

# Recipe-book





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## ILLY MANIA

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### illy espresso fondente

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# CAFFÈ

From espresso to caffelatte.  
Irresistible



## Espresso

### ingredients

Freshly ground illy coffee

### note

Ideal amount 25/30 cc normal roasting (ICN),  
20/25 cc dark roasting (ICS)



## Espresso lungo

Long espresso

an illy espresso served with a  
jug of hot water on the side

### ingredients

illy espresso  
Hot water on the side

### note

Ideal amount 30 cc



## Espresso ristretto

Short espresso

concentrated illy espresso

### ingredients

illy espresso

### note

Ideal amount 15/20 cc



## Espresso doppio

Double espresso

double espresso in a medium sized cup

### ingredients

Two illy espresso coffees

### note

Maximum amount 50/60 cc



Decaffeinato  
Decaffeinated



Gocciano

illy espresso with a drop of hot  
steamed milk

**ingredients**

illy espresso  
Hot milk





## Macchiato freddo

Cold macchiato

illy espresso served with  
cold milk on the side

### ingredients

illy espresso  
Milk



## Macchiato caldo

Hot macchiato

illy espresso with hot steamed  
milk added

### ingredients

illy espresso  
Hot milk

### note

It can be sprinkled with cocoa



## Espresso con panna

Espresso with whipped cream

illy espresso served with cream  
on the side

### ingredients

illy espresso  
Whipped cream with no added sugar

### note

The whipped cream must be served on the side  
with a small spoon



## Espresso corretto

Laced Espresso

illy espresso with liqueur

### ingredients

illy espresso  
Liqueur



## Caffè all'Americana

American coffee

illy espresso in a big cup with  
a jug of hot water

### ingredients

illy espresso  
Hot water on the side

### note

Ideal amount 25 cc  
The water in the jug should be at 90°C.  
The size of the cup it is served in makes this  
different from a long espresso



## Marocchino

Moroccan

illy espresso with hot thick  
chocolate, cocoa and hot milk

### ingredients

illy espresso  
Hot, thick chocolate  
Hot milk  
Cocoa powder

### note

Pour the hot chocolate first, then the espresso,  
then add the cocoa powder and finally the hot  
milk. Sprinkle with cocoa



## Cappuccino

an illy espresso in a cappuccino cup with lots of hot steamed milk

### ingredients

illy espresso  
Hot milk

### note

It can be decorated with a sprinkling of cocoa.  
For the best effect it is better to add the cocoa powder before the milk



## Cappuccino Viennese

Viennese Cappuccino

cappuccino with whipped cream and a sprinkling of cocoa

### ingredients

illy espresso  
Hot milk  
Fresh whipped cream  
Cocoa powder

### note

It is served in the same size cup as a cappuccino



## Caffelatte

illy espresso with hot milk

### ingredients

illy espresso  
Hot milk

### note

It is different from a cappuccino because it does not have a lot of froth.  
Pour the espresso first and then the milk to fill the glass.





# ILLY MANIA

illy freddo, illy espresso  
fondente, cocktail.  
Coffee gets creative





ILLY FREDDO

# Espresso

**ingredients**

50 cc illy double espresso  
10 cc liquid sugar  
20 cc natural spring  
water  
ice cubes

**equipment**

mixing glass  
strainer  
mixing spoon



Chill the 150 cc illy glass first, prepare a double espresso. Put ice in the mixing glass, then pour in the water, the sugar and finally the coffee. Mix it all quickly and pour it into the glass, straining the ice through a strainer.

# Cappuccino



## ingredients

40 cc double espresso  
ristretto  
10 cc liquid sugar  
60 cc skimmed fresh  
milk  
40cc milk froth  
ice cubes

## equipment

milk shaker  
mixing glass  
strainer  
mixing spoon

Chill a 250 cc illy glass first. Prepare a double espresso ristretto. Put the ice in the mixing glass, then add the sugar, the cold milk and the coffee. Mix all very quickly and pour into the glass. Whip up the milk froth and pour it on top to fill up the glass. For a small cold cappuccino, halve the above quantities and follow the same method. Serve in a 150 cc illy glass

# Espresso shakerato

## Shaked espresso

### ingredients

50 cc illy double espresso  
10 cc liquid sugar  
ice cubes

### equipment

boston shaker



Chill a 150 cc illy glass first. Prepare a double espresso. Put the ice in the shaker, add the sugar and the coffee. Shake vigorously for a few seconds and serve immediately in the glass

# Cappuccino shakerato

## Shaked cappuccino



### ingredients

40 cc double espresso  
ristretto  
10 cc liquid sugar  
60 cc fresh cold milk  
ice cubes

### equipment

boston shaker

Chill a 250 cc illy glass first. Prepare the double espresso ristretto. Put the ice in the shaker, then add the sugar, the coffee and the cold milk. Shake vigorously for a few seconds and serve immediately in the glass

