

COFFEE RECIPES

Hot, cold, blended, edible and signature coffee recipes



HOME GROUNDS

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HOT COFFEE DRINKS

HOW TO MAKE A SUGAR-FREE DIRTY CHAI JAVA LATTE



- 1** Make the espresso and steam the milk
- 2** Warm up the chai concentrate
- 3** Pour the steamed milk into the mug, add the chai concentrate and the espresso
- 4** Stir it all up with a cinnamon stick
- 5** Garnish with ground cardamom or nutmeg or both

INGREDIENTS



1 cinnamon
stick



2 ounces hot, freshly made espresso
(or strong coffee)



7 ounces of milk



Ground cardamom or
nutmeg for garnish



$\frac{3}{4}$ of an ounce of premium
sugar-free chai tea concentrate

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HOW TO MAKE ITALIAN MAFIA RED EYE ESPRESSO



- 1** Pour either the chocolate syrup or crème de cacao into a mug
- 2** Pour the Sambuca and the double espresso shot
- 3** Top with a dollop or two of whipped cream
- 4** Gently place the cherry on top of the whipped cream

INGREDIENTS



2 shots fresh,
hot espresso



1 ½ tbsp chocolate
syrup or crème de cacao
liqueur



1 ½ tbsp
Sambuca



1 maraschino
cherry



Whipped cream

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HOW TO MAKE A MAPLE LATTE



- 1** Heat and froth 1 1/2 cups of milk until steaming.
- 2** Pour 1/3 cup of espresso into a mug, then top with milk.
- 3** Stir together maple syrup, vanilla extract, and cinnamon.
- 4** Top with milk froth.

INGREDIENTS



1 1/2 cups
milk



1/3 cup
espresso



3 tbsp.
maple syrup



1/4 tsp.
vanilla extract



a pinch of
cinnamon

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ICE COFFEE DRINKS

HOW TO MAKE A PORTUGUESE 'MAZAGRAN' ICED COFFEE



- 1** Add the sugar to the espresso and let it dissolve
- 2** Pour it in a bowl and let it cool
- 3** Add the water, lemon juice and rum
- 4** Pour the espresso mixture over a tall glass filled with ice
- 5** Tuck the mint leaves into the glass

INGREDIENTS



Single or double
shot of espresso



1 Tbs sugar,
or to taste



The juice from
half a lemon



1/4 cup cold water



1 oz. rum



Ice cubes



A few mint leaves

ORIGIN:  PORTUGAL

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HOW TO MAKE BRAZILIAN MOCHA COLA ICED COFFEE



- 1** Brew your coffee twice and let it cool
- 2** Mix together the coffee, chocolate milk and cola
- 3** Divide the mixture between the four glasses
- 4** Top each with ice cream or whipped cream as desired

INGREDIENTS



1 cup very strong
brewed coffee



12 oz. can of
cola



3 cups chocolate
milk



Ice cubes divided between
4 chilled glasses



For topping: whipped
cream or vanilla ice cream

ORIGIN:  BRAZIL

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HOW TO MAKE A COLD BREW TONIC



- 1** Add the cold brew coffee concentrate to the tonic water and top with ice

INGREDIENTS



2 oz cold brew
concentrate



8 oz tonic water



ice

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**BLENDED COFFEE
DRINKS AND
SMOOTHIES**

HOW TO MAKE A TOASTED COCONUT MOCHA FRAPPUCCINO



1

Prepare 8-10 coconut milk ice cubes. Toast by spreading 1/4 on a baking sheet. Cook for 3-5 minutes in a 350 °F oven.

2

Mix all ingredients in a blender until smooth and combined.

3

Pro Tip: Add more coconut ice cubes to thicken, or more coffee or chocolate syrup to thin, as desired.

INGREDIENTS



1 cup
brewed
coffee, chilled



8
coconut milk
ice cubes



1/2 cup
toasted unsweetened
coconut flake



2 tbsp.
light chocolate
syrup



1 tbsp.
cocoa powder

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HOW TO MAKE A HEALTHY COFFEE BANANA SMOOTHIE



- 1** Add the chia seeds to the hot coffee. Cool the mixture in the fridge to cool for 1 hour.
- 2** Put all the ingredients into your blender and process until getting a thick and frothy homogeneous mixture.
- 3** Optional toppings: extra chia seeds, crushed toasted almonds, Greek yogurt, chocolate chips, chocolate syrup, or whipped cream.

