

# *Irish Coffee*

### Ingredients

50 ml espresso **000**  
1 tsp light brown sugar  
20 ml whisky  
20 ml single cream

In a saucepan, heat the whisky then incorporate the light brown sugar in order to dissolve it.

Pour the mixture into a glass and pour the espresso on top.

Lightly whisk the cream and arrange it carefully on top of the drink.



Glass



Difficulty



3 min.



*Tip: the whipped cream can be made with a siphon, but it will be denser and heavier.*

## *Viennese Coffee*

### **Ingredients**

50 ml espresso **00**  
50 ml 35% fat whipping cream  
1 tsp bitter cocoa powder

Use a whisk or siphon to whip the cream into stiff peaks.

Pour the espresso into a preheated cup.

Top with the whipped cream.

Sprinkle with bitter cocoa powder.



Large cup



Difficulty



4 min.



*Variation: You can also flavour the cream or drizzle syrup over it.*

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## ESPRESSO COLLECTION

### CLASSIC COFFEES

# Jazz Frappé Coffee

### Ingredients

2 x 50 ml espressi ☕☕  
2 tsp light brown sugar  
8 ice cubes

Prepare the espressi.

Pour them into a shaker (or blender), add the light brown sugar and the ice cubes and shake (or blend) for around 20 seconds.

Pour into a large glass and serve immediately.

*Variation: Add a teaspoon of coffee liqueur.*



Large glass



Difficulty



3 min.



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## ESPRESSO COLLECTION

### CLASSIC COFFEES

# Mocha Espresso

### Ingredients

40 ml espresso **00**  
1 tsp cocoa powder  
200 ml milk  
20 ml single cream

In a glass or cup, heat the milk with the hot milk function.

Put the cocoa powder into a cup and pour the coffee over the top.

Mix well. Pour the hot milk into this mixture.

Lightly whisk the cream and arrange carefully on top of the drink.

*Tip: The whipped cream can be made using a siphon.*



Cup



Difficulty



3 min.



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## ESPRESSO COLLECTION

### CLASSIC COFFEES

# Childhood Hot Milk

### Ingredients

200 ml + 50 ml milk  
1 tsp orange blossom honey  
1 vanilla pod  
1 gingernut or ginger flavoured biscuit

In a cup or glass, heat 200 ml of milk with the hot milk function.

Put the honey into the bottom of a glass, pour the hot milk over the top, and mix.

Froth the remaining 50 ml milk with the nozzle, then pour over the honey and milk mixture.

Grind the ginger biscuit with a blender and sprinkle it onto the milk.

Insert one or two split vanilla pods into the drink.



Cup



Difficulty



3 min.



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## ESPRESSO COLLECTION

### CAPTIVATING COFFEES

# Frappino

### Ingredients

200 ml cold coffee **00**

40 ml well chilled espresso **0000**

100 ml cold milk

10 ml agave syrup or 2 tsp caster sugar

30 ml coffee liqueur

50 ml 35% fat UHT whipping cream

10 ml chocolate (thick type served with ice-cream) syrup

The day before, prepare the coffee ice cubes: pour the 200 ml cold coffee into ice cube trays and put in the freezer.

Into a shaker, pour the espresso, coffee ice cubes, agave syrup, coffee liqueur and milk.

Shake for 15 to 20 seconds, and pour the drink into a glass.

Lightly whisk the cream and garnish the drink with it.

Finish with a drizzle of chocolate syrup: pour it slowly and make a design on the chantilly, like a barista.



Glass



Difficulty



3 min.



# *Praline Coffee*

### Ingredients

2 x 40 ml espressi   
25 g praline powder (see tip below)      20 ml toasted hazel nut syrup  
40 ml + 20 ml milk      1 small dry meringue  
1 tsp pralinette (chopped hazelnuts, toasted  
and lightly carmamelised - see tip below)

In a saucepan, gently heat the 20 ml milk and incorporate the praline powder until it is dissolved.

Froth the remaining 40 ml milk directly in the glass with the nozzle, then add the praline milk.

Pour the espressi into the milk mixture.

