
COFFEE CARD RECIPES

Turkish coffee/cafe Turc

Pour two coffee cups cold water into Copper Pan and boil.

Add 2 teaspoons fine sugar and 2.5 teaspoons Turkish Coffee and let it rise three times'

Remove the coffee from fire and drop few cold water, so the coffee powder will settle down. Pour the coffee now slowly in pre-warmed high cups. Serve Lokuum, with it.

Cafe Viennoise

Very hot coffee in the glass. Add little ground cinnamon and some whipped cream on top.

Italian Espresso

I(one) small pre-warmed cup put strongly roasted coffee. Served with fine sugar and glass of cold water.

Cafe Mexican

Cremant Chocolat

Liquid cream

Cinnamon powder

Nutmeg powder

Put all this in big coffee cup. Add boiling hot coffee and mix well, until chocolate is melting.

Whipped cream rose on top.

Cafe Brulot

I(one)Small orange

20 cloves

1 thin Orange skin

1 thin lemon skin

10 pcs. Sugar pieces

2 dl Cointreau or cognac) 3

1 ltr. Strong hot coffee

1 dl Cognac

Fix clove to orange.Put No.2 in glass bowl.Warm up No.3 and pour over

No.2.Light by match and burn until sugar is melted

Add now hot coffee.Flame the 1 dl.Cognac in laddle.Lay in also the small orange with cLove and pour slowly into coffee mix.

Irish Coffee

20 gr Irish whisky

40 gr Sugar

Liquid cream

warm up glass with hot water. Put all ingredients in glass. Pour coffee and mix well-
Add the liquid cream slowly on top so it will float.

CAFE DIABLE

In a large chafing dish, place six small lumps of sugar, two broken cinnamon sticks, six whole cloves, and the peel of half a lemon and half an orange. Add 1/2 cup of brandy. Heat and stir to dissolve the sugar. When hot, ignite the brandy. When the flame dies down, add four cups of freshly made strong coffee. Ladle into demitasse cups and serve as a dessert.

CAFE GRAND MARNIER

Prepare darkly roasted French coffee or espresso-Pour demitasse cups two thirds full, then add Grand Marnier. Serve after dinner.

CAFE GALLIANO

Prepare espresso. Partially fill a demitasse cup and add one ounce of Galliano liqueur. Serve with a twist of lemon peel.

CAFE DE MENTHE

Prepare double strength espresso and pour a demitasse cup two-thirds full. Stir in one ounce of creme de menthe. Top with a dollop of whipped cream and serve.

RUDESHEIMER COFFEE

Warm up Asbach Uralt. Put in the cups 2-3 sugar cubes.
 Pour hot Asbach Uralt 4-6 cl. over but light before. Pour coffee up to 2 cm in the cup. Decorate with whipped cream Rose(flavored with Vanilla sugar) Spray with Streussel. (Choc. Rice)

KAFE LUZ

1/6 sugar
 1/6 Apple Schnapps
 2/3 Water
 Procedure
 Put sugar, Schnapps & Coffee in special Cafe Luz glass.
 Fill up with water.

COFFEE GAELIC

Drambuie
 Coffee
 Whipped cream
 Sugar

Anglo, Nero Coffee

coffee, 1/2 shot Kahlua, 1/2 shot Tia Maria, whipped cream & brown sugar

COFFEE MATTERHORN

Coffee , 1 shot Kirsch whipped cream, brown sugar

COFFEE CARUSO

Espresso, 1/2 drambuie, 1/2 vodka, whipped cream, brown sugar

Coffee WESTMINSTER

Coffee, 20 ml. Cream de menthe, 10 ml. Drambuie, 20gr. sugar, whip cream

BELGIAN

Beat 2 egg whites stiff and fold in 2 cups sweetened whipped cream flavored with vanilla. Half fill cups with this meringue and complete cups with strong, hot coffee. Serve at once. Serves 6

BRAZILIAN

Melt and blend 2 squares bitter chocolate with 1 cup strong coffee in a double boiler. Add pinch of salt and 2 tablespoons sugar. Boil 4 minutes, stirring. when it is hot, beat to a froth with eggbeater or whisk. Cool. Pour over cracked ice in tall glasses and top with 1 tablespoon sweetened whipped cream.

CAFFE BORGIA

Pour equal parts of hot chocolate and strong coffee into cups.

Top with sweetened whipped cream and sprinkle with grated orange peel and shaved sweet chocolate.

CAPPUCINO

In tall, thin coffee mugs, pour two-thirds hot espresso and one third hot milk. Sprinkle the top- with ground cinnamon nutmeg or grated Chocolate.

