

**HOT**



**COLD**



**BOLD**



## **40 Irresistible Coffee Shop-Style Recipes**

Plus, how to make the perfect mug with your Ninja Coffee Bar®

# THE BEST COFFEE SHOP IN TOWN

# IS IN YOUR KITCHEN

Want rich coffee flavour? The Ninja Coffee Bar® really brings it home, turning your favourite coffee into anything-but-basic black. Not to mention all of the freshly brewed Over Ice drinks and frothy, flavoursome speciality drinks you can whip up at the touch of a button.

Making coffee shop drinks has never been so easy, in fact, dont be surprised if neighbours start lining up at your door.



# MENU



## BREWING BASICS

Brains Behind the Brews	4
Grounds for Perfection	6
Create an Instant Classic	8
Strike It Rich	9
Brew It Hot...Over Ice	10
Cafe Forte Bold Coffee Is Our Speciality	11
Con Latte Recipes Bring Home the Coffee Shop	12

## HOT

### CLASSIC & RICH BREWS

Crème de Caramel Coffee	14
Very Vanilla Coffee	15
Maple Pecan Coffee	16
Mocha Hazelnut Delight	17
Milk & Honey Coffee	18
Too Good Toffee Coffee	19
Mexican Spiced Coffee	20
Creamy Blueberry Coffee	21
Hazelnut Brittle Coffee	22
Cardamom & Orange Vietnamese Coffee	23
Lavender Luxe Coffee	24
Cinnamon-Graham Coffee	25

### CAFE FORTE BREWS

Forte Au Lait	26
Caramel Macchiato Forte	27
Yemeni Ginger Forte	28
Salted Mocha Forte Au Lait	29

## CON LATTE RECIPES

Flat White	30
Cappuccino-Style Coffee	31
Marshmallow-Mint Latte	32
Pumpkin Spice Latte	33
Silk Road Coffee	34

## COLD

### OVER ICE BREWS

Hazelnut Iced Coffee	36
Thai-Style Iced Coffee	36
French Vanilla Iced Coffee	37
Mocha-Mint Cooler	38
Coffee Soda Float	39

### CON LATTE RECIPES

Classic Ninjaccino™	40
Mochaccino	41
Iced Americano	42
Iced Vanilla Latte	43
Iced Mocha Latte	43
Coffee & Cream Milkshake	44
Pecan-Praline Ninjaccino™	45
Coffee, Cookies and Cream Frappe	46

### COCKTAILS

Cafe Martini	48
Coffee Nog	49
Almond Chocolate-Kissed Coffee Cocktail	50
Coffee Old Fashioned	51

# THE BRAINS BEHIND THE BREWS



**AUTO-iQ**<sup>®</sup>  
**ONE-TOUCH INTELLIGENCE**

Ninja's Auto-iQ One Touch Intelligence lets you make great tasting coffee drinks at the press of a button!



Ninja's Auto-iQ One-Touch Intelligence allows you to

**CHOOSE A SIZE,  
CHOOSE A BREW.**

## BREW TYPES

This unique brewing technology knows just the right amount of flavour to extract to achieve just the strength you want.

**CLASSIC**

Smooth, balanced flavour from your favourite ground coffee

**RICH**

Richer than Classic with more intense flavour that really stands up to milk and sweeteners.

**OVER ICE**

Surprise yourself with the satisfyingly refreshing taste of a smooth, over-ice coffee.

**CAFE FORTE**

For the ultimate in richness and aroma, a long smooth coffee that is great for drinking black or white

**CON LATTE  
RECIPES**

For a smooth concentrated coffee that you can use to make all of your favourite, luxurious coffee shop drinks at home



# GROUNDS FOR PERFECTION



## FRESH BEANS

For the most flavoursome coffee, it's best to grind fresh whole beans to a medium grind right before you brew

## PRE GROUND

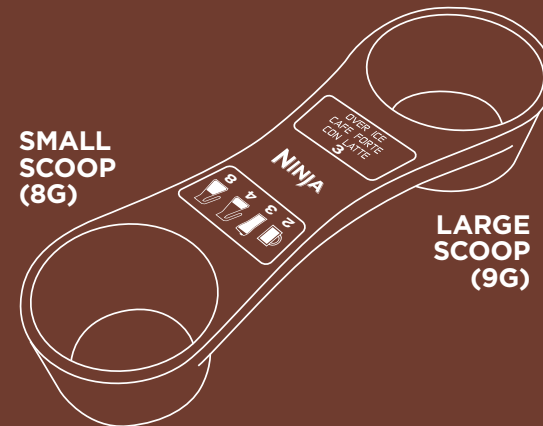
We suggest using our favourite ground coffee from Taylors of Harrogate.