Decorate your coffee with pralinette, broken meringue pieces and a drizzle of toasted hazel nut syrup.

*Variation: Replace the hazel nut syrup with coffee syrup or a mocha topping.*

*Tip: If you can't find pralinette, dry fry 1 tsp crushed hazel nuts with 1 tsp sugar until they are caramelised.*

*If you can't find praline powder, place 25 g sugar and 25 g toasted hazelnuts and almonds in a pan over a medium heat. Leave the sugar to melt and the mixture to caramelise to a golden brown colour, swirling the pan occasionally (do not stir). Remove from the heat and pour into a tray covered with a non-stick baking paper. Leave to cool completely and blend in a food processor or grinder until a fine powder.*



Large glass  
Tall and transparent



Difficulty



5 min.



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## ESPRESSO COLLECTION

### CAPTIVATING COFFEES

# Speculoos Milk Shake

### Ingredients

2 x 50 ml espressi **000**  
1 scoop of vanilla ice cream  
1 scoop of coffee ice-cream  
250 ml milk  
5 speculoos (a Dutch spiced shortbread biscuit)

Pour the 2 espressi and allow them to cool.

Pour the cold espressi into your blender, add the ice cream, milk and speculoos.

Mix for 15 to 20 seconds and pour into your glass. Serve with a straw.



Large glass



Difficulty



3 min.



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## ESPRESSO COLLECTION

### CAPTIVATING COFFEES

# Granité Café

### Ingredients

250 ml coffee **000**

30 g caster sugar

1/2 tsp coffee masala (cinnamon, pepper, liquorice, vanilla etc.) or Chinese five-spices (pepper, aniseed, cinnamon, clove and fennel)

Pour the coffee, add the sugar and the coffee masala, and mix to dissolve well.

Pour into a small container and set aside in the freezer.

Allow the mixture to harden for around 2 to 3 hours, stirring every hour with a fork in order to obtain small coffee-flavoured ice shavings.

Serve very cold; if possible chill the serving dishes before use. Perfect with a gourmet coffee.



x 4



Difficulty



3 min.



*Tip: The granita can be prepared a few days in advance, but make sure you stir it with a fork before serving.*

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## ESPRESSO COLLECTION

### CAPTIVATING COFFEES

# Espresso Smoothie

### Ingredients

2 x 40 ml espressi **000**  
1/2 banana  
30 g condensed milk  
1 plain yoghurt (125 g)  
1 tbsp maple syrup  
4 ice cubes

Pour the 2 espressi into your blender.

Add the banana, the condensed milk, yoghurt, maple syrup and ice cubes.

Mix for around 20 seconds.

Serve immediately.



Large glass  
Tall and transparent



Difficulty



3 min.



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## ESPRESSO COLLECTION

### CAPTIVATING COFFEES

# Coconut Coffee

### Ingredients

- 2 x 50 ml espressi ☕☕
- 50 ml coconut milk
- 25 ml coconut liqueur
- 20 ml rum made from sugar cane
- 1 tsp light brown sugar
- 5 crushed ice cubes
- 1 hollowed out coconut (to serve the drink)

Pour the coffees, add the light brown sugar and mix well to dissolve it. Leave to cool.

Pour into a shaker and add the coconut milk, coconut liqueur, rum and crushed ice cubes.

Shake well for around 20 seconds.

Serve in the hollowed out coconut with two straws.



x 2



Difficulty



5 min.



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## ESPRESSO COLLECTION

### CAPTIVATING COFFEES

# Gstaad Coffee

### Ingredients

80 ml coffee **000**

50 ml of strong alcohol such as rum,  
calvados or whisky

1 tsp light brown sugar

Zest of 1 unwaxed orange

1 vanilla pod

1 cardamom pod

1 stick of cinnamon

100 ml 35 % fat UHT whipping cream

1 tsp bitter cocoa powder

In a saucepan, heat the alcohol over a gentle heat and dissolve the sugar in it. Add the different spices and the orange zest. Cover and leave to infuse for around 20 minutes. Filter the preparation, keeping only the flavoured alcohol.

