



Creative coffee recipes

In this training brochure

JURA coffee machines prepare perfect speciality coffees at the touch of a button. By embellishing them with just a few ingredients, you can transform them into coffee creations that will wow your guests.

This brochure contains coffee recipes to suit every season – refreshing creations for hot summer days, sweet indulgences for the cold winter months, and fruity combinations that are the perfect start to spring. Discover delightful ways of blending coffee with a range of different flavours – and prepare to be amazed at the sheer range of possibilities out there. We hope you have fun trying out the variety of speciality beverages that this brochure presents.

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1 In this chapter

What creative recipes can be made using simple ingredients and classic JURA products?

What flavours can be combined with coffee?

How do you transform coffee into a refreshing aperitif?

How do you magic up a delicious dessert from a classic coffee drink?

Coffee recipes – Inspiration for all kinds of creative speciality coffees

JURA coffee machines prepare perfect speciality coffees at the touch of a button. Start with these classic coffee drinks as your foundation and use them to conjure up your own creations.



Freshpresso

The light, fruity summer drink.

Ingredients

- 1 espresso (45 ml)
- 100 ml orange juice
- 30 ml vanilla syrup
- 4 ice cubes

Preparation

Place the ice cubes, vanilla syrup, orange juice and freshly prepared espresso in a mixer and blend until smooth.

Serving suggestion

Decorate the glass with an orange slice.



Sambuccino

A delicious combination of cold milk foam, coffee and elderflower. Surprise yourself with the sweet taste of this speciality coffee.

Ingredients

- 1 espresso (50 ml)
- 20 ml elderflower syrup
- 100 ml milk
- 4 ice cubes

Preparation

Add the milk and elderflower syrup to the Automatic Milk Frother and prepare a serving of cold milk foam. Place the ice cubes in a coffee pot and prepare the espresso in this. Pour the cold espresso – without the ice cubes – into a latte macchiato glass. Finally, add the milk foam.

Tip

Decorate this speciality coffee with chocolate sauce.



Red Sunset

This coffee recipe comes from Australia, where a growing number of superfood cafés are serving up the winning combination of beetroot and coffee.

Ingredients

- 1 latte macchiato
- 100 g cooked and peeled beetroot
- 1 generous pinch ginger
- 1 tsp honey

Preparation

Put the beetroot in a tall receptacle and purée it. Then press the puréed beetroot through a sieve to avoid any solid pieces ending up in the drink. Put 2 teaspoons of the beetroot purée, the honey and the ground ginger in a latte macchiato glass. Place the glass directly under the dual spout and prepare a latte macchiato.



Marshmallow Latte

Marshmallows are especially popular in the USA, where they are toasted on sticks over a campfire. Combining these sweet treats with coffee, chocolate sauce and Tabasco gives them a whole new flavour dimension.

Ingredients

- 1 latte macchiato
- 3 tsp chocolate sauce
- 3 drops of Tabasco
- 7–10 mini marshmallows

Preparation

Put the chocolate sauce, the Tabasco and $\frac{3}{4}$ of the marshmallows in a latte macchiato glass. Place the glass under the dual spout and prepare a latte macchiato. Use the remaining marshmallows to decorate the milk foam.

Serving suggestion

Stir carefully before enjoying.

Tip

You can vary the amount of Tabasco according to taste.



Milky Strawberry Dream

This is a type of coffee that's bound to be unlike anything you've tried before. Its fruity strawberry flavour will put a smile on your face.

Ingredients

- 1 espresso (45 ml)
- 100 ml whole milk
- 20 ml white chocolate sauce
- 20 ml strawberry syrup

Preparation

Pour the white chocolate sauce into a small latte macchiato glass. Add the milk and strawberry syrup to the Automatic Milk Frother and prepare a serving of warm milk foam. Pour the warm milk foam into the glass until it is $\frac{3}{4}$ full. Prepare the espresso in a separate receptacle. Pour it carefully into the glass and serve.



Caffè Limone

Bask in the year's first rays of warm sunlight with this refreshing and invigorating speciality coffee.

Ingredients

- 1 espresso (35 ml)
- ½ tsp lemon paste
- 25 ml milk

Preparation

Prepare one portion of milk foam. Stir the lemon paste into the milk foam. Place the espresso glass under the coffee spout and prepare an espresso. Top with the milk foam.

Serving suggestion

Stir well before tasting.



Tonic Flower

This aperitif is a wonderful way to surprise and delight your guests. The subtly tangy combination of sweet elderflower and slightly bitter tonic water will make your evening a success.

Ingredients

- 1 espresso (40 ml)
- 20 ml elderflower syrup
- Tonic water
- Ice cubes

Preparation

Fill a long drink glass almost to the rim with ice cubes. Add the elderflower syrup and tonic water to the glass until it is $\frac{3}{4}$ full. Place the glass directly under the coffee spout and prepare an espresso.

Serving suggestion

Serve with a straw.

Tip

Stir carefully before enjoying.



Liquorice Macchiato

Don't like liquorice? This recipe might just change your mind! Liquorice mostly comes from the root of the liquorice plant. By combining it with the intensity of espresso and the creaminess of milk foam, you'll experience liquorice in a whole different way.

Ingredients

- 1 espresso (40 ml)
- ½ tsp liquorice powder
- 1 tsp honey
- 2 seconds milk foam

Preparation

Put the honey and liquorice powder in the espresso glass. Place the glass under the dual spout and prepare an espresso macchiato.