## FILTERED WATER

Using fresh, filtered water is recommended for the best flavour.

## CHOOSE A SIZE

SMALL SCOOP (8G)



LARGE SCOOP (9G)

SMALL SCOOP	NINJA SCOOP
 MUG	2 SCOOPS
 TRAVEL MUG	3 SCOOPS
 HALF CARAFE	4 SCOOPS
 FULL CARAFE	8 SCOOPS
LARGE SCOOP	NINJA SCOOP
OVER ICE	3 SCOOPS
CAFE FORTÉ	3 SCOOPS
CON LATTE	3 SCOOPS

CHOOSE A BREW: CLASSIC

# CREATE AN INSTANT CLASSIC

Hot, smooth, and  
balanced flavour

## Perfect Classic Coffee

1. Add 2 Small Scoops of your favourite ground coffee.
2. Add filtered water.
3. Place your mug on the single-mug platform.
4. Select the **MUG** setting.
5. Press the **CLASSIC** button.

CLASSIC



CHOOSE A BREW: RICH

# STRIKE IT RICH

Bolder, more intense than  
Classic Brew

Robust flavour stands up  
to milk and sweeteners

## Perfect Rich Coffee

1. Add 2 Small Scoops of your favourite ground coffee.
2. Add filtered water.
3. Place your mug on the single-mug platform.
4. Select the **MUG** setting.
5. Press the **RICH** button.

RICH



CHOOSE A BREW: OVER ICE

# BREW IT HOT... OVER ICE

Brews hot coffee over ice so you get a delicious and refreshing mug of iced coffee

## Perfect Iced Coffee

1. Add 3 Large Scoops of your favourite ground coffee.
2. Add filtered water.
3. Place a plastic mug full of ice on the single-mug platform.
4. Select the **MUG** setting.
5. Press the **OVER ICE BREW** button.



**Important Notice:**  
Do not use glassware.

CHOOSE A BREW: CAFE FORTE

# CAFE FORTE

## BOLD COFFEE IS OUR SPECIALITY

Deep colour, rich flavour,  
and a distinctive aroma.

Great for those coffee lovers  
who prefer black coffee

## Perfect Cafe Forte

1. Add 3 Large Scoops of your favourite ground coffee.
2. Add filtered water.
3. Place your mug on the single-mug platform.
4. Select the **MUG** setting.
5. Press the **CAFE FORTE** button.



CHOOSE A BREW: CON LATTE

# CON LATTE RECIPES

BRING THE COFFEE  
SHOP HOME

A smooth concentrated coffee that you can use to add frothed milk to create luxurious coffee shop drinks

## Perfect Con Latte-Style Coffee

1. Add 3 Large Scoops of your favourite ground coffee.
2. Add filtered water.
3. Froth milk using your Ninja Microfrother™, pour your frothed milk into a mug, and place mug on the single-mug platform.
4. Select the **MUG** setting.
5. Press the **CON LATTE** button.

CON LATTE  
RECIPES



# HOT

**NINJA**  
COFFEE BAR™



**Size:** Mug  
**Brew:** Classic  
**Makes:** 1 serving



## Crème de Caramel Coffee

### INGREDIENTS

- 2 Small Scoops ground coffee
- 2 tablespoons caramel syrup
- 60ml milk

### DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place the caramel syrup and milk into a mug. Microwave for approximately 30 seconds, then set mug in place to brew.
3. Select the Mug size; press the Classic button.
4. When brew is complete, stir to combine.

**Size:** Travel Mug  
**Brew:** Classic  
**Makes:** 1 serving



## Very Vanilla Coffee

### INGREDIENTS

- 3 Small Scoops ground coffee
- 2 tablespoons vanilla syrup
- 60ml milk

### DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place vanilla syrup and milk into a large mug. Microwave for approximately 30 seconds, then set mug in place to brew.
3. Select the Travel Mug size; press the Classic button.
4. When brew is complete, stir to combine.