Reheat the alcohol and pour into a glass. Pour the coffee on top.

Lightly whisk the cream and carefully arrange a cloud on top of the drink. Sprinkle with cocoa powder.



Large glass



Difficulty



5 min.



*Tip: The flavoured alcohol can be prepared in advance; you can also use pre-flavoured rum.*

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## ESPRESSO COLLECTION

### CAPTIVATING COFFEES

# Monte Bianco Coffee

### Ingredients

80 ml coffee **000**  
1 tsp chestnut cream  
20 ml milk  
50 ml 35% fat UHT whipping cream  
10 ml Grand Marnier  
1 unwaxed orange  
1 candied orange peel

In a glass or cup, heat the milk with the nozzle. Add the chestnut cream and mix well. Pour into a large cup.

Pour the coffee into this preparation.

Flavour the cream with the Grand Marnier, and whisk. Arrange carefully onto the coffee.

Cut the candied orange peel into very small cubes, place them on the cream and grate a little orange zest over the top.

*Tip: The whipped cream can be made using a siphon.*



Glass



Difficulty



5 min.



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# Coffee Made in Normandy

### Ingredients

80 ml coffee **00**  
20 ml Calvados cream (or whisky cream)  
2 soft caramel toffees  
50 ml 35% fat UHT whipping cream  
1 stick of cinnamon or 1/2 tsp ground cinnamon

In a saucepan, heat the cream and melt the caramels. Allow to cool completely and chill. Whisk the caramel cream into stiff peaks. You can also pour the caramel cream directly into a siphon and put it into the refrigerator.

Pour the Calvados cream into the bottom of the cup, and add the coffee on top.

Garnish with the caramel cream and sprinkle with freshly grated cinnamon.



Large cup



Difficulty



5 min.



*The French expressions for this type of coffee in Normandy are:  
Café calva, Café goutte or Café remorque*

*Either the Calvados is poured into the coffee, or served separately in the still-warm cup once the coffee has been drunk.*

# Chocolate & Carambar Coffee

### Ingredients

80 ml coffee ☕☕  
60 ml + 50 ml + 50 ml milk  
2 tsp bitter cocoa powder  
2 Carambar bars (sticks of caramel sold in France)\*

Cut a Carambar bar into small pieces and allow to melt on a baking tray in an oven at 180°C for around 8 minutes. Remove from the oven, wait for 30 seconds and remove from the baking tray in order to obtain small Carambar crisps.

In a saucepan, melt the remaining Carambar bar in 50 ml of milk.

In a glass or cup, heat the 60 ml of milk with the hot milk function, add the cocoa powder and stir.

Pour the coffee into the hot chocolate.

Froth the remaining 50 ml of milk and incorporate the Carambar milk into it. Place the froth onto the coffee.

Decorate with a little Carambar crisp.

*\* Soft caramel toffees can be substituted for the French Carambar bars.*



Large glass



Difficulty



5 min.



# KRUPS®

## ESPRESSO COLLECTION

### TRADITIONAL DESSERTS

# Café Liégeois

### Ingredients

2 50 ml espressi **000**  
4 scoops of coffee ice cream  
4 scoops vanilla ice cream  
200 ml single cream  
25 g icing sugar

Pour the espressi and allow them to cool. Chill in a refrigerator until very cold.

Use a whisk or siphon to whip the cream and icing sugar into chantilly cream.

In a bowl, arrange a scoop of each flavour ice cream, pour over iced coffee and top with chantilly.

*Tip: Instead of the coffee, place a scoop of coffee granita on top.*



x 4



Difficulty



5 min.



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# Tiramisu Irish Coffee

### Ingredients

4 egg yolks + 6 egg whites  
80 g icing sugar  
500 g mascarpone  
2 espressi **000**  
20 ml Whisky  
8 sponge fingers

50 g dulce de leche  
3 apples  
30 g butter  
80 g caster sugar  
1 tbsp bitter cocoa powder



x 4



Difficulty



30 min.

Pour the espressi and leave to cool.

In a mixing bowl, beat the egg yolks with the icing sugar until pale and creamy. Incorporate the mascarpone.

