mouth bring it a good balance. It is a blend prepared using the natural method of arabica coffees.

The espressos* are prepared with the DELONGHI espresso grinder.

Here are the settings we recommend:

AMOUNT OF COFFEE: 5/5

GRIND: 1.5/7

METHOD

Step 1

Fill the small part of your shaker with as many ice cubes as possible

Step 2

Pour the double espresso into a container with a spout

Step 3

Meanwhile pour the quality peach cream, premium vodka and fruit juices into the large part of the shaker

Step 4

Pour the double espresso into your glass

Step 5

Add as many ice cubes as possible to your glass

Step 6

Empty the lost ice from the small part of the shaker

Step 7

Close your shaker and shake intensely but quickly

Step 8

Filter and pour the cocktail gently into your glass

Step 9

Decorate



Tiramisu Latte Coffee



COLD RECIPE

Tiramisu Latte Coffee

🕒 **TIME:** 15 mins

📊 **DIFFICULTY:** Medium

Coffee Based



EQUIPMENT:

Eletta Explore

Long spoon

INGREDIENTS

Coffee beans

100 ml/3.38oz of cold milk

Ice cubes

Sugar

Cocoa powder

Savoiardi or Ladyfinger biscuits

Crushed nuts



TIP

For best visual results pour each drink into the glass over the back of a long spoon to create even layers

METHOD

Step 1

To create the first part of the recipe prepare a cup of hot cocoa in the Eletta Explore using the maximum level of density and pour it into the cup until it fills 1/2 of the glass. Rinse out the carafe

*If you don't own an automatic machine with Mix Carafe you can prepare a cup of hot cocoa and use a simple bar shaker to froth it

Step 2

Once done, crumble 2 Savoiardi/Ladyfinger biscuits over the hot chocolate

Step 3

Next, take the LatteCrema Cool Carafe with aero stirrer and prepare 1 cup of cold coffee using the maximum level of froth and pour into the glass until it is full. Similarly, if you don't own an automatic machine with Latte Crema Cool carafe you can pour a cup over ice, once it is at room temperature

Step 4

Finally, decorate with cocoa powder, crushed nuts and a Savoiardo/ Ladyfinger biscuit



Espresso Martini

De'Longhi

MIXOLOGY

Espresso Martini

 **TIME:** 5 mins

 **DIFFICULTY:** Easy

Alcohol Based

 **EQUIPMENT:**

Any De'Longhi coffee maker with an Over Ice feature such as our Eletta Explore, Magnifica Evo, or Dinamica line.

CUP TYPE: Martini glass

GARNISH: Float 3 coffee beans on surface

INGREDIENTS

Double shot of espresso (60 ml/2 oz.)

50ml/1.7oz Vodka

25ml/0.84oz Kahlua Coffee Liqueur

10ml/0.34oz Sugar Syrup (to taste)

If you're looking for a pick-me-up post-dinner, the Espresso Martini is here to jolt you awake with its boozy magical powers. The story goes that the famous Espresso Martini cocktail was created in the 80s in Soho, London. The confusing combination of coffee and vodka is surprisingly delicious. To achieve this delicious little devil, it is important to use a good quality espresso shot.

METHOD

Step 1

Pour the Vodka, Kahlua and Syrup into a shaker

Step 2

Brew a doppio espresso, ideally using an Over Ice style, if available

Step 3

Pour the doppio into the shaker

Step 4

Shake all ingredients with ice until cold and fine strain into a chilled Martini glass

Step 5

Garnish with 3 roasted beans on top



Marzipan Carajillo



MIXOLOGY

Marzipan Carajillo

🕒 **TIME:** 5 mins

📊 **DIFFICULTY:** Easy

Coffee and Alcohol Based



EQUIPMENT:

Any De'Longhi Premium Pump or Fully Automatic Espresso Machine

INGREDIENTS

2 whole peanut marzipans, crumbled

50 ml/1.7 oz of Licor 43

50 ml/1.7 oz of almond milk

50 ml/1.7 oz of espresso

Ice

Honey

Carajillo is a mixture of coffee and liquor that has become very popular in coffee shops. The original preparation fuses espresso with Licor 43, and due to high demand there are now several different versions of this drink: one of them is the peanut marzipan carajillo.