**Size:** Carafe  
**Brew:** Classic  
**Makes:** 4 servings



## Maple-Pecan Coffee

### INGREDIENTS

8 Small Scoops ground pecan-flavoured coffee  
125ml double cream  
2 tablespoons maple syrup  
1/2 teaspoon ground cinnamon, plus more for garnish

### DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place the carafe in place to brew.
3. Select the Carafe size; press the Classic button.
4. While coffee is brewing, whip double cream with maple syrup and cinnamon until soft peaks form.
5. When brew is complete, pour coffee into 4 mugs; top each with a generous dollop of whipped cream and sprinkle with cinnamon.

**Size:** Mug  
**Brew:** Classic  
**Makes:** 1 serving



## Mocha Hazelnut Delight

### INGREDIENTS

2 Small Scoops ground coffee  
2 tablespoons chocolate syrup  
2 tablespoons hazelnut syrup  
60ml milk

### DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place chocolate syrup, hazelnut syrup, and milk into a mug. Microwave for approximately 30 seconds, then set mug in place to brew.
3. Select the Mug size; press the Classic button.
4. When brew is complete, stir to combine.



**Size:** Travel Mug  
**Brew:** Classic  
**Makes:** 1 serving



## Milk & Honey Coffee

### INGREDIENTS

- 3 Small Scoops ground coffee
- 1 1/2 tablespoons honey
- 60ml milk

### DIRECTIONS

1. Following the measurement above, place the coffee into the brew basket.
2. Place honey and milk into a large mug. Microwave for approximately 30 seconds, then set mug in place to brew.
3. Select the Travel Mug size; press the Classic button.
4. When brew is complete, stir to combine.

**Size:** Mug  
**Brew:** Rich  
**Makes:** 1 serving



## Too Good Toffee Coffee

### INGREDIENTS

- 2 Small Scoops ground coffee
- 1 tablespoon butterscotch or caramel sauce
- 1 tablespoon dark brown sugar
- 1/4 teaspoon vanilla extract
- A pinch of salt
- 60ml milk

### DIRECTIONS

1. Following the measurement above, place the coffee into the brew basket.
2. Place butterscotch or caramel sauce, brown sugar, vanilla extract, and salt into a mug. Set mug in place to brew.
3. Select the mug size; press the Rich button.
4. While coffee is brewing, place milk into the the Ninja Microfrother™. Microwave for approximately 30 seconds . Froth for 30 seconds.
5. When brew is complete, stir to combine, then gently pour frothed cream into coffee.



**Size:** Half Carafe  
**Brew:** Rich  
**Makes:** 2 servings



## Mexican Spiced Coffee

### INGREDIENTS

- 4 Small Scoops ground coffee
- 1 teaspoon ground cinnamon
- 1/2 teaspoon chili powder
- 1/4 teaspoon cayenne pepper
- 1/4 cup double cream
- 1 tablespoon unsweetened cocoa powder
- 1 tablespoon icing sugar

### DIRECTIONS

1. Following above measurement; stir together the coffee, cinnamon, chili powder, and cayenne pepper; place into the brew basket.
2. Set the Carafe in place to brew.
3. Select the Half Carafe size; press the Rich button.
4. While coffee is brewing, whip cream with cocoa and icing sugar to soft peaks.
5. When brew is complete, pour coffee into 2 mugs and top each with whipped cream.



**Size:** Mug  
**Brew:** Classic  
**Makes:** 1 serving



## Creamy Blueberry Coffee

### INGREDIENTS

- 2 Small Scoops ground coffee
- 1 tablespoon blueberry tea leaves
- 2 tablespoons Amoretti® vanilla syrup
- 60ml milk

### DIRECTIONS

1. Following above measurement, place blueberry tea and coffee grounds into brew basket.
2. Place vanilla syrup into a mug. Set mug in place to brew.
3. Select the mug size; press the Classic button.
4. While coffee is brewing, heat milk in the microwave for approximately 30 seconds. Add to brewed coffee and stir to combine.



**Size:** Mug  
**Brew:** Rich  
**Makes:** 1 serving



## Hazelnut Brittle Coffee

### INGREDIENTS

- 2 Small Scoops ground hazelnut coffee
- 2 tablespoons butterscotch syrup
- 2 tablespoons milk
- 1/8 teaspoon salt

### DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place butterscotch syrup, milk and salt into a mug; set mug in place to brew.
3. Select the Mug size; press the Rich button.
4. When brew is complete, stir to combine.