Beat the egg whites into very stiff peaks.

Carefully incorporate the egg whites into the mascarpone mixture.

Flavour the cooled espressi with the whisky.

Peel the apples. Cut into small cubes and cook in the frying pan with the butter and sugar for around 5 minutes.

Place a spoonful of the dulce de leche into the base of each glass.

Dip the sponge fingers into the coffee, and line the base of the glasses.

Fill the glasses by alternating a layer of mascarpone cream and a layer of caramelised apples, ending with a layer of cream.

Sprinkle with bitter cocoa powder and set aside in the refrigerator.

You should ideally prepare the tiramisu 24 hours in advance.



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## ESPRESSO COLLECTION

### TRADITIONAL DESSERTS

# Coffee Cream

### Ingredients

500 ml milk (ideally full fat)  
150 ml coffee **000**  
75 g sugar  
5 egg yolks

Pour the coffee into a glass.

Bring the milk to the boil in a saucepan.

In a mixing bowl, beat the egg yolks with the sugar until pale and creamy, add the milk and the coffee. Mix well and set aside until the foam has disappeared.

Pour the mixture into ramekins (or large coffee cups) and cook in the oven at 150°C for 40 minutes, in a bain-marie or place the ramekins in a roasting tin and top up with boiling water until halfway up the sides of the ramekins.

Leave to cool and serve cold.



x 4



Difficulty



5 min.



40 min.



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# Coffee eclairs

### Ingredients

#### Choux pastry

130 g plain flour  
65 g butter  
1 pinch of salt  
250 ml water  
20 g sugar  
4 eggs

#### For the cream

500 ml milk  
40 ml espresso **000**  
5 egg yolks  
80 g sugar  
40 g plain flour  
30 g cornflour

#### To garnish

Fondant icing  
(see tip below)

### Preparing the eclairs:

In a saucepan, melt the butter with the water, sugar and the pinch of salt. Add the sieved flour, dry the paste gently over the heat: it must come away from the edges of the saucepan. Away from the heat, add the eggs one at a time, while stirring. Using a piping bag fitted with a straight 2 cm nozzle, pipe out strips about 6-8 cm long onto a baking sheet, ensuring that they are well separated from each other. Brush these eclairs with egg yolk, and cook in the oven at 180°C for around 20-25 minutes. Then reduce the heat to 150°C and continue cooking for around 10 minutes. Remove the eclairs from the oven when they are golden on the outside (the inside must remain soft). Leave to cool on a rack.

### Preparing the cream

In a saucepan, heat the milk with the coffee. In a mixing bowl, beat the egg yolks with the sugar until pale and creamy. Add the flour and cornflour. Pour the boiling milk onto this mixture and mix well. Put the mixture back into the saucepan and bring to the boil, stirring constantly. Leave to cook for a few minutes and remove from the heat. Leave to cool.

### Preparing the eclairs

Using a small piping bag, make a hole in each end of each eclair. Fill the eclairs with the cream. Warm the fondant icing and colour it with the coffee extract. Ice the eclairs.

*Tip: If you can't find fondant icing, you can make your own. In a bowl, mix 60 g of icing sugar and dilute with an egg white until you obtain a thick paste. Colour as required, then ice the eclairs.*



x 8



Difficulty



15 min.



25 min.



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## ESPRESSO COLLECTION

### TRADITIONAL DESSERTS

# Crème brûlée with coffee

### Ingredients

200 ml milk  
300 ml double cream  
100 ml espresso **000**  
80 g sugar  
6 egg yolks  
3 tbsp light brown sugar

In a saucepan, mix the milk and cream, and bring to the boil.

In a mixing bowl, beat the egg yolks with the 80 g caster sugar until pale and creamy.

Incorporate the coffee, milk and cream, and mix well.

Divide the mixture between the ramekins.

Preheat the oven and cook at 100°C.

When cooked, the cream should wobble slightly.

Leave to cool, then just before serving sprinkle with light brown sugar and caramelize with a crème brûlée iron or blowtorch or under a preheated grill.



x 4



Difficulty



5 min.



