



Home on the Range

Exciting Espresso Desserts

Caffè Espresso Adds Elegance To Entertaining



Caffè espresso creates a fabulous finale to any fine meal. If you crave the sophisticated taste of cappuccino, you will love the flavorful addition Italian-style espresso makes to exciting after-dinner drinks and desserts. The full-bodied notes of caffè espresso harmonize well with the sweet tastes of chocolate, nut, fruit and berry. Espresso lends an elegance to recipes that inspires compliments from guests and family alike.

Why wait to visit a coffeehouse to enjoy specialty espresso drinks? Treat your friends – and yourself – to exciting beverages that appeal to adult tastes at home. Medaglia D'Oro Caffè Espresso really stands up to the hazelnut and chocolate in Caffè Torino, so that you experience all of the flavors – delicious. Create your own variations on the recipe (right) by trying another flavor – like almond or orange – for the syrup, liqueur and garnish.

Experiment with more complex combinations that mix espresso with two or more flavors that work well together. For instance, Medaglia D'Oro combines smooth espresso with dark rum, chocolate, and velvety cream and mascarpone cheese in its show-stopping Tiramisù Cheesecake. And, Medaglia D'Oro's out-of-this-world Maple Java Baby Bundt Cakes call for maple syrup, bourbon, walnuts and espresso. Once you experience this original use of ingredients, you'll never consider a bundt cake a "plain" dessert again.

Caffè espresso enlivens trendy desserts and beverages. And, it gives traditional recipes a novel twist. Whether enjoyed as a demitasse or in delectable desserts, Medaglia D'Oro Caffè Espresso brings an elegant end to any meal – one that will have guests talking long after the party's over.



Caffè Torino

- 2 ounces brewed Medaglia D'Oro Espresso
- 1 tablespoon sweet ground chocolate and cocoa
- 2 teaspoons hazelnut syrup
- 1 tablespoon hazelnut liqueur
- Steamed milk with foam
- Shaved semisweet chocolate (for garnish)
- Sugar cubes (optional)

1. Combine espresso with ground chocolate and cocoa in a 6-ounce coffee cup. Stir until cocoa is dissolved. Add hazelnut syrup and liqueur and enough steamed milk to almost fill the cup. Stir until blended. Mound the cup with foam and sprinkle with shaved chocolate.
2. Serve Caffè Torino with 2 sugar cubes for added sweetness, if desired.

Variation: Almond syrup and Amaretto liqueur can be substituted for hazelnut syrup and liqueur

Makes 1 serving

Tiramisù Cheesecake

CHEESECAKE FILLING

- 3 packages (8 ounces each) cream cheese, softened
- 8 ounces mascarpone cheese
- 1 1/4 cups granulated sugar
- 4 large eggs
- 1/3 cup brewed Medaglia D'Oro Espresso, cooled
- 1 tablespoon dark rum
- 1 1/2 ounces semisweet chocolate, finely chopped

CRUST

- 2 tablespoons butter, melted
- 1 cup shortbread cookie crumbs

TOPPING

- 1 cup heavy cream
- 3 tablespoons superfine sugar
- 1 tablespoon dark rum
- 1/2 ounce semisweet chocolate, grated

1. Preheat oven to 350 degrees. Butter 8" springform pan and wrap the outer side of the pan with heavy duty aluminum foil.
2. For Crust, combine cookie crumbs with melted butter in small bowl and stir until crumbs are evenly moistened. Transfer to prepared springform pan. Press crumbs to evenly cover bottom of pan. Bake crust for 10 minutes. Cool on wire rack.
3. To prepare Cheesecake Filling, beat cream cheese in a large bowl, using an electric mixer at medium speed, until light and fluffy. Add mascarpone and beat just until blended. Add sugar and beat until smooth. Add eggs, one at a time, then add the espresso and rum. When all of the ingredients are thoroughly blended, fold in chocolate using a rubber spatula. Pour mixture over the crust in prepared springform pan. Place pan in a larger baking pan, and add enough boiling water to come halfway up the sides of the springform pan. Bake cheesecake in oven for 1 hour and 20 minutes or just until lightly golden and set. Turn off the oven and let cheesecake rest for 30 minutes with the door slightly ajar. Transfer cheesecake to a wire rack to cool completely. Remove aluminum foil, cover with plastic wrap, and refrigerate for 3 hours or overnight.
4. To prepare Topping, beat heavy cream with sugar and rum in medium bowl, using an electric mixer at high speed, until stiff. Spread whipped cream over the top of cheesecake, then sprinkle with chocolate. Remove sides of springform pan just before serving.

Makes 12 servings

Maple Java Baby Bundt Cakes

- 1 1/4 cups all-purpose flour
- 1/2 cup whole wheat flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 teaspoon each of ground cinnamon, nutmeg, allspice, and cloves
- 8 tablespoons butter, softened
- 1 cup granulated sugar
- 3 large eggs
- 1/3 cup maple syrup
- 1 1/2 tablespoons Medaglia D'Oro Instant Espresso dissolved in 1 teaspoon boiling water, cooled
- 3/4 cup sour cream

SAUCE

- 1 cup maple syrup
- 4 tablespoons butter
- 2 tablespoons Medaglia D'Oro Instant Espresso dissolved in 2 teaspoons boiling water, cooled
- 2 tablespoons bourbon
- 1/2 cup walnuts, coarsely chopped
- Vanilla ice cream (optional)

1. Preheat oven to 350 degrees. Butter and flour 8 8-ounce bundt pans.
2. Combine all-purpose and whole wheat flours, baking powder, baking soda, salt, and spices in a large bowl. Stir with a whisk to blend.
3. In a separate bowl, beat butter and sugar using an electric mixer at medium speed until fluffy. Add eggs, one at a time. Add espresso coffee and maple syrup and blend thoroughly. At low speed, beat in flour mixture and sour cream alternately. Spoon equal amounts of batter into prepared bundt pans and bake in oven for 30 to 35 minutes, or until a wooden pick inserted into the cakes comes out clean. Cool on a wire rack for 5 minutes, then invert cakes out of the pans and continue to cool.
4. To make Sauce, combine maple syrup and butter in a small saucepan and simmer for 15 minutes. Remove from heat and stir in the espresso and bourbon. Brush each cake with some of the sauce. Add walnuts to the remaining sauce. When ready to serve, reheat sauce just until warm and pour a spoonful over each bundt cake. Serve with a small scoop of vanilla ice cream, if desired.

Makes 8 servings

Note: One 8" to 9" bundt pan can be used instead of individual 8-ounce pans. Bake the large bundt cake for 45 to 50 minutes or until a wooden pick inserted into cake comes out clean.

"Elegant Espresso Expressions"

Recipe Booklet Offer

Experience *Elegant Espresso Expressions* with original, exclusive recipes from America's leading Italian-style espresso roaster. Medaglia D'Oro invites you to share the pleasures of caffè espresso in enticing desserts and specialty beverages.

In addition to 12 delectable and easy-to-follow recipes, the *Elegant Espresso Expressions* recipe booklet contains useful tips and amusing facts concerning the history, preparation, presentation and enjoyment of espresso – and money-saving coupons. Create Tiramisu Cheesecake, Double Espresso Profiteroles, the Dulce de Leche Espresso Smoothie – and other delicious recipes – with true caffè espresso flavor.

Simply send your name and address – along with a \$1.50 check or money order (to cover shipping and handling), made payable to Medaglia D'Oro Recipes, c/o Rowland Coffee Roasters, Inc.; 5605 NW 82nd Avenue; Miami, FL 33166 (allow 6-8 weeks for delivery.)

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