**Size:** Carafe  
**Brew:** Rich  
**Makes:** 4 servings



## Cardamom & Orange Vietnamese-Style Coffee

### INGREDIENTS

- 8 Small Scoops ground coffee
- 1/4 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cardamom
- 4 pieces fresh orange peel, pith removed
- 5 tablespoons sweetened condensed milk

### DIRECTIONS

1. Following above measurement, stir together the coffee, ginger, cinnamon, and cardamom; place into the brew basket.
2. Place the orange peel into the carafe and set the Carafe in place to brew.
3. Select the Carafe size; press the Rich button.
4. When brew is complete, gently stir in sweetened condensed milk.



**Size:** Mug  
**Brew:** Rich  
**Makes:** 1 serving



## Lavender Luxe Coffee

### INGREDIENTS

- 2 Small Scoops ground coffee
- 1 teaspoon dried lavender, plus pinch for garnish
- 125ml milk
- 1 tablespoon honey

### DIRECTIONS

1. Following the above measurement, stir together the ground coffee and dried lavender; place into the brew basket.
2. Set the mug in place to brew.
3. Select the Mug size; press the Rich button.
4. While coffee is brewing, place milk and honey into the Ninja Microfrother™. Microwave for approximately 45 seconds. Froth for 30 seconds.
5. When brew is complete, gently pour frothed mixture into coffee and garnish with sprinkle of dried lavender.



**Size:** Mug  
**Brew:** Classic  
**Makes:** 1 serving



## Cinnamon-Spice Coffee

### INGREDIENTS

- 2 Small Scoops ground coffee
- 1/4 teaspoon ground cinnamon
- 1/2 teaspoon molasses
- 1/2 teaspoon honey
- 60ml milk
- 2 tablespoons marshmallow topping
- 1 teaspoon vanilla extract

### DIRECTIONS

1. Following the above measurement; place the coffee into the brew basket.
2. Place cinnamon, molasses, and honey into a mug. Set mug in place to brew.
3. Select the mug size; press the Classic button.
4. While coffee is brewing, place the half & half, marshmallow topping, and vanilla extract into the Ninja Microfrother™. Microwave for approximately 45 seconds. Froth for 30 seconds.
5. When brew is complete, stir to combine, then gently pour frothed mixture into coffee.



**Size:** Mug  
**Brew:** Cafe Forte  
**Makes:** 1 serving



CAFE FORTE

## Forte Au Lait

### INGREDIENTS

- 3 Large Scoops ground coffee
- 90ml milk

### DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Set mug in place to brew.
3. Press the Cafe Forte Button.
4. While the coffee is brewing, Place milk into the Ninja Microfrother™. Microwave for approximately 30 seconds. Froth for 30 seconds.
5. To serve, gently pour hot milk into brewed coffee.



**Size:** Mug  
**Brew:** Cafe Forte  
**Makes:** 1 serving



CAFE FORTE

## Caramel Macchiato Forte

### INGREDIENTS

- 3 Large Scoops ground coffee
- 30ml milk
- 2 tablespoons caramel sauce  
+ more for garnish

### DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Set mug in place to brew.
3. Press the Cafe Forte button.
4. While coffee is brewing, place milk and caramel sauce into the Ninja Microfrother™. Microwave for approximately 30 seconds. Froth for 30 seconds.
5. When brew is complete, gently pour frothed mixture into coffee. Drizzle with additional caramel sauce.





**Size:** Mug  
**Brew:** Cafe Forte  
**Makes:** 1 serving



CAFE FORTE

## Yemeni Ginger Forte

### INGREDIENTS

- 3 Large Scoops ground coffee
- 1 tablespoon finely grated ginger
- 1 cinnamon stick
- 1 teaspoon palm sugar

### DIRECTIONS

1. Following the measurements above, stir together the ground coffee and ginger; place into the brew basket.
2. Place the cinnamon stick and sugar into a large mug; set mug in place to brew.
3. Press the Cafe Forte button.
4. When brew is complete, stir to combine.

