5 coffee Recipes

Coffee éclairs

A crunchy and soft pastry filled with cream and topped with dark chocolate with a rich coffee taste

**Preparation Time**

40 minutes

**Cooking Time**

60 minutes

**Ingredients**

* 60g butter
* 185ml (3/4 cup) water
* 115g (3/4 cup) plain flour, sifted
* 3 eggs, lightly whisked
* 200g dark chocolate, melted
* 500ml (2 cups) thickened cream
* 2 tbs pure icing sugar
* 2 tsp instant coffee granules
* 2 tsp boiling water
* 1 tbs Baileys Coffee Irish Cream liqueur

1. Preheat oven to 200°C. Line 2 baking trays with non-stick baking paper. Stir butter and water in a saucepan over medium heat until butter melts and the mixture just comes to the boil. Remove from heat. Add the flour. Beat with a wooden spoon. Place pan over medium heat. Stir until mixture comes away from the side of the pan. Set aside to cool.
2. Transfer mixture to a small bowl. Use an electric beater to beat in 1 tablespoon of egg at a time, beating well after each addition, until mixture is thick and glossy.
3. Spoon the mixture into a piping bag fitted with a 1.5cm-wide plain nozzle. Pipe mixture into 11cm logs onto prepared trays, allowing room for spreading. Lightly sprinkle the trays with water. Bake for 20 minutes. Reduce oven temperature to 160°C. Bake for a further 30 minutes or until puffed and golden. Turn oven off and leave eclairs in oven, with the door slightly ajar, to dry out. Remove from oven and set aside to cool completely.
4. Spread the top of the eclairs with the melted chocolate. Set aside to set.
5. Meanwhile, beat the cream and icing sugar in a bowl until firm peaks form. Stir the coffee granules and boiling water in a bowl until the coffee dissolves. Fold the coffee mixture and Baileys into the cream mixture until combined. Spoon into a piping bag.
6. Cut eclairs in half horizontally (don't cut all the way through). Fill with coffee cream.

Coffee shortbread

A fresh tasting coffee short bread 

## Ingredients

* 250g butter, at room temperature
* 1 cup (150g) icing sugar
* 3 tsp instant coffee
* 3 tsp water
* 2 3/4 cups (415g) plain flour
* Demerara sugar, to sprinkle

## Method

1. Preheat oven to 180°C. With an electric beater, mix 250g butter, at room temperature and 1 cup (150g) icing sugar until pale and creamy (almost white). Dissolve 3 tsp instant coffee in 3 tsp water. Beat into butter mix.
2. Stir in 2 3/4 cups (415g) plain flour until well combined (the mixture will appear crumbly at first - keep stirring). Roll walnut-sized balls and place on a baking tray lined with baking paper.
3. Use a fork to flatten the balls and sprinkle with demerara sugar. Bake for 15-20 minutes or until golden and crisp. Set aside to cool.

Vanilla Cupcakes

The classic cupcake—vanilla cake with vanilla buttercream, topped with a handmade candy flower and sprinkles.



## Ingredients

* 3 1/4 cups gluten-free self-raising flour
* 2 cups caster sugar
* 1 teaspoon gluten-free baking powder
* 1/2 teaspoon bicarbonate of soda
* 1/4 teaspoon salt
* 1 1/2 cups gluten-free soy milk
* 1/2 cup vegetable oil
* 1 tablespoon white vinegar
* 2 teaspoons vanilla extract

#### Frosting

* 150g Nuttelex margarine spread
* 250g pure icing sugar
* 1 teaspoon vanilla extract
* 2 teaspoons hot water
* Pink, blue and green food colouring

## Method

1. Preheat oven to 180°C/160°C fan-forced. Line two 12-hole, 1/3 cup-capacity muffin pans with paper cases.
2. Sift flour, sugar, baking powder, bicarbonate of soda and salt into a large bowl. Make a well in centre. Place soy milk in a jug. Add oil, followed by vinegar. Using a fork, lightly whisk until just combined. Pour mixture into well. Using a wooden spoon, stir twice to combine. Using an electric mixer, beat for 2 minutes. Add vanilla. Beat for 1 minute or until pale and creamy.
3. Spoon 2 rounded tablespoons mixture into each case. Bake for 25 to 30 minutes or until a skewer inserted in the centre of 1 cake comes out clean. Stand in pan for 2 minutes. Transfer to a wire rack to cool.
4. Make frosting Using an electric mixer, beat spread and sugar until combined. Add vanilla and water. Beat for 3 minutes or until creamy. Divide mixture between 3 bowls. Tint each with food colouring.Decorate cake tops with frosting Serve.

Rich coffee meringues filled with coffee flavour cream and chocolate

Coffee meringues with mocha cream

## Ingredients

* 185g caster sugar
* 1 tsp instant coffee granules

1 eggw

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* 1 tsp white wine vinegar
* 2 tsp cornflour
* 150g dark chocolate, melted
* 65g unsalted butter, softened
* 1/2 cup Nutella
* 1 tsp coffee & chicory essence\*
* 1 cup thickened cream, whipped

## Method

1. Place sugar, coffee and 2 tablespoons water in a saucepan over low heat, stirring until sugar dissolves. Bring to the boil. Remove from heat and cool. Place eggwhite, vinegar and cornflour in bowl of an electric mixer, beat for 2 minutes. Add coffee mixture in a slow steady stream, continue to beat on high for 10 minutes.
2. Preheat oven to 100°C. Line 2 baking trays with baking paper. Spoon meringue mixture into a piping bag with a plain nozzle and pipe rosettes 2cm apart on trays. Bake for 30 minutes. Turn off heat and leave in the oven for 1 hour to dry.
3. Place chocolate, butter, Nutella and coffee essence in a bowl, beat with electric beaters until thick and glossy. When meringues are cool, spread one meringue with mocha cream and another half with whipped cream, sandwich the two halves together.

