

The Barista Book

36 Coffee for beginner





Adam's Vanilla Dream

(for 1 person)

Ingredients

3.4 oz coffee

0.7 oz "Green Apple" syrup

0.3 oz vanilla syrup

4 ice cubes

Preparation

- ☞ Prepare the coffee in a shaker.
- ☞ Add both syrups and the ice cubes.
- ☞ Shake for about 20 seconds.
- ☞ Pour the mixed ingredients into a decorative glass.



Amarettolini

(for 1 person)

Ingredients

- 1.7 oz espresso
- 0.3 oz amaretto
- 0.3 oz amaretto syrup
- 1.5 tsp whipping 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 this speciality coffee into a martini glass and serve.



Amore mio

(for 1 person)

Ingredients

- 1.5 oz espresso
- 5.1 oz milk
- 1.4 oz amaretto flavoured syrup
- Chocolate sauce

Preparation

- ☞ Cover the base of a decorative glass with chocolate sauce.
- ☞ Prepare the milk foam in a separate cup or glass, mix with amaretto syrup and pour this mixture carefully into the glass.
- ☞ Prepare the espresso in a separate cup or glass and pour it carefully into the glass through the milk foam.



Bananito

(for 1 person)

Ingredients

- 1.4 oz espresso
- 0.2 oz banana liqueur
- 1 tsp honey
- 1 ½ tsp cocoa powder (soluble)
- Fresh milk

Preparation

- ☞ Pour the banana liqueur into a decorative glass.
- ☞ Prepare two portions of warm milk foam for 10 seconds each.
- ☞ While the milk is being frothed, remove the cover from the Automatic Milk Frother and add the cocoa powder to the first portion, and the honey to the second portion.
- ☞ Pour the honey milk into the glass and then add the chocolate milk.
- ☞ In a pot, prepare an espresso. Then carefully pour it over a spoon into the glass to obtain a nice layered effect.



Blue Cool

(for 1 person)

Ingredients

- 1.5 oz Espresso
- Sparkling lemonade
- Curaçao (alcoholic) or Blue Curaçao Syrup
- Ice cubes

Preparation

- ☞ Take a tall glass.
- ☞ Fill the glass almost to the rim with ice cubes.
- ☞ Add 0.3 oz of the syrup to the glass.
- ☞ Fill the glass $\frac{2}{3}$ full with sparkling lemonade.
- ☞ Place 2 straws in the glass.
- ☞ In a separate receptacle, prepare 1.5 oz of espresso.
- ☞ Pour the hot, freshly made espresso over an ice cube into the glass.
- ☞ Pour carefully to make sure the espresso does not mix with the lemonade.
- ☞ This will create an attractive layered effect.



C-52

(for 1 person)

Ingredients

- 0.8 oz ristretto
- 0.3 oz sugar syrup
- 0.7 oz Baileys
- 0.3 oz high-strength rum

Preparation

- ☞ Pour the Baileys into a small, heat-resistant glass.
- ☞ Prepare the ristretto in a separate cup or glass and sweeten it with the sugar syrup.
- ☞ Carefully pour the mixture on to the Baileys to produce a second layer, mixing the layers as little as possible.
- ☞ Slowly pour the rum into the glass over the back of a spoon to produce another layer.



Café de Cuba

(for 1 person)

Ingredients

- 3.4 oz coffee
- 0.3 oz sugared water (made of equal parts sugar and water)
- 0.7 oz white rum
- 0.7 oz mojito syrup
- 4 ice cubes
- 1.7 oz milk

Preparation

- ☞ Put two ice cubes in a shaker.
- ☞ Prepare the coffee in the same shaker and add the sugared water, rum and mojito syrup.
- ☞ Shake for about 20 seconds so that the coffee cools immediately.
- ☞ Pour the drink into a long drink glass with two ice cubes.
- ☞ Prepare the milk foam and carefully spoon it on to the drink in a single layer.



Café Exotica

(for 1 person)

Ingredients

- 2 espresso (1.5 oz each)
- 1 oz mango syrup
- 0.7 oz strawberry purée (strawberry topping)
- 1 dash of lemon juice
- 5 ice cubes

Preparation

- ☞ Add the mango syrup, strawberry purée, lemon juice and ice cubes to a mixer.
- ☞ Place the ice cubes in cups, prepare 2 espresso and pour straight over the ice.
- ☞ Mix for a few seconds until the liquid froths up a little.