**Size:** Mug  
**Brew:** Cafe Forte  
**Makes:** 1 serving



CAFE FORTE

## Salted Mocha Forte Au Lait

### INGREDIENTS

- 3 Large Scoops ground coffee
- 1/8 teaspoon salt
- 60ml milk

### DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Add chocolate syrup and salt to a large mug; set mug in place to brew.
3. Press the Cafe Forte button.
4. While coffee is brewing, place milk into into the Ninja Microfrother™. Microwave for approximately 30 seconds. Froth for 30 seconds.
5. Gently pour frothed mixture into coffee. Drizzle with additional chocolate syrup, if desired.



**Size:** Mug  
**Brew:** Con Latte  
**Makes:** 1 serving



## Flat White

### INGREDIENTS

- 3 Large Scoops ground coffee
- 125ml whole milk

### DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Set the mug in place to brew.
3. Press the Con Latte button.
4. While coffee is brewing, place milk into the into the Ninja Microfrother™. Microwave for approximately 45 seconds. Froth for 30 seconds.
5. When brew is complete, use a spoon to hold the large foam from the frothed milk back and allow the micro foam to pour into coffee in a steady stream. Top with a dollop of foam in the middle of the coffee.



**Size:** Mug  
**Brew:** Con Latte  
**Makes:** 1 serving



## Cappuccino-Style Coffee

### INGREDIENTS

- 3 Large Scoops ground coffee
- 150ml skimmed milk

### DIRECTIONS

1. Following the measurement above, place the coffee into the brew basket.
2. Place milk into the into the Ninja Microfrother™. Microwave for approximately 60 seconds. Froth for 30 seconds.
3. Pour frothed milk into a mug and set mug in place to brew.
4. Select the Mug size; press the Con Latte button.
5. When brew is complete, finish with a sprinkle of cinnamon or cocoa powder, if desired.





**Size:** Mug  
**Brew:** Con Latte  
**Makes:** 1 serving



## Marshmallow-Mint Latte

### INGREDIENTS

- 3 Large Scoops ground coffee
- 3 Chocolate biscuit with Mint fondant filling, chopped
- 125 ml milk
- 60g marshmallow topping

### DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Add the chopped chocolate-mint candy to a mug.
3. Set the mug in place to brew.
4. Press the Con Latte button.
5. While coffee is brewing, place milk and marshmallow cream into the Ninja Microfrother™. Microwave for approximately 45 seconds. Froth for 30 seconds.
6. When brew is complete, gently pour frothed mixture into coffee.



**Size:** Mug  
**Brew:** Con Latte  
**Makes:** 1 serving



## Pumpkin Spiced Latte

### INGREDIENTS

- 3 Large Scoops ground coffee
- 125 ml whole milk
- 1 tablespoon dark brown sugar
- ¼ teaspoon pumpkin spice, plus more if desired
- pinch salt

### DIRECTIONS

1. Place the coffee into the brew basket.
2. Set a mug in place to brew.
3. Press the Con Latte button.
4. While the coffee is brewing, combine the remaining ingredients into the Ninja Microfrother™. Microwave for approximately 45 seconds. Carefully remove, secure lid, and pump the frother 15 times, until frothy.
5. To serve, gently pour frothed milk mixture over brewed coffee. Finish with an additional sprinkle of pumpkin spice and enjoy.



**Size:** Mug  
**Brew:** Con Latte  
**Makes:** 1 serving



CON LATTE  
RECIPES

## Silk Road

### INGREDIENTS

- 3 Large Scoops ground coffee
- $\frac{3}{4}$  teaspoon ground ginger
- $\frac{3}{4}$  teaspoon ground cinnamon
- $\frac{1}{2}$  teaspoon ground cardamom
- $\frac{1}{4}$  teaspoon ground nutmeg
- $\frac{1}{4}$  teaspoon ground black pepper
- A pinch of ground cloves
- 125ml milk
- 1 tablespoon French vanilla syrup
- Cracked black pepper, for garnish

### DIRECTIONS

1. Following the above measurement, stir together the coffee and ground spices; place into the brew basket.
2. Set a mug in place to brew.
3. Select the Cup size; press the Con Latte button.
4. While coffee is brewing, place milk and syrup into the glass jar of the Ninja Microfrother™. Microwave for approximately 45 seconds. Froth for 30 seconds.
5. When brew is complete, gently pour frothed mixture into coffee and garnish with a sprinkle of cracked black pepper, if desired.