White Chocolate Panna Cotta With Coffee syrup

A rich white chocolate taste with a delicious coffee syrup

## hite-chocolate panna cotta with coffee syrupEquipment

You will need eight 150ml capacity dariole moulds for this recipe.

## Ingredients (serves 8)

* 600ml thickened cream
* 1 x 180g pkt white chocolate, broken into small pieces
* 160ml (2/3 cup) milk
* 140g (2/3 cup) caster sugar
* 2 tbs boiling water
* 3 tsp powdered gelatine
* 200ml freshly brewed strong espresso coffee
* 60g (1/4 cup) white sugar

## Method

1. Place cream, chocolate, milk and caster sugar in a saucepan over low heat. Cook, stirring, for 3-4 minutes or until chocolate melts and mixture is smooth.
2. Place the boiling water in a heatproof bowl. Sprinkle with gelatine and whisk with a fork to remove any lumps. Set aside for 3 minutes or until gelatine dissolves. Add gelatine to cream mixture and whisk to combine. Pour among eight 150ml capacity dariole moulds. Place on a baking tray. Cover with plastic wrap and place in the fridge for 6 hours to set.
3. Meanwhile, place the coffee and white sugar in a small saucepan over medium heat. Cook, stirring, for 3 minutes or until sugar dissolves. Set aside to cool.
4. Dip moulds, 1 at a time, into hot water for 1-2 seconds, then turn onto serving plates. Drizzle with coffee syrup to serve.

5 Ways to present hot coffee beverages



**1. Greek Coffee**

## Ingredients (serves 12)

70g (1/2 cup) powdered Greek coffee

* 3 tbs white sugar
* 1L (4 cups) water

## Method

1. Place coffee and sugar in a saucepan with a pouring lip. Add about 60ml (1/4 cup) of the water and mix with a metal spoon for 1 minute or until sugar starts to dissolve. Add the remaining water and place saucepan over medium-high heat. Allow coffee to slowly come almost to the boil, stirring once. When the coffee starts to rise, remove from heat. Do not boil or you will lose the "kaimaki" or thick froth that sits on top. Stir once then slowly pour a little into each cup so all cups get some of the kaimaki.
2. Fill each cup with the remaining coffee and serve immediately.

# 2.Café Mocha

## afe mochaIngredients (serves 4)

* 500ml (2 cups) milk
* 45g (1/2 cup) fresh coffee beans, lightly crushed
* 100g dark chocolate, finely chopped
* 1 tbs double cream

Milk chocolate, shaved, to serve

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## Method

1. Place the milk and coffee beans in a small saucepan over medium heat. Bring almost to the boil. Remove from heat and add the chocolate. Set aside for 3-5 minutes or until the chocolate melts. Stir until well combined.
2. Strain the chocolate mixture into a jug, discarding the beans. Divide among serving cups and top with the cream and shaved chocolate.



# Affogato

## Ingredients (serves 4)

500g good-quality vanilla ice-cream

* 120ml Italian liqueur (such as amaretto or Frangelico)
* 4 espresso cups freshly brewed strong, black coffee

## Method

1. Scoop ice-cream into 4 chilled bowls or cups, pour 30ml of liqueur over each. Top with hot coffee and serve immediately.

# rish coffee4. Irish coffee

## Ingredients (serves 1)

* 1 tsp brown sugar
* 2 tbs Irish whiskey
* 3/4 cup (180ml) strong hot black coffee
* 1 tbs Carolans Irish Cream
* Whipped cream
* 1 tsp grated chocolate

## Method

1. Place brown sugar into a coffee mug. Pour in whiskey and coffee. Pour Irish cream into mug over the back of a spoon.
2. Carefully float cream on top and finish with chocolate.

**5. Devilish Hot Chocolate Mocha**

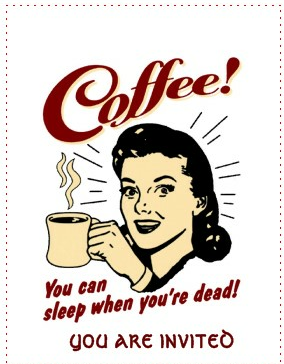


## Ingredients (serves 2)

* 1 cup freshly made espresso coffee
* 60g finely chopped dark chocolate
* whipped cream and finely grated dark chocolate, to serve

## Method

1. Place coffee in a small saucepan over low heat and add chocolate. Cook, stirring, for 4 minutes or until the chocolate has completely melted and combined with the coffee. To serve, divide mocha mixture evenly among serving glasses and top with whipped cream and finely grated dark chocolate. Serve immediately.



Coffee Shop Task Planner

1. Make all the deserts and foods for the day
2. Turn on machine to warm up the cups
3. Make shore the machine is clean
4. Have a large supple of all the ingredients you will need for the day
5. The shop looks clean
6. Set out the tables

Shopping List

Coffee Beans

Milk

Sugar

Tea

Chocolate coco

Honey

Cookies

Muffins

Light snacks