

# Recipe card espresso



# Recipe card

## espresso

There are many kinds of espresso machines on the market. ESPRESSOKAFFE can be used with all of these. Some machines are very expensive. If you don't want to spend quite as much, TRIVSEL espresso maker is an affordable alternative. The espresso maker is composed of three parts; a base chamber where the water is brought to boil, a metal filter basket that holds the coffee, and a top chamber that holds the brewed and ready-to-serve coffee.

### Espresso coffee (6 servings)

6 tablespoons of ESPRESSOKAFFE  
1.5 cups water

### This is how you do it:

Take the espresso maker apart and fill the lower chamber with fresh, cold water up to the water mark. Fill the metal filter with finely ground, dark roast coffee, preferably ESPRESSOKAFFE. Tamp it gently, for example with a spoon, but do not press. Wipe the top off to clear excess coffee. Screw the parts together and put the espresso maker on a hot plate - medium heat. After a few minutes, as you hear a hissing sound from the upper chamber, remove it from the hot plate. Serve right away - this is the best time to enjoy the full flavour and aroma of the coffee.

Coffee produced with care for people and the environment.



**ESPRESSOKAFFE**  
espresso  
250 g

**\$3.95**



**TRIVSEL**  
espresso  
maker  
6 cups

**\$32**

# Recipe card cappuccino



**IKEA® FOOD**

# Recipe card cappuccino

A cappuccino differs from a caffè latte in that it is prepared with much less steamed milk and milk foam, with the total volume making up approximately 50ml. A cappuccino is traditionally served in a porcelain cup, often with cacao, grated chocolate or cinnamon sprinkled on top, whereas a latte is commonly served in a glass without topping.

## Per serving:

50 ml espresso

50 ml milk

50 ml milk foam

Topping: cacao, grated chocolate, or cinnamon

## This is how you do it:

Prepare the espresso in a pre-heated cappuccino cup (a big coffee cup will do). Heat and foam the milk. You get the best result with an espresso machine's steam spout, but beating the milk while heating it on the stove works too. Just make sure not to exceed 70° C. Carefully pour the milk into the coffee and top with the milk foam. Sprinkle cacao, grated chocolate, or cinnamon on top.

Coffee produced with care for people and the environment.



**ESPRESSOKAFFE**  
espresso  
250 g

**\$3.95**



**IKEA 365+**  
cup/saucer

**\$5.50**

# Recipe card caffè latte



IKEA® FOOD

# Recipe card caffè latte

Today, latte is the most commonly served type of coffee at Swedish cafés. The opinions on how a true latte (“caffelatte” in Italian) should be made are many, and tend to vary depending on which country you’re from. This, however, is a recipe for a latte Swedish style.

## Per serving

2 tablespoons of espresso ground coffee  
100 ml fresh water  
200 ml milk

## This is how you do it:

Prepare the espresso, for example using the IKEA ESPRESSOKAFFE and the TRIVSEL espresso maker. Heat and foam the milk. You get the best result with an espresso machine’s steam spout, but beating the milk while heating it on the stove works too. Just make sure not to exceed 70° C. Pour the coffee in a tall glass, add the milk, and finish off by spooning the remaining froth on top. Stir gently and - voilà!

Coffee produced with care for people and the environment.



**ESPRESSOKAFFE**  
espresso  
250 g

**\$3.95**



**POKAL**  
glass

**\$1.20**

# Recipe card ice coffee



IKEA® FOOD

# Recipe card ice coffee

Coffee doesn't have to be consumed steaming hot. Not at all. Here's a refreshing something for you to sip on in the shade on those hot summer days - a delicious ice coffee drink.

## 4 servings

1600 ml dark roast coffee

4-6 tsp sugar

Ice cubes

4 tbsp vanilla ice cream

4 tbsp whipped cream

## This is how you do it:

Brew the coffee, add sugar, and cool it down in the fridge. Put a couple of ice cubes in four tall glasses, and pour the coffee over them. Add vanilla ice cream and whipped cream, and serve with a straw.

Coffee produced with care for people and the environment.



**BRYGGKAFFE  
MÖRKROST**  
filter coffee  
dark roast  
250 g

**\$3.95**



**PLASTIS**  
ice maker  
per piece

**\$1.50**



# Recipe card coffee cuckoo



# Recipe card coffee cuckoo

According to previous popular belief in Sweden, if hearing the cuckoo call during time of fasting, one could get stomach problems. To prevent it, one should take "a dram for the cuckoo". Later on, it grew popular to mix it with coffee. Hence the name; coffee cuckoo. There are different ways to prepare a traditional coffee cuckoo. Here's one.