Café Lima

(for 1 person)

Ingredients

- 1.5 oz espresso
- 0.7 oz mojito mint syrup
- 0.7 oz lime juice
- 4-5 ice cubes

Preparation

- ☞ Put the ice cubes in a shaker.
- ☞ Prepare the espresso in the same shaker and add the mojito mint syrup and lime juice.
- ☞ Shake for about 20 seconds and pour the mixture into a tall glass.



Caffè latte

(for 1 person)

Ingredients

3.4 oz coffee

Warm milk

Preparation

- ☺ Place the cappuccino cup under the coffee spout.
- ☺ Prepare a caffè latte.



Canadian Dream

(for 1 person)

Ingredients

- 1 tsp maple syrup
- 1.4 oz sparkling mineral water
- 1.4 oz apple juice
- 1.4 oz espresso
- 4 Ice cubes

Preparation

- ☺ Put the maple syrup and ice cubes into a small latte-macchiato-glas.
- ☺ Add the mineral water and apple juice.
- ☺ Place the glass under the coffee spout and make an espresso.
- ☺ Finally, garnish your Canada Dream with a straw. Enjoy!



Cappuccino

(for 1 person)

Ingredients

1.7 oz espresso

Milk foam

Preparation

- ☺ Place the cappuccino cup under the coffee spout.
- ☺ Prepare a cappuccino.



Celebration Dream

(for 1 person)

Ingredients

- 0.3 oz Malibu (alcohol-free option: a dash of coconut syrup)
- 1 oz orange juice
- 1 oz passion fruit juice
- 0.2 oz lemon juice
- 0.3 oz grenadine syrup
- 1 ristretto 0.8 oz
- 4 ice cubes

Preparation

- ☉ Put the ice cubes and grenadine syrup in a decorative glass.
- ☉ In a separate glass, mix together the orange, passion fruit and lemon juice and Malibu (or coconut syrup).
- ☉ Then prepare an espresso in a pot.
- ☉ As soon as the espresso is made, pour it into the glass over the back of a spoon to allow another layer to form.



Cherry Lady

(for 1 person)

Ingredients

- 1 latte macchiato (1.9 oz espresso, milk and milk foam)
- 2 oz cherry syrup
- 4 ice cubes

Preparation

- ☞ Put the ice cubes in a blender.
- ☞ Prepare the espresso in the same blender and add the cherry syrup.
- ☞ Blend for about 20 seconds.
- ☞ Pour the mixture into a decorative glass.



Christmas Flat White

(for 1 person)

Ingredients

- 1 flat white
- 1 coffee spoon granulated sugar
- ¼ coffee spoon ground cinnamon

Preparation

- ☞ Add the sugar and cinnamon to a cappuccino cup.
- ☞ Prepare a flat white in the cup.
- ☞ While the coffee is being dispensed, stir the cinnamon sugar into the coffee.
- ☞ Stop stirring before the milk is added.



Creamy Kahlúa

(for 1 person)

Ingredients

- 1.5 oz espresso
- 2 tsp sugar
- 1 oz Kahlúa (coffee liqueur)
- 4 ice cubes
- Cocoa powder

Preparation

- ☞ Put the ice cubes in a shaker.
- ☞ Prepare the espresso in the same shaker and add the sugar and Kahlúa.
- ☞ Shake for about 20 seconds.
- ☞ Pour the mixture into a decorative glass.



Espresso Naranja

(for 1 person)

Ingredients

- 1.4 oz espresso macchiato (2 sec. milk foam)
- 0.3 oz chocolate orange sauce

Preparation

- ☞ Cover the base of an espresso glass with chocolate orange sauce.
- ☞ Prepare an espresso macchiato in the same espresso glass.



Freshpresso

(for 1 person)

Ingredients

- 1.5 oz espresso
- 1 oz vanilla flavoured syrup
- Orange juice
- 4 ice cubes

Preparation

- ☞ Place the ice cubes and vanilla syrup in a blender with a little orange juice and the freshly prepared espresso, and blend until smooth.