# COULD

**NINJA**  
COFFEE BAR™

**Size:** Mug  
**Brew:** Over Ice  
**Makes:** 1 serving



## Hazelnut Iced Coffee

### INGREDIENTS

3 Large Scoops ground coffee  
3 tablespoons hazelnut syrup  
125 ml milk  
260g ice

### DIRECTIONS

1. Following the measurement above, place the coffee into the brew basket.
2. Place ice, hazelnut syrup, and milk in a large glass, then set in place to brew.
3. Select the Mug size; press the Over Ice button.
4. When brew is complete, stir to combine.

**Size:** Mug  
**Brew:** Over Ice  
**Makes:** 1 serving



## Thai-Style Iced Coffee

### INGREDIENTS

3 Large Scoops ground coffee  
60 ml milk  
60 ml sweetened condensed milk  
260g ice

### DIRECTIONS

1. Following the measurement above, place the coffee into brew basket.
2. Combine the sweetened condensed milk and milk in a tall glass. Stir to combine well. Add ice to the glass and set in place to brew.
3. Select the Mug size; press the Over Ice button.
4. When brew is complete, stir to combine.

**Size:** Mug  
**Brew:** Over Ice  
**Makes:** 1 serving



## French Vanilla Iced Coffee

### INGREDIENTS

3 Large Scoops ground coffee  
260g ice  
2 tablespoons French vanilla syrup  
60ml milk

### DIRECTIONS

1. Following the measurement above, place the coffee into the brew basket.
2. Place ice, French vanilla syrup, and milk into a large Tumbler and set in place to brew.
3. Select the Mug size; press the Over Ice button.
4. When brew is complete, stir to combine.





**Size:** Mug  
**Brew:** Over Ice  
**Makes:** 1 serving



## Mocha-Mint Cooler

### INGREDIENTS

3 Large Scoops ground coffee	260g ice
$\frac{3}{8}$ teaspoon mint extract	$\frac{3}{4}$ cup 2% milk
2 tablespoons chocolate syrup	2 teaspoons maple syrup, or to taste
125 ml milk	

### DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket and top with mint extract.
2. Place the chocolate syrup, milk, and ice into a tall glass. Set in place to brew.
3. Select the Mug size; press the Over Ice button.
4. When brew is complete, stir to combine.

**Size:** Mug  
**Brew:** Over Ice  
**Makes:** 1 serving



## Coffee Soda Float

### INGREDIENTS

#### *For the Coffee Soda Concentrate:*

3 Large Scoops ground coffee

105g sugar

#### *For the float:*

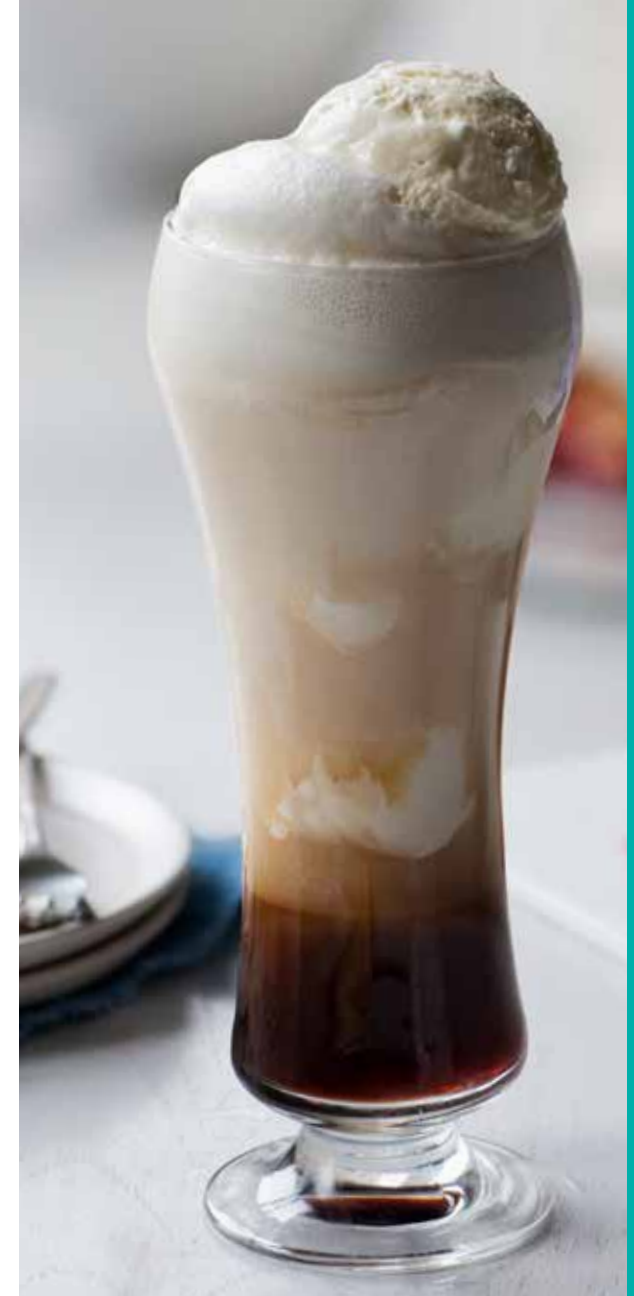
60 ml coffee soda concentrate  
(recipe above)