20 min.



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## Mocha Cookies

### Ingredients

110 g soft slightly salted butter  
175 g chocolate chips  
200 g light brown sugar  
1 egg  
40 ml espresso **000**  
230 g plain flour  
½ tsp baking powder

In a mixing bowl, whisk the butter with the sugar and egg. Add the espresso.

Sieve together the flour and baking powder and incorporate slowly into the mixture. Add the chocolate chips.

Place a ball of dough onto a baking sheet covered with non-stick baking paper. Using the back of a soup spoon dipped in lukewarm water, spread the dough in order to obtain regular cookies.

Cook in the oven at 180°C for around 10 minutes.

Remove from the oven and allow to cool on a rack.



x 30



Difficulty



5 min.



# Coffee Brownies

### Ingredients

40 ml espresso <b>000</b>	2 eggs
125 g butter	70 g plain flour
75 g good quality plain chocolate	80 g walnut pieces or other nuts
150 g light brown sugar	20 g butter + 20 g caster sugar for the cake tin

In a saucepan, melt the chocolate with the butter, add the coffee and mix well.

In a mixing bowl, beat the egg yolks with the sugar until pale and creamy, using a whisk, then incorporate the flour.

Add the melted chocolate mixture and the walnuts.

Pour the mixture into the buttered, sugared cake tin.

Cook in the oven at 200°C for around 20 minutes. Test that the brownies are cooked by piercing the mixture with a fine knife blade. It should come out with a little of the mixture on it.

Allow to cool completely before cutting.

*Tip: Serve with coffee-flavoured crème anglaise.*



x 12



Difficulty



5 min.



## Coffee & Speculoos Zabaglione

### Ingredients

150 ml coffee ☉☉  
4 egg yolks  
80 g sugar  
6 speculoos (Dutch spiced shortbread biscuits)

Pour the coffees.

Pour the coffee into a saucepan off the heat, then add the egg yolks and sugar. Whisk this mixture well.

Put the saucepan on a low heat, whisk vigorously until the preparation obtains volume and body and constitutes a zabaglione, ensuring that the preparation does not boil.

Pour the zabaglione to half way up the glasses, sprinkle with crushed speculoos and top with the rest of the zabaglione.

Serve immediately.



x 4



Difficulty



10 min.



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## ESPRESSO COLLECTION

### FANTASY DESSERTS

# Upside Down Panna Cotta

### Ingredients

250 ml milk  
250 ml double cream  
1 tbsp leaf chicory  
2 leaves of gelatine (or 1.3 g of agar-agar)  
+ 1 leaf of gelatine (or 0.75 g of agar-agar)  
150 g caster sugar  
250 ml coffee ☕☕

Pour the coffees.

Put one gelatine leaf into a bowl of cold water to soften. Then melt it in the coffee. Incline the glasses and pour in the preparation. Set aside in the refrigerator, keeping the glasses inclined in order to set the coffee jelly.

In a saucepan, heat the cream and add the chicory. Infuse the chicory for around 10 minutes. Filter.

Put the caster sugar and cream into a mixing bowl.

Soften the two remaining gelatine leaves. Incorporate them into the sugar and cream mixture. Add the cold milk.

Remove the glasses from the refrigerator. Stand them upright and pour on the panna cotta.

Refrigerate and serve cold.

This dessert can be prepared a day in advance.



x 4



Difficulty



10 min.



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# Barista Brioche

### Ingredients

200 ml coffee **000**  
100 ml UHT single cream  
3 egg yolks  
50 g light brown sugar  
4 slices of brioche  
20 g butter  
4 scoops of coffee ice cream

Pour the coffees.

In a mixing bowl, mix the coffees with the cream and the egg yolks.

Toast the slices of brioche, and dip them in the mixture.

Heat a frying pan with a knob of butter and sprinkle with light brown sugar. As soon as the mixture begins to caramelize, fry the slices of brioche. Ensure that both sides are nicely golden.

Place each slice on a plate and serve with a scoop of coffee ice cream.



x 4



Difficulty



10 min.