Ginger Cherry Cool

(for 1 person)

Ingredients

- 1.4 oz espresso
- 0.7 oz 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.
- ☺ Prepare an espresso in a separate cup or glass.
- ☺ 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.



Ginger Honey Surprise

(for 1 person)

Ingredients

- 1 espresso macchiato (1.4 oz coffee, 3 s milk foam)
- 1 generous pinch ground ginger
- Honey
- Four peppercorn blend (to taste)

Preparation

- ☞ Cover the base of an espresso glass with the honey.
- ☞ Add the ground ginger and the four peppercorn blend.
- ☞ Place the espresso glass under the coffee spout and prepare a macchiato.



Gingerbread Espresso

(for 1 person)

Ingredients

1 espresso macchiato (1.4 oz espresso, 2 sec. milk foam)

0.2 oz vanilla syrup

1 generous pinch lebkuchen spice mix

Preparation

- ☞ Add the vanilla syrup and lebkuchen spice mix to an espresso glass.
- ☞ Prepare an espresso macchiato in the same glass.



Grape Cool

(for 1 person)

Ingredients

- 1.5 oz espresso
- 3.4 oz grape juice
- 0.3 oz amaretto
- 0.3 oz coffee cream (1 serving)
- Ice cubes

Preparation

- ☺ Fill a long drink glass almost to the rim with ice cubes.
- ☺ Add the amaretto, followed by the grape juice, until the glass is one-third full.
- ☺ Prepare an espresso in the same long drink glass. The espresso should not mix with the other liquids. This will create an attractive layered effect.



Hot Iceberg

(for 1 person)

Ingredients

- 1.2 oz Espresso
- 16.9 oz cream
- 1.7 oz vanilla syrup

Preparation

- ☞ Put the cream and syrup into the whipped cream maker.
- ☞ Close the whipped cream maker and chill for a few hours in the refrigerator until the contents are completely cold.
- ☞ Produce whipped cream as usual and half-fill an espresso glass with the whipped cream.
- ☞ Now place the espresso glass under the coffee spout and prepare an espresso in it.



Iced Flat White

(for 1 person)

Ingredients

- 8.5 oz full-fat milk
- 1 espresso (1.5 oz)
- 6 ice cubes
- 1 tbsp sugar

Preparation

- ☞ Place 6 ice cubes in the glass.
- ☞ Prepare an espresso and let it flow directly into the glass over the ice cubes.
- ☞ Then add 1 tbsp sugar and stir into the espresso.
- ☞ Fill the milk container with milk and prepare one cold portion.
- ☞ As soon as the Automatic Milk Frother stops, immediately pour the creamy frothed milk into the glass with the espresso.



Jupiter's Rings

(for 1 person)

Ingredients

- 1.2 oz espresso
- 0.3 oz vanilla syrup
- 0.3 oz vanilla liqueur
- 0.3 oz coffee cream (1 serving)

Preparation

- ☺ Add the vanilla syrup and vanilla liqueur to an espresso glass.
- ☺ Prepare the espresso in the same espresso glass, and top up with coffee cream.



Lemon Coffee

(for 1 person)

Ingredients

2 espressi (each made with 1.4 oz of coffee)

1 tsp lemon paste

1.7 oz 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.



Marshmallow Latte

(for 1 person)

Ingredients

- Latte macchiato
- 3 tsp chocolatsauce
- 3 drops Tabasco sauce
- 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.



Milky Strawberry Dream

(for 1 person)

Ingredients

- 1.5 oz espresso
- 3.4 oz whole milk
- 0.7 oz white chocolate sauce
- 0.7 oz 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.
- ☉ As soon as the Automatic Milk Frother stops, pour the warm milk foam into the glass until it is $\frac{3}{4}$ full.
- ☉ Prepare the espresso in a separate cup or glass. Pour it carefully into the glass and serve.