Licor 43 takes its name from the 43 natural botanical ingredients it is made from, which are typical of the Mediterranean Riviera. It has notes of honey, vanilla, nuts and is a perfect match for the coffee in carajillo. Peanut marzipan, a traditional Mexican treat, adds another layer of sweetness.

Peanut marzipan carajillo is ideal to sip on after a meal or to cool off on a hot afternoon.

METHOD

Step 1

Place one of the crumbled marzipans on a plate and, after having previously dipped the lip of the glass in honey, rim the glass with the marzipan.

Step 2

Fill a cocktail shaker halfway with ice, and add the Licor 43, almond milk, the other crumbled marzipan, and espresso. Shake very well for a few seconds to break up any chunks of marzipan.

Step 3

In the rimmed glass, add ice to taste.

Step 4

Pour the contents of the shaker into the glass and enjoy.



Cold Brew Negroni



MIXOLOGY

Cold Brew Negroni

 **TIME:** 10 mins

 **DIFFICULTY:** Medium

Coffee and Alcohol Based



EQUIPMENT:

Any De'Longhi Premium Pump or Fully Automatic Espresso Machine featuring our Cold Brew recipe options such as our Eletta Explore, La Specialista Arte Evo, or La Specialista Opera.

INGREDIENTS

45 ml/1.5 oz of Cold Brew coffee

30 ml/1 oz of Campari

30 ml/1 oz of sweet vermouth

Orange peel

2 or 3 large ice cubes

Cold Brew Negroni is a cocktail full of nuances and is very easy to prepare. It is made with cold brew coffee, vermouth and Campari, which fuse their complex flavors to form this delicious drink.

Coffee and Campari are a perfect match, as the Italian liqueur accentuates the earthy notes of the coffee beans and provides a touch of orange, while the bitter fruity aromas of Campari are softened by the spicy sweetness of vermouth.

Cold Brew Negroni is a variation on the classic Negroni, which contains equal parts vermouth, Campari and gin; in this version, gin is replaced by cold brew coffee.

For this recipe, we recommend using large, very well-frozen ice cubes. Nugget ice or crushed ice should be avoided to fully enjoy the flavor of the drink. You won't need to use your shaker. This cocktail is ideal for summer or any time after dinner as a digestif. It is a good companion to liven up conversation with friends and family.

METHOD

Step 1

In an old-fashioned glass, also known as a low-ball glass, mix the Campari and vermouth, and stir with a spoon.

Step 2

To give it a fresh, fruity flavor, add ice and the orange peel. Stir gently.

Step 3

Pour in the Cold Brew. If you wish, you can replace the Cold Brew with a ristretto chilled on ice.

Step 4

Decorate the glass with a twist of orange peel and enjoy your refreshing Cold Brew Negroni.



Lavender Latte



BARISTA RECIPES

Lavender Latte

 **TIME:** 5 mins

 **DIFFICULTY:** Easy

Milk Based



EQUIPMENT:

Any De'Longhi Premium Pump or Fully Automatic Espresso Machine

INGREDIENTS

Double shot of espresso (60 ml/2 oz): we suggest a honey processed Geisha Arabica bean with a light roast. Its sweet berry and red fruit notes complement the floral quality and sweetness of the lavender syrup

10 ml/0.34oz Lavender syrup

1 tbsp lavender

30 ml/1oz granulated sugar

35ml/1.18oz water

Grate to taste: Lime zest

This floral hot coffee drink gets some added zing from the lime zest garnish.