CUBAN

Combine 3 cups light cream and 1 cup finely ground coffee in a saucepan and simmer 5 minutes. Strain through fine sieve and pour into cups. Top with whipped cream and serve with sugar

DUTCH

In each cup of hot black coffee, place a cinnamon stick and 1 Tablespoon of heavy cream and stir.

Float a pat of sweet butter on top.

HAWAIIAN

Scald 2 cups milk and add 1 cup shredded coconut and 2 tablespoons sugar. Refrigerate over night.

Strain and reheat in double boiler Add 2 cups strong hot coffee and serve topped with toasted coconut.

Serves 6.

INDIA COFFEE

Use 1 tablespoon finely ground mocha for each cup. Bring water to boil, add coffee, stirring constantly. For each 4 cups. add 1 tablespoon rose water and serve plain in demitasse.

INDIAN JASMINE COFFEE

For each serving, combine 1/2 cup water, 1 crushed cardamom seed and 1/2 teaspoon jasmine tea. Bring to boil and set aside at once, tightly covered, to steep 2 minutes. Strain into standard cup or glass, filling only half. Add to each cup 1/3 cup prepared espresso and stir in 1 teaspoon sugar. Top with whipped cream.

MEXICAN

Whip 1/2 cup whipping cream with 1/4 teaspoon each of nutmeg and cinnamon
Spice 1/2 cups strong black coffee with 1/2 teaspoon cinnamon and sweeten to taste. Serve demitasse with generous spoonful of the whipped cream.
Serves 4.

PUNCH

Steep for 15 minutes over low heat 2 quarts strong hot coffee, peels of 1 orange and 1 lemon cut in strips, 4 cinnamon sticks, 1 teaspoon whole cloves 1/3 cup sugar, 1/4 cup chocolate syrup, 3-2 teaspoon anise flavoring.
Serve in demitasse with twist of lemon and spoonful of whipped cream.

SYRIAN

Put several crushed cardamom seeds in each demitasse. pour in extra strong coffee.
Serve with sugar.

VIENNESE

Brew extra strong coffee. Serve with or without hot milk and top with spoon of sweetened whipped cream.

WITH SPIRITS

CAFE BRULOT

Break up 2 'sticks of cinnamon and combine in chafing dish with 10 whole cloves, 1 orange and 1 lemon peel each cut in one long strip, 12 lumps of sugar and 8 cups very strong hot coffee. Bring just to boil and carefully pour in 1 1/2 cups brandy or cognac. Ignite brandy in a tablespoon held over surface-

When flames subside, serve at once in standard cups or demitasse.

CAFE DIABLE

In chafing dish combine and heat well 6 teaspoons sugar, 6 whole cloves# a inch cinnamon stick, peels of 1 lemon and 1 orange cut in long strips. and 1 1/2 cups strong hot coffee .Heat 3/4 cup brandy in a cup light and pour into hot coffee mix. Ladle into demitasse.

CAFE ROYAL

Over a cup of hot black coffee, hold a lump of sugar on a spoon. Pour an ounce of bourbon through lump into coffee and light sugar lump. When it has burned out, serve.

COFFEE OLIO

Combine slivers of orange and lemon rind, 2 tablespoons sugar; ounces brandy and 1 ounce each of Benedictine, rum, and kummel, whole cloves and cinnamon sticks to taste. Add 8 cups strong coffee and boil briefly

Serve demitasse with dollop of chilled whipped cream. Serves 10

IRISH COFFEE

For each 2/3 cup strong hot coffee, add 1 teaspoon sugar and 3 tablespoons Irish whiskey. top with whipped cream.

MINTED MUG

Pour 1 teaspoon chocolate syrup into warm mug and fill 3/4 full with strong hot coffee. Top with scoop of vanilla ice, creme de menthe.

ROYAL MUG

Into heated mug pour 2/3 cup hot coffee, 1 tablespoon each of white creme de menthe and Kahlua and 1/2 teaspoon Drambuie, Top with whipped cream

RUM MUG

Dissolve 1 1/2 teaspoon sugar in 1 tablespoon hot coffee in mug Add 1-4 cup warm rum and fill mug with hot coffee, leaving enough room to float whipped cream on top.

SPANISH QUEIMADA

Fill earthenware bowl partly with brandy, zest with lemon peel, set ablaze stir. over this pour strong, heavily sweetened coffee. This extinguishes the flames and you dip your coffee cups into the brew. And all this has been just the beginning of the ways you can enjoy coffee and its companions.

RUDESHEIMER ICE COFFEE

2(two) Balls vanilla ice cream serve in original cup. Pour 4 cl Asbach Uralt over.

Add the cooled, with teaspoon sugar sweetened coffee to fill up with. Put Rose of Vanilla sugar seasoned whipped cream and choco rice on top. Serve with straw.