Serving suggestion

Stir carefully before enjoying.

Tip

Dust a little liquorice powder over the milk foam.



Recipe containing alcohol

Ginger Cherry Cool

The perfect drink for a hot summer day. This unique coffee experience combines an icy cool sensation and a tingle on your tongue. Enjoy this coffee with a pep outside in the fresh air while you take in some sunshine.

Ingredients

- 1 espresso (40 ml)
- 20 ml cherry brandy
- Ginger ale
- Ice cubes

Preparation

Fill a long drink glass almost to the rim with ice cubes. First pour the cherry brandy and then the ginger ale into the glass until it is $\frac{3}{4}$ full. Prepare an espresso in a separate receptacle. Pour the espresso into the glass over an ice cube. Pour carefully to make sure the espresso does not mix with the cherry brandy and ginger ale. This will create an attractive layered effect.

Serving suggestion

Serve with a straw.



Recipe containing alcohol

Rosemary Orange Tonic

This chilled coffee recipe is guaranteed to get your barbecue off to a great start. It's a fruity, aromatic delight with or without alcohol. The perfect aperitif every time.

Ingredients

- 1 espresso (20 ml), mild
- 20 ml Cointreau
- Tonic water
- 1 sprig of rosemary
- Few zests of an orange
- Ice cubes

Preparation

Pour the Cointreau into a long drink glass. Add the rosemary and orange zests and fill the glass almost to the rim with ice cubes. Add the tonic water until the glass is $\frac{3}{4}$ full. Prepare the espresso directly in the glass over an ice cube. Pour carefully to make sure the espresso does not mix with the tonic water and Cointreau. This will create an attractive layered effect.



Recipe containing alcohol

Amarettolini

A sweet temptation for a lovely summer's day. Indulge in the aroma of amaretto and coffee.

Ingredients

- 1 espresso (50 ml)
- 10 ml amaretto
- 10 ml amaretto syrup
- 1 ½ tsp cream
- 5 ice cubes

Preparation

Put the amaretto, amaretto syrup, cream and ice cubes into a shaker. Prepare the espresso and let it flow straight into the shaker over the ice. Shake for a few seconds. Pour the speciality coffee into a martini glass and serve.

Serving suggestion

Stir carefully before enjoying.



Recipe containing alcohol

Latte Nesselrode

A different take on latte macchiato. This sweet combination of chestnuts and hazelnuts with creamy milk foam evokes magical memories of Christmas markets.

Ingredients

- 1 latte macchiato
- 1 ½ tbsp chestnut purée
- 1 tsp chocolate sauce
- 1 tsp hazelnut liqueur

Preparation

Take a latte macchiato glass and put the chestnut purée, chocolate sauce and hazelnut liqueur in it. Prepare a latte macchiato.

Tip

Sprinkle a little cinnamon over the latte macchiato or serve with a traditional Christmas biscuit.

Transform this speciality coffee into a dessert by serving with a scoop of vanilla ice cream.



Cold brew recipe

Cold Brew Latte Macchiato with Syrup

Experience the combination of hazelnut and creamy milk as a mild, chilled beverage in a cold brew latte macchiato.

Ingredients

- 3 ice cubes
- 10 ml hazelnut syrup*
- 1 cold brew latte macchiato

Preparation

Put three ice cubes in a small latte macchiato glass and add 10 ml hazelnut syrup. Place the glass under the dual spout and prepare a cold brew latte macchiato.

Serving suggestion

For a milder finish, use almond milk.

*For those with an allergy, vanilla syrup makes a good alternative



Cold brew recipe

Cold Brew Red Cool

Experience this tingling drink in new dimensions. If you're looking for an alcohol-free alternative, whether as an aperitif or a refreshing drink for any time, you'll find this combination an inspiring change.

Ingredients

- Ice cubes
- 1 Sanbittèr (100 ml)
- 1 cold brew espresso (45 ml)
- 1 orange segment

Preparation

Fill a long drink glass with ice cubes and add the Sanbittèr. Place the glass under the coffee spout and prepare a cold brew espresso. Take the orange segment and squeeze it directly into the glass. Then place the segment on top of the drink.

Serving suggestion

Stir before enjoying.



2 In this chapter

What is latte art?

What techniques are used to create latte art?

What motifs can be used for decorations with chocolate sauce?

How do you create latte art in a cappuccino?

Latte art

One of the barista's most impressive skills is the ability to create latte art. This kind of decoration offers enormous scope for creativity, the only limit being your imagination. Exciting new speciality coffees are appearing on coffee bar menus all the time, and this creative trend has also given rise to ever more artistic decorations on the classic cappuccino. Originally, latte art consisted of skilfully pouring milk foam over an espresso to create a design with the brown crema and the white foam. The first motifs used were the heart and the rosetta.

2.1 Creative decorations

The technique of creating decorative patterns with chocolate sauce began later. This involves using the sauce to draw simple shapes on the milk foam and then expanding them into more elaborate, creative patterns with a wooden skewer. It is a skill that can be picked up quickly, making it easy to try out for yourself. A cappuccino with light, velvety foam can be prepared at the touch of a button with a JURA automatic coffee machine.

Then all you need is:

- Chocolate sauce
- Squeezy bottle
- Wooden skewer



Leaves



Twister



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