115g vanilla ice cream

175 ml soda water

### DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Set a travel mug in place to brew.
3. Select the Mug size; press the Over Ice button.
4. When brew is complete, combine coffee with sugar in a pan, and cook over high heat, about 3 minutes, until sugar is dissolved, to create the coffee soda concentrate. Allow to cool.
5. Place the coffee soda concentrate into a tall glass. Add the vanilla ice cream and carefully pour the seltzer water over.





**Size:** Mug  
**Brew:** Con Latte  
**Makes:** 2 servings



## Classic Ninjaccino™

### INGREDIENTS

3 Large Scoops ground coffee

260g ice

60 ml milk

60 ml sweetened condensed milk

### DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Place ice into a mug and set in place to brew.
3. Select the Mug size; press the Con Latte button.
4. When brew is complete, add the brewed coffee and remaining ingredients into a blender and blend until smooth. Divide between two glasses.

**Size:** Mug  
**Brew:** Con Latte  
**Makes:** 2 servings



CON LATTE  
RECIPES

## Mochaccino

### INGREDIENTS

3 Large Scoops ground coffee

260g ice

60 ml milk

60 ml chocolate syrup + more for garnish

Whipped cream, for garnish

### DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place the ice, caramel sauce, and half & half into a large plastic cup; set cup in place to brew.
3. Select the Mug size; press the Con Latte button.
4. When brew is complete, add the brewed coffee and remaining ingredients into a blender and blend until smooth. Divide between two glasses.



**Size:** Mug  
**Brew:** Con Latte  
**Makes:** 2 servings



## Iced Americano

### INGREDIENTS

- 3 Large Scoops ground coffee
- 260g ice
- 125 ml cold water, if desired
- Milk, if desired
- Sugar, to taste

### DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place ice into tumbler and set in place to brew.
3. Select Mug size; press the Con Latte button.
4. Stir in the cold water and add milk and sugar to your taste.



**Size:** Mug  
**Brew:** Con Latte  
**Makes:** 1 serving



## Iced Vanilla Latte

### INGREDIENTS

- 3 Large Scoops ground coffee
- 260g ice
- 2 tablespoons vanilla syrup
- 125 ml milk

### DIRECTIONS

1. Place the coffee into the brew basket.
2. Place ice, vanilla syrup, and milk into a tall glass and set in place to brew.
3. Select the Mug size; press the Con Latte button.
4. Once coffee is brewed, stir to combine.

**Size:** Mug  
**Brew:** Con Latte  
**Makes:** 1 serving



## Iced Mocha Latte

### INGREDIENTS

- 3 Large Scoops ground coffee
- 260g ice
- 2 tablespoons chocolate syrup, or to taste
- 125 ml whole milk

### DIRECTIONS

1. Place the coffee into the brew basket.
2. Place ice, chocolate syrup, and milk into a tall glass and set in place to brew.
3. Select the Mug size; press the Con Latte button.
4. Once coffee is brewed, stir to combine.



**Size:** Mug  
**Brew:** Con Latte  
**Makes:** 2 servings



## Coffee & Cream Milkshake

### INGREDIENTS

- 3 Large Scoops ground coffee
- 65g ice
- 4 scoops vanilla ice cream

### DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Place ice into a large mug and set in place to brew.
3. Select the Mug size; press the Con Latte button.
4. When brew is complete, add the brewed coffee and ice cream into a blender and blend until smooth. Divide between two glasses.