4 min.



# Floating islands, coffee swirl

### Ingredients

#### Crème anglaise

500 ml milk  
120 g sugar  
5 egg yolks  
30 ml ristretto  
100 g mixed nuts: hazelnuts, almonds, walnuts  
30 g icing sugar

#### Floating islands

8 egg whites  
160 g sugar

#### Mocha caramel

100 g sugar for the caramel  
100 ml coffee **000**

#### Preparing the crème anglaise

Bring the milk to the boil in a saucepan. In a mixing bowl, beat the egg yolks with the sugar until pale and creamy, then add the ristretto. Add the boiled milk, stirring continuously. Put the mixture into the saucepan and cook, stirring with a spatula until the spatula becomes coated. The cream must not boil. Set aside in the refrigerator.

#### Preparing the mocha caramel

In a saucepan, cook the sugar with 2 tbsp of water until you obtain a good caramel. Stop the caramel from cooking with the coffee and allow to reduce. Set to one side.

#### Preparing the floating islands

In a mixing bowl, whisk the egg whites into very firm peaks with a pinch of salt and the sugar. Fill four hemispherical bowls with the whites, cover with cling film and steam cook for around 5 minutes. Leave to cool and remove from the moulds.

#### Assembly

Coarsely chop the nuts, sprinkle with icing sugar and caramelize under the grill. Pour the crème anglaise into a bowl or glass, carefully place the floating island on top, sprinkle with chopped nuts and pour the mocha caramel over the top. Serve well chilled.

*Tips: To make the caramel, melt the sugar and water in a heavy, based saucepan over a medium heat stirring constantly. Once the sugar is dissolved, stop stirring, increase the heat and bring the syrup to a boil until golden-brown.*



x 4



Difficulty



15 min.



5 min.



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## ESPRESSO COLLECTION

### FANTASY DESSERTS

# *Amaretti macaroons*

### Ingredients

12 amaretti morbidi (soft amaretti biscuits)  
2 x 30 ml ristretti  
40 g icing sugar  
100 g mascarpone or fromage frais

Pour the ristretti and allow them to cool.

In a mixing bowl, whisk the mascarpone with the icing sugar and add the ristretti.

Pour into a piping bag.

Place a blob of this cream onto an amaretti and stick a second amaretti on top to make a macaroon.

This little delicacy will go perfectly with your coffee.



x 4



Difficulty



5 min.



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## ESPRESSO COLLECTION

SAVOURY

# *Braised endive tatin with coffee and orange zest*

### Ingredients

6 Belgian endives (chicory)  
150 ml coffee ☞  
1 untreated orange  
1 tbsp orange-flower honey  
20 g butter  
Puff pastry (1 roll)  
Salt and freshly-milled pepper

Remove the outer leaves of the endives, then cut them in half.

Melt a knob of butter in a sauté pan, place the endives cut side down into the butter, then season with salt and pepper. Add the honey and allow to caramelise slightly.

Next add the orange zest and deglaze with the coffee. Cover the sauté pan with a sheet of parchment paper and allow to simmer for around 15 minutes over a low heat. The endives must be soft.

Spread out the puff pastry and cut out four circles 10 to 12 cm in diameter depending on the size of tins you have.

Arrange the endives in the tins, cover with the puff pastry, prick the pastry and put into the oven. Cover with a baking sheet in order to prevent the pastry from rising.

Cook in the oven at 180°C for around 10 to 15 minutes. Remove from the tin and serve with a salad and a soft boiled egg or as an accompaniment to fish.



x 4



Difficulty



20 min.



30 min.



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## Sliced chicken with aromatic espresso

### Ingredients

4 chicken breasts  
2 x 50 ml espressi **000**  
1 stick of cinnamon  
(or 1/2 tsp ground cinnamon)  
A few green cardamom pods  
1 tsp fresh grated ginger root

50 g butter  
50 g honey  
500 ml chicken stock  
100 g crème fraîche  
Salt and freshly-milled pepper

Slice the chicken breasts.

Pour the espressi into a saucepan, grate in the cinnamon, add half of the ginger and reduce.