# Espresso greco

## Greek espresso

### ingredients

50 cc illy double espresso  
10 cc liquid sugar  
ice cubes

### equipment

milk shaker



Chill a 150 cc\* illy glass first. Pour the sugar and coffee in the milk shaker with 4 ice cubes. Switch the milk shaker on for 10 seconds, pour all (including any bits of ice left) into the glass

\* The quality of the ice and the action of the milk shaker make a big difference to the final quantity obtained, so it may be necessary to use a 250 cc illy glass

# Spirito di panna

## Spirit of cream



### ingredients

30 cc espresso slightly  
more long  
15 cc illy espresso  
liqueur  
40 cc cream  
ice cubes

### equipment

milk shaker

Chill a 150 cc illy glass first. Prepare a slightly more long espresso. Put the ice in the mixing glass and pour in the illy coffee liqueur and the coffee. Mix quickly and pour into the glass. Whip up the cream and pour it gently into the glass using a mixing spoon. Sprinkle with coffee powder

# Granita al caffè

## Coffee water ice



### ingredients\*

1,25 litre illy coffee (50 illy  
espresso coffees)  
300 g white granulated sugar  
3 litres natural spring water

Prepare 1.25 litre of espresso coffee (about 50 espresso coffees). Add 300 g sugar and mix well. Add 3 litres natural spring water and put all in the slush maker machine at 0° C. Leave it for 2 hours and then serve directly in glasses

\* These are the best proportions to get the best coffee ice using a slush maker machine



# Frappè al caffè

## Coffee shake



### **ingredients**

50 cc illy double espresso  
20 cc liquid sugar  
6-7 ice cubes

### **equipment**

milk shaker

Crush the ice cubes and mix them in the milk shaker with the liquid sugar and the espresso coffee for about a minute, until you get a creamy consistency. Pour the mixture gently into a glass  
The liquid sugar helps the mixture become creamy. Once prepared it must be served immediately and cannot be re-mixed



# ILLY ESPRESSO FONDENTE

# Caffè fondente

## Dark chocolate coffee



### ingredients

30 cc illy espresso  
5 doses of cocoa  
using the correct doser  
(about 5 g)  
10 cc liquid sugar  
100 cc fresh milk

Prepare the espresso and pour it into a 150 cc illy glass. Add the liquid sugar. Emulsify the milk and the cocoa in a steel jug using the steam jet from the espresso machine, making sure not to heat it too much. Pour onto the espresso. Sprinkle with some cocoa powder.

# Leggero fondente

## Dark chocolate coffee light



### ingredients

30 cc illy espresso  
5 doses of cocoa  
using the correct doser  
(about 5 g)  
10 cc liquid sugar  
80 cc fresh skimmed  
milk

**equipment**  
milk shaker



ILLY ESPRESSO FONDENTE

Pour the milk, the cocoa and the sugar into the milk shaker. Switch it on for about 10 seconds and then pour the mixture into a 150 cc illy glass. Prepare the espresso and pour it into the cold cocoa milk froth

# Neve fondente

Dark chocolate snow

## ingredients

30 cc illy espresso  
2 doses of cocoa  
using the correct doser  
(about 2 g)  
10 cc liquid sugar  
50 cc fresh skimmed  
milk

## equipment

milk shaker



Prepare the espresso. Emulsify the milk, the cocoa and the liquid sugar quickly in a steel jug using the steam jet until the cocoa has melted. Add the coffee to the jug, mix it until it's cold and then pour into a 150 cc illy glass. Whip up the milk froth\* and pour it into the glass until full. Sprinkle with cocoa powder

\* whisk the really cold skimmed milk in the milk shaker for a few seconds

# Onda al cioccolato

## Chocolate wave



### ingredients

25 cc illy espresso  
20 cc liquid chocolate  
10 cc fresh skimmed  
milk  
5 cc liquid sugar

### equipment

milk shaker

Prepare an espresso in the crystal glass. Add the liquid sugar. Heat up the liquid chocolate using the steam jet and pour it onto the coffee. Whip up the milk froth\* and pour it on to fill up the glass

\* whisk the really cold skimmed milk in the milk shaker for a few seconds

# Delizia al caffè

## Coffee delight

### ingredients for a small glass

20 cc illy espresso  
15 cc liquid chocolate  
15 cc illy espresso liqueur  
10 cc cream

### ingredients for a 150 cc glass

30 cc illy espresso  
30 cc liquid chocolate  
30 cc illy espresso liqueur  
30 cc cream



To prepare the small glass: prepare a concentrated espresso immediately in the crystal glass. Heat the liquid chocolate with the steam jet and pour it onto the coffee. Add the illy coffee liqueur. Whisk the cream until thick and pour it very slowly into the glass using a mixing spoon



# Half&Half

**ingredients**

30 cc illy espresso  
50 cc liquid chocolate  
10 cc liquid sugar  
4-5 ice cubes