Nutty Shake

(for 1 person)

Ingredients

- 1.4 oz espresso
- 1.7 oz milk
- 0.3 oz hazelnut syrup
- 0.3 oz coconut flavoured syrup
- 0.3 oz chocolate sauce
- 3 ice cubes

Preparation

- ☞ Put the ice cubes in a shaker.
- ☞ Add the milk, hazelnut syrup, coconut flavoured syrup and chocolate sauce.
- ☞ Shake for a few seconds and pour the mixture into a Martini glass.
- ☞ Then prepare an espresso in a pot.
- ☞ Pour the hot espresso over a spoon into the glass so that layers can be produced.



Red Cool

(for 1 person)

Ingredients

- 1.5 oz espresso
- Campari or Red Bols
- Lemonade
- Ice cubes

Preparation

- ☉ Take a long drink glass.
- ☉ Fill the glass almost to the rim with ice cubes.
- ☉ Add 0.7 oz of Campari and then lemonade to the glass.
- ☉ Place 2 straws in the glass.
- ☉ In a separate receptacle, prepare an espresso with 1.5 oz of water.
- ☉ Pour the hot, freshly made espresso over an ice cube into the glass. Pour carefully to make sure the espresso does not mix with the Campari. This will create an attractive layered effect.



Rosemary Orange Tonic

(for 1 person)

Ingredients

- 1.4 oz espresso
- 0.7 oz Cointreau
- Tonic water
- 1 sprig of rosemary
- Zest of half an orange
- Ice cubes

Preparation

- ☉ Pour the Cointreau into a long drink glass.
- ☉ Add the rosemary and orange zest and fill the glass with ice cubes.
- ☉ Add the tonic water until the glass is three-quarters full.
- ☉ Prepare the espresso directly in this 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.



Royal Peppermint

(for 1 person)

Ingredients

- 1.4 oz espresso
- 1 tbsp milk foam
- 1 mint chocolate
- A little gold leaf

Preparation

- ☺ Put a mint chocolate (e.g. an After Eight) in an espresso glass.
- ☺ Prepare a macchiato in the same glass. (Alternatively, you can make an espresso in the glass with the chocolate, make the milk foam in a separate receptacle and then add 1 tbsp of milk foam to the espresso.)
- ☺ For a royal touch, decorate the milk foam with a little gold leaf. Cheers!



Strawberry dream

(for 1 person)

Ingredients

2 x 1.5 oz strong espresso

Whipped cream maker

11.8 oz cream

0.3 oz sugared water (made of equal parts sugar and water)

Strawberry purée

5 ice cubes

Preparation

- ☞ Put the ice cubes in a shaker.
- ☞ Prepare the espresso in the same shaker.
- ☞ Shake for about 20 seconds so that the espresso cools immediately.
- ☞ Then pour the mixed ingredients into the whipped cream maker.
- ☞ Tightly close the whipped cream maker, shake it and insert the cartridge.
- ☞ Vigorously shake the whipped cream maker 8-10 times and refrigerate until needed.
- ☞ Put a little strawberry purée in a cocktail glass and pour the frothy espresso over it.



Tonic Flower

(for 1 person)

Ingredients

- 1.4 oz espresso
- 0.7 oz 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.



Vanilla Velvet

(for 1 person)

Ingredients

3.7 oz coffee

½ tsp sugar

0.8 oz milk

1 tbs sweetened whipped cream

0.7 oz advocaat

1 scoop vanilla ice cream

Advocaat for the garnish

Preparation

- ☞ Fill app. 5 ice cubes in a shaker. Prepare the coffee directly into the shaker. Shake the shaker for app. 20 seconds so that the coffee is immediately annealed.
- ☞ Stir cold coffee, sugar and milk together.
- ☞ Mix advocaat with the cooled coffee and pour into tall glasses.
- ☞ Add vanilla ice cream and top with whipped cream. Drizzle with a few drops of advocaat.



White Cool

(for 1 person)

Ingredients

- 1.5 oz espresso
- Lemonade
- Ice cubes

Preparation

- ☉ Take a long drink glass.
- ☉ Fill the glass almost to the rim with ice cubes.
- ☉ Fill the glass $\frac{2}{3}$ full with fizzy lemonade.
- ☉ In a separate receptacle, prepare an espresso with 1.5 oz of water.
- ☉ Pour the hot, freshly made espresso over an ice cube into the glass. Pour carefully to make sure the espresso does not mix with the lemonade. This will create an attractive layered effect.