METHOD

Step 1

Use a Latte macchiato glass

Step 2

On hot mode, make a doppio (double espresso)

Step 3

Add the ingredients to a saucepan and cook over medium heat for 5-6 mins or until the sugar has melted. Allow the resulting syrup to cool and add 10 ml/0.34oz to the espresso

Step 4

Select the hot function, on full froth, and dispense until the milk reaches the top

Step 5

Grate over some lime zest to add some sharp acidity to cut through the sweet floral flavour



Sweet-scented oat milk Macchiato

DeLonghi

BARISTA RECIPES

Sweet-scented oat milk Macchiato

 **TIME:** 10 mins

 **DIFFICULTY:** Medium

Milk Based



EQUIPMENT:

Any De'Longhi Premium Pump or Fully Automatic Espresso Machine

INGREDIENTS

Single shot of espresso (30 ml/1 oz)

Coffee beans – we suggest a blend of 50% Arabica and 50% Robusta

150 ml/5oz: oat milk at fridge temperature

10 g/0.35 oz: red osmanthus

10 g/0.35 oz: honey

10 g/0.35 oz: Goji berries

10 g/0.35 oz: red bean syrups

Edible flowers

Osmanthus

Adding a gentle floral undertone to your oat-milk coffee.

METHOD

Step 1

First, add the red osmanthus, honey and Goji berries into a glass

Step 2

Then, prepare a hot milk in the milk jug

Step 3

Add the red bean syrups into the milk jug, mixing well

Step 4

Pour the hot milk froth into the glass

Step 5

Prepare an espresso in a container

Step 6

Slowly pour the espresso into the glass

Step 7

Finally, garnish with some osmanthus and edible flowers



Caramel Latte Macchiato



COFFEE MACHINE RECIPES

Caramel Latte Macchiato

 **TIME:** 5 mins

 **DIFFICULTY:** Easy

Coffee Based



EQUIPMENT:

Eletta Explore

Long spoon

You may also use any De'Longhi coffee maker with an Over Ice feature to replace the cold coffee preparation such as our Magnifica Evo or Dinamica lines.

INGREDIENTS

Single shot of espresso (30 ml/1 oz.)

Fresh coffee beans, we suggest natural processed Geisha Arabica beans

100 ml/3.38oz of cold milk

Caramel sauce

Chocolate squares

A simple recipe to create this coffee classic at home. Be sure to top it off with a drizzle of caramel sauce for the perfect amount of sweetness.



TIP

For best visual results, pour each drink into the glass over the back of a long spoon to create even layers

METHOD

Step 1

To create the first part of the recipe, add a thin layer of caramel sauce to the bottom of the glass

Step 2

Then, fill the LatteCrema Cool carafe with 100 ml of cold milk and prepare 1 cup of cold milk foam using the maximum level of froth. Once ready, add the cold milk foam to the cup. If this equipment is not available you can use a simple bar shaker to froth cold milk manually

Step 3

Prepare a single espresso at the desired level of aroma, directly over it

Step 4

Finally, decorate with chocolate or caramel sauce flowers



Cocoa Latte Macchiato



COFFEE MACHINE RECIPES

Cocoa Latte Macchiato

 **TIME:** 5 mins

 **DIFFICULTY:** Easy

Milk Based

 **EQUIPMENT:**

Any De'Longhi Fully Automatic Espresso Machine with LatteCrema system, such as the Magnifica Evo, Dinamica, or Eletta Explore

INGREDIENTS FOR 1 SERVING

For a 350ml/11.8oz glass of cocoa latte macchiato (sugar-free), you'll need:


Single shot of espresso (30 ml/1 oz.)

1 tablespoon of bitter cocoa

30 cl/10oz of milk or plant based milk

FOCUS ON ESPRESSO*

For this recipe we suggest you use a washed coffee of the Arabica variety with an intense and balanced flavor, with hints of fruit and a pleasant acidic aftertaste to obtain a combination of flavors with bitter cocoa

 Espresso* is made with a coffee machine in De'Longhi beans. Here are the settings we recommend:

GRINDING: 2.5

COFFEE VOLUME: 50 ml

The milk foam is prepared with the LatteCrema system integrated into De'Longhi bean coffee machines. Here are the settings we recommend for a 350ml glass:

FOAM TEXTURE: setting 3

MILK FOAM PREPARATION TIME: 23 seconds

METHOD

Step 1

Pour a tablespoon of bitter cocoa into a 350ml glass

Step 2

Start preparing milk foam with the LatteCrema system

Step 3

Pour the milk foam into the glass and mix with a spoon to dissolve the cocoa

Step 4

Start extracting the espresso with your coffee machine in De'Longhi beans and then pour the espresso into the glass

Step 5

Start another milk foam to pour into the glass as the final layer

Step 6

Add a sprinkling of bitter cocoa to decorate your latte macchiato



Hot Marocchino



COFFEE MACHINE RECIPES

Hot Marocchino

 **TIME:** 5 mins

 **DIFFICULTY:** Easy

Milk Based



EQUIPMENT:

Eletta Explore

You may also use any De'Longhi coffee maker with an Over Ice feature to replace the cold coffee preparation such as our La Specialista Opera, Magnifica Evo, or Dinamica lines.

INGREDIENTS

Single shot of Espresso (30 ml/1 oz)

Arabica Beans are suggested with this drink. A natural processed bean from Mexico

200 ml/6.7oz of cold milk

Cocoa powder

Crushed nuts

This hot marocchino recipe is created using our hot chocolate recipe, espresso and your choice of milk. Serve in a glass to reveal the full mouth-watering beauty of this Italian drink, and garnish with cocoa powder and crushed nuts for added flavour.

METHOD

Step 1

To create the first part of the recipe prepare a cup of hot chocolate in the MixCarafe using the maximum level of density and pour it into the cup until it reaches around 1/3 of the glass. If you don't own an automatic machine with Mix Carafe you can prepare a cup of hot cocoa and use a shaker to froth it

Step 2

Place the glass of hot chocolate directly under the coffee dispenser

Step 3

With the cup under the coffee dispenser, prepare a single espresso, at the desired level of aroma

Step 4

Fill the Thermal Carafe with LatteCrema System with 100 ml of cold milk and prepare hot milk foam, choosing the maximum level, to reach the rim of the glass

Step 5

To complete the recipe, decorate with cocoa powder (using the strainer/sieve) and a handful of crushed nuts latte macchiato



Flat White



COFFEE MACHINE RECIPES

Flat White

🕒 **TIME:** 5 mins

📊 **DIFFICULTY:** Easy

Coffee Based



EQUIPMENT:

Any De'Longhi Premium Pump or Fully Automatic Espresso Machine

INGREDIENTS

Double shot of espresso (60 ml/2 oz.)

Beautifully textured milk (100ml/3.38oz approx)

According to your taste, you can add sugar or honey

What is a Flat White?

According to the Golden Arches, it's like a stronger latte, with less milk and they have nailed it in two short sentences. One of the newest coffees added to coffee house menus in the last decade.

METHOD

Step 1

Typically served in a small-sized cup using two shots of espresso and topped up with textured milk

Step 2

Add sugar or any other add-ons to taste



Espresso Eggnog



SEASONAL RECIPES

Espresso Eggnog

 **TIME:** 80 mins

 **DIFFICULTY:** Medium

Coffee and Alcohol Based



EQUIPMENT:

Any De'Longhi Premium Pump or Fully Automatic Espresso Machine

INGREDIENTS

Double shot of espresso (60 ml/2 oz.) chilled.

2 cups milk

1/2 tsp ground cinnamon, plus more for garnish

1/2 tsp ground nutmeg

1/2 tsp pure vanilla extract

6 large egg yolks

1/2 cup granulated sugar

1 cup heavy cream

1 cup bourbon or rum (optional)

Whipped cream for serving

It wouldn't be Christmas without eggnog. If you have a home espresso machine, add some coffee for a delicious treat the whole family will enjoy.