Sear the chicken slices in a frying pan, using a little fat, and until cooked set to one side

Remove some of the fat from the frying pan, add the ginger, cardamom seeds and honey, and deglaze with the coffee mixture.

Moisten with the chicken stock, leave to reduce slightly and add the crème fraîche. Adjust seasoning to taste.

Just before serving, reheat the chicken in this coffee sauce and accompany it with vegetables, fresh tagliatelli or risotto.

*Tip: This recipe can also be made using scallops or cod fillets.*



x 4



Difficulty



20 min.



10 min.



# Coffee-lacquered cod fillets

### Ingredients

4 cod pieces, 150 g each  
 100 ml coffee ☹☹  
 1 tsp honey  
 1 tsp soy sauce

50 ml balsamic vinegar  
 1 tsp grape seed oil  
 2 tsp sesame seeds  
 Salt and freshly-milled pepper

In a saucepan, reduce the coffee with the honey, soy sauce and vinegar until you obtain a syrup. Set to one side.

Season the fish fillets, sear them in a frying pan with a drizzle of grape seed oil.

Drizzle syrup over the fish and finish cooking in the oven (180°C) 2-3 minutes.

Remove from the oven and sprinkle with sesame seeds.

Serve with risotto or Chinese noodles.



x 4



Difficulty



20 min.



20 min.



## Bistro Blanquette

### Ingredients

1 kg veal shoulder  
200 ml coffee ☉☉☉  
2 carrots  
2 onions  
1 leek  
1 stick of celery

1 bouquet garni  
250 g button mushrooms  
250 g baby onions  
20 g butter + 20 g plain flour  
100 g crème fraîche  
Salt, pepper

Put the veal cut into pieces into a stew pot and cover with water. Add salt and bring to the boil.

Skim, then add the onions, carrots, leek, celery and bouquet garni.

Add the coffee.

Cover and cook gently for around 45 minutes.

In a saucepan, melt the 20 g of butter, add the flour and cook for 2 minutes while stirring. Leave to cool.

Peel the mushrooms and small onions.

Place the onions into a saucepan, just cover with water, add salt, a pinch of sugar and a knob of butter. Cook gently until the water has completely evaporated, leaving a glossy film.

Fry the mushrooms in a frying pan with a little butter.

Drain the meat and pour the cooking stock into the butter/flour mixture, stir until it begins to boil again and allow to simmer gently for around 10 minutes.

Add the crème fraîche to the sauce and pour over the pieces of meat. Garnish with the mushrooms and small onions.

Serve with rice.



x 4



Difficulty



30 min.



50 min.



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## ESPRESSO COLLECTION

SAVOURY

# Scallop skewers with coffee sauce, celeriac and vanilla puree

### Ingredients

16 scallops	1 celeriac
1 shallot	2 vanilla pods
2 x 30 ml ristretti	1 knob of butter
1 cardamom pod (crushed)	2 tbsp double cream
150 ml fish stock	1 tbsp olive oil
150 ml single cream	Salt and freshly-milled pepper

In a saucepan, sweat the chopped shallot. Deglaze with the ristretti. Add the crushed cardamom pod and allow to reduce slowly. Moisten with the fish stock and allow to reduce by half. Add the single cream and reduce until you obtain a coating consistency. Sieve and adjust the seasoning.

Prepare the celeriac purée: in a small saucepan, warm the 2 tablespoons of cream and the knob of butter. Infuse the split vanilla pods with the seeds scraped out and added to the cream mixture. Cover with cling film to ensure an air-tight seal.

Peel the celeriac, cut it into pieces and cook in a saucepan of salted water. Drain well and dry over the heat if necessary. Then reduce it to a purée using a blender. Add the butter and the vanilla flavoured cream, and adjust the seasoning.

Put the scallops onto a skewer, season and cook in a frying pan for 2 minutes on each side with a drizzle of olive oil.

Use a pastry cutter to place a neat portion of purée in the middle of each plate. Place the scallop skewer on top and drizzle the coffee sauce around it.



x 4



Difficulty



20 min.



20 min.



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