INGREDIENTS



3/4 C strong
brewed coffee,
chilled



1 large banana



1 Tbs smooth almond butter,
salted or unsalted



2 Tbs rolled oats



1 Tbs chia seeds



1 Tbs honey or
maple syrup



1 C ice

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3/4 C strong
brewed coffee,
chilled



1 large banana



1 Tbs smooth almond butter,
salted or unsalted



2 Tbs rolled oats



1 Tbs chia seeds



1 Tbs honey or
maple syrup



1 C ice

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ALCOHOLIC COFFEE DRINKS

HOW TO MAKE AN ESPRESSO MARTINI



1

In a cocktail shaker add ice, Kahlua, Vodka and espresso.

2

Shake vigorously and strain into a martini glass.

INGREDIENTS



1 ½ oz Kahlua



1 oz vodka



1 oz espresso



ice

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HOW TO MAKE A DELICIOUS CAFE AMORE



1

Fill a hot glass with an ounce of Cognac and an ounce of Amaretto, then fill the rest with the coffee.

2

Top with whipped cream and shaved almonds.

INGREDIENTS



hot coffee



1 oz Cognac



1 oz Amaretto



shaved almonds



whipped cream

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HOW TO MAKE A KENTUCKY COFFEE



- 1** Fill an Irish coffee glass half full with hot coffee.
- 2** Add an ounce of bourbon, half an ounce of coffee liqueur and a dash of vanilla extract.
- 3** Sweeten with sugar to taste, and slowly pour some cream to rest on top

INGREDIENTS



hot coffee



1 oz bourbon



½ oz Kahlua



vanilla extract



sugar



whipped cream

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EDIBLE COFFEE RECIPES



HOW TO MAKE COFFEE MOUSSE

INGREDIENTS

- 4 tsp gelatin
- 4 eggs, separated
- $\frac{2}{3}$ cup of espresso (cooled down)
- $\frac{1}{3}$ cup of sugar
- 1 cup of whipping cream

DIRECTIONS

- 1** Sprinkle the gelatin over the coffee and leave for 2 minutes.
- 2** Warm the coffee until the gelatin completely dissolves.
- 3** Beat the egg whites until they form stiff peaks.
- 4** In another bowl, mix the egg yolks and sugar for about 4 minutes with an electric mixer.
- 5** Then pour in the coffee & gelatin mixture.
- 6** In yet another bowl, whip the cream until it is formed.
- 7** Then fold the cream into the coffee mixture. When that is all combined, do the same with the egg whites.

HOW TO MAKE DELICIOUS CHOCOLATE COVERED COFFEE BEANS



- 1** Break chocolate into chunks, add to double broiler, stir until smooth.
- 2** Remove from the heat and stir in the coffee beans.
- 3** Using the fork, place the coffee beans on the parchment paper-lined baking tray.
- 4** Put the beans in the fridge or freezer to cool for at least an hour.
- 5** For a higher ratio of chocolate to coffee bean, repeat steps 1 through 4.

INGREDIENTS



100 g chocolate bar



1/3 Cup coffee beans



Double boiler,
or microwave and bowl



Measuring cup



A fork



Baking tray lined with
parchment paper

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HOW TO MAKE VEGAN COFFEE GELATO

INGREDIENTS

- 2 cans of coconut milk
- 1 shot of espresso
- $\frac{3}{4}$ of a cup of sugar
- 1 tsp vanilla extract

DIRECTIONS

- 1** Combine the ingredients in a saucepan, and warm over a low heat, stirring until the sugar is dissolved.
- 2** Leave to cool.
- 3** Pour into an ice-cream machine, and follow the makers' instructions.

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**SIGNATURE COFFEE
BREW**

HOW TO MAKE THE PANCAKE



1

Moist the rim of an espresso cup with the lemon juice, then dip the cup into the sugar to lightly coat the rim

2

Pour $\frac{1}{2}$ oz of maple syrup and the espresso shot into the cup

3

Add the $\frac{1}{2}$ oz of heavy (or whipping) cream

4

Sprinkle on some icing sugar and cinnamon

4

Stir the drink to mix all together

INGREDIENTS



Shot of espresso



Sugar



$\frac{1}{2}$ oz
of maple syrup



Cinnamon
for garnish



Icing sugar
for garnish



$\frac{1}{2}$ oz or so heavy
cream or whipping cream



Lemon

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HOW TO MAKE THE SIGNATURE 'TROPICAL MOCHA' (HOT)



- 1** Put 1/2 teaspoon of hot water into the chocolate powder or hot chocolate mix to make a paste.
- 2** Add the hot milk and espresso to your mug, and stir in the chocolate paste.
- 3** Add the coconut cream and use a whisk to blend in. Then add the scoop of vanilla bean ice cream to your mug.
- 4** Dust the desiccated coconut and chocolate powder across the top of the mug.

INGREDIENTS



1 shot of espresso



2 teaspoons of
chocolate powder



8 ounces of milk



1.5 tbsp
coconut cream



Sugar (optional)



1 scoop vanilla
bean ice cream



Desiccated coconut
for garnish

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