METHOD

Step 1

In a small saucepan over low heat, combine milk, cinnamon, nutmeg, and vanilla extract and slowly bring the mixture to a low boil

Step 2

Meanwhile, in a large bowl, whisk egg yolks with sugar until yolks are pale in colour. Slowly add hot milk mixture to egg yolks in batches to temper the eggs and whisk until combined

Step 3

Return mixture to the saucepan and cook over medium heat until slightly thick and coat the back of a spoon (do not boil). If using a candy thermometer, the mixture should reach 160°

Step 4

Remove from heat and stir in heavy cream and bourbon. Refrigerate until chilled

Step 5

Pour chilled espresso into your favourite glasses, then using a spoon upside downpour the chilled eggnog slowly on top of the cold espresso

Step 6

Garnish with whipped cream and cinnamon and serve



Decadent Iced Coffee



SEASONAL RECIPES

Decadent Iced Coffee

 **TIME:** 5 mins

 **DIFFICULTY:** Easy

Coffee and Milk Based



EQUIPMENT:

Any De'Longhi Premium Pump or Fully Automatic Espresso Machine

Blender and espresso coffee maker

INGREDIENTS

200ml/6.7 oz almond milk

2 scoops of quality vanilla ice cream, made with real vanilla

Double shot of espresso (60 ml/2 oz.)



TIPS

If you use normal milk then you might want to add a little honey, say ½ a teaspoon or so

This is also dangerously good with 30 ml of bourbon added to it, a great way to finish a long, lazy brunch

METHOD

Step 1

Blitz almond milk, vanilla ice cream, and espresso in a blender, and serve over ice as desired.

Step 2

Garnish with a couple of whole coffee beans.



Christmas Mocha



SEASONAL RECIPES

Christmas Mocha

 **TIME:** 10 mins

 **DIFFICULTY:** Easy

Coffee Based



EQUIPMENT:

Any De'Longhi Fully Automatic Espresso Machine with LatteCrema system, such as the Magnifica Evo, Dinamica, or Eletta Explore line.

INGREDIENTS

Single shot of espresso (30 ml/1 oz.)

20g to 40g/0.7oz to 1.4oz of dark chocolate
(depending on your preference) cut into small pieces

20 cl/6.7 oz of milk (or plant based milk)

For Christmas delicacy, a meringue** (or whipped cream)

Espresso is prepared with De'Longhi coffee grinder. Here are the settings we recommend to get a gourmet and chocolate cup with spicy notes:

AMOUNT OF COFFEE: 4/5

GROUND LEVEL: 2

VOLUME OF COFFEE: 30 ml

The milk foam is prepared with the LatteCrema System DELONGHI. Here are the settings we recommend for a 350ml glass:

PREPARATION TIME OF MILK FOAM: 30 seconds

FOAM TEXTURE: button 3

METHOD

Step 1

Add the chocolate in pieces to your glass

Step 2

Start the preparation of the milk mousse in your glass, on the chocolate

Step 3

Mix with a spoon to dissolve the chocolate

Step 4

Start extracting espresso in your glass

Step 5

Complete with the meringue or fragrant whipped cream and decorate

THE MERINGUE:

You can make a meringue by whipping 1 white snow (by hand or with a mixer). Then you incorporate 40g of semolina sugar. You put in your pocket to the socket, and you can decorate your Christmas Mocaccino with a little of this meringue. Then you can color your meringue with a torch for a guaranteed whaou effect!



Iced Raspberry Latte



SEASONAL RECIPES

Iced Raspberry Latte

 **TIME:** 5 mins

 **DIFFICULTY:** Medium

Milk and Coffee Based



EQUIPMENT:

Eletta Explore,

Long spoon

You may also use any De'Longhi coffee maker with an Over Ice feature to replace the cold coffee preparation such as our La Specialista Opera, Magnifica Evo, or Dinamica lines.

INGREDIENTS

Coffee beans

100 ml of cold milk

Ice cubes

Sugar

Raspberry sauce

Brown sugar

Crushed nuts



TIPS

This is also dangerously good with 30 ml of bourbon added to it, a great way to finish a long, lazy brunch

METHOD

Step 1

Blitz all in a blender, serve over ice as desired

Step 2

Garnish with a couple of whole coffee beans. If you use normal milk then you might want to add a little honey, say ½ a teaspoon or so