**equipment**

milk shaker

Make an espresso. Pour the cold liquid chocolate into a 150 cc illy glass. Put the ice cubes into the mixer, add the liquid sugar to the coffee. Mix everything in the mixer for 15/20 seconds and then filter the liquid into the glass



COCKTAIL



# Vodka espresso

**ingredients**

50 cc illy double espresso  
30 cc vodka  
10 cc illy espresso  
liqueur  
10 cc liquid sugar  
7-8 ice cubes

**equipment**

Boston shaker

**decoration**

straws



Mix all the ingredients in the Boston shaker shaking well. Pour the contents and the ice cubes into the glass, without filtering. Decorate with straws

# Ritorno

Come again



## ingredients

50 cc illy double espresso  
20 cc dark rum  
20 cc Benedictine  
10 cc liquid sugar  
4 ice cubes

## equipment

Boston shaker

## decoration

straws and dip the edges  
of the glass in brown  
sugar

To make the border, wet the rim of the glass into a plate with brown sugar on. Mix all the ingredients in the Boston shaker shaking well. Pour all the contents into the glass without filtering the ice. Add the straws. Serve immediately

evening

# Beatrice



Thicken the cream slightly in the cream shaker. Mix the other ingredients in the mixing glass which you have chilled. Use the strainer to filter the ice. Pour the cream on gently and decorate with 2 roasted coffee beans

If you do not have a cream shaker use an ordinary one with a coffeespoon in

# Coffee Time



## ingredients

25 cc 1 illy espresso  
20 cc vodka  
10 cc Cointreau  
40 cc fresh cream  
10 ice cubes

## equipment

cream shaker  
mixing glass, strainer

Thicken the cream slightly in the cream shaker. Mix all the other ingredients in the mixing glass and pour them into a glass which you have chilled. Use the strainer to filter the ice. Gently add the cream

If you do not have a cream shaker use an ordinary one with a coffeespoon in



# Irish coffee

**ingredients**

50 cc 2 illy espresso  
coffees  
40 cc Irish whiskey  
2 coffeespoons of brown  
sugar  
40 cc fresh cream

**equipment**

cream shaker

**decoration**

2 coffee beans  
and a sprinkling of cocoa



Thicken the cream slightly in the cream shaker. Warm the whiskey and the sugar using the steam jet, directly in the glass. Pour on the coffee and then the cream (using a coffeespoon if necessary). Decorate with 2 coffee beans and a sprinkling of cocoa

If you do not have a cream shaker use an ordinary one with a coffeespoon in



# Keoke



## ingredients

50 cc 2 illy espresso  
coffees  
20 cc cocoa cream  
20 cc illy espresso  
liqueur  
40 cc fresh cream

## equipment

cream shaker

## decoration

a sprinkling of cocoa

Thicken the cream slightly in the cream shaker. Heat the cocoa cream and the coffee liqueur directly in the glass, using the steam jet. Add the espresso and then the cream (using a coffeespoon if necessary). Decorate with a sprinkling of cocoa

If you do not have a cream shaker use an ordinary one with a coffeespoon in



# Giamaicano

## Jamaican

### ingredients

50 cc 2 illy espresso  
coffees  
20 cc dark rum  
20 cc illy espresso  
liqueur  
40 cc fresh cream  
2 coffeespoons brown  
sugar

### equipment

cream shaker

### decoration

brown sugar



Thicken the cream slightly in the cream shaker. Heat up the rum, the coffee liqueur and the sugar directly in the glass, using the steam jet. Pour in the coffee and then the cream (using a coffeespoon if necessary). Decorate with brown sugar

If you do not have a cream shaker use an ordinary one with a coffeespoon in

# Messicano

## Mexican

**ingredients**

50 cc 2 illy espresso  
coffees  
20 cc tequila  
20 cc illy espresso  
liqueur  
40 cc fresh cream  
2 coffeespoons brown  
sugar

**equipment**

cream shaker

**decoration**

2 coffee beans

Thicken the cream slightly in the cream shaker. Heat up the tequila, the coffee liqueur and the sugar directly in the glass, using the steam jet. Pour in the espresso and finally the cream (using a coffeespoon if necessary). Decorate with 2 roasted coffee beans

If you do not have a cream shaker use an ordinary one with a coffeespoon in



# Amore Love

**ingredients**

50 cc 2 illy espresso  
coffees  
40 cc Amaretto  
di Saronno  
40 cc fresh cream

**equipment**

cream shaker

**decoration**

brown sugar and  
2 coffee beans



Thicken the cream slightly in the cream shaker. Heat up the Amaretto di Saronno directly in the glass, using the steam jet. Add the coffee and the cream (using a coffeespoon if necessary). Decorate with 2 roasted coffee beans

If you do not have a cream shaker use an ordinary one with a coffeespoon in