**Size:** Mug  
**Brew:** Con Latte  
**Makes:** 2 serving



## Pecan-Praline Ninjaccino™

### INGREDIENTS

- 3 Large Scoops ground coffee
- 390g ice
- 30g toasted pecans
- 60 ml milk
- 2 tablespoons butterscotch or caramel sauce
- 2 tablespoons packed dark brown sugar
- ¼ teaspoon vanilla extract

### DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Fill a tall glass with the ice and set in place to brew.
3. Press the Con Latte Brew button.
4. When brew is complete, combine coffee and ice with pecans, milk, butterscotch or caramel sauce, brown sugar, and vanilla in a 700ml or larger blender container.
5. Blend 30 seconds or until smooth; divide between two glasses.





**Size:** Mug  
**Brew:** Con Latte  
**Makes:** 2 servings



CON LATTE  
RECIPES

## Coffee, Cookies and Cream Frappé

### INGREDIENTS

3 Large Scoops ground coffee  
260g ice  
½ scoop coffee ice cream

4 chocolate sandwich cookies, plus one  
chopped for garnish  
60 ml milk  
Whipped cream for garnish

### DIRECTIONS

1. Place the coffee into the brew basket.
2. Place ice into a tall glass and set in place to brew.
3. Select the Mug size; press the Con Latte Button.
4. When brew is complete, add the brewed coffee and remaining ingredients into a blender and blend until smooth. Divide between 2 glasses. Top each with whipped cream and the chopped cookies.

# BOLD

**NINJA**  
COFFEE BAR™



**Size:** Mug  
**Brew:** Over Ice  
**Makes:** 4 servings



## Cafe Martini

### INGREDIENTS

- 3 Large Scoops ground coffee
- 260g ice
- 60 ml coffee-flavoured liqueur
- 60 ml vodka
- 30 ml dark crème de cacao
- 60 ml Irish cream

### DIRECTIONS

1. Following the measurement above, place coffee into the brew basket.
2. Fill shaker glass with ice and set in place to brew.
3. Select the Mug size; press the Over Ice button.
4. When brew is complete, add remaining ingredients to coffee and shake well to chill. Strain and divide between 4 glasses.



**Size:** Mug  
**Brew:** Over Ice  
**Makes:** 2 servings



## Coffee Nog

### INGREDIENTS

- 3 Large Scoops ground coffee
- 260g-390g ice
- 60 ml spiced rum
- 250 ml prepared advocaat
- Nutmeg for garnish

### DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Fill a stainless steel shaker with ice, then add in rum and advocaat.
3. Set shaker in place to brew.
4. Select the Mug size; press the Over Ice button.
5. Secure lid and shake until thoroughly chilled.
6. Divide between 2 glasses, including ice, and sprinkle with nutmeg.



**Size:** Mug  
**Brew:** Over Ice  
**Makes:** 2 servings



## Almond Chocolate-Kissed Coffee Cocktail

### INGREDIENTS

- 3 Large Scoops ground coffee
- 260g ice
- 2 tablespoons amaretto liqueur
- 2 tablespoons crème de cacao liqueur
- Cocktail cherries, for garnish

### DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Fill shaker glass with ice and set in place to brew.
3. Select the Mug size; press the Over Ice Button.
4. When brew is complete, add amaretto and crème de cacao and shake well to chill. Strain and divide between 2 glasses.
5. Garnish with cocktail cherries.



**Size:** Mug  
**Brew:** Over Ice  
**Makes:** 2 servings



## Coffee Old Fashioned

### INGREDIENTS

- 3 Large Scoops ground coffee
- 390g ice
- 3 tablespoons bourbon whiskey
- 1 tablespoon crème de cacao
- 1 tablespoon sugar
- 4 dashes bitters
- 2 strips orange zest
- 4 maraschino cherries

### DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Place ice into a stainless steel shaker and set in place to brew.
3. Select the Mug size; press the Over Ice Button.
4. Add the bourbon whiskey, crème de cacao, sugar, bitters and orange zest to the brewed coffee, and shake well to chill.
5. Serve over ice with a piece of orange zest and 2 maraschino cherries in each glass.



# NINJA<sup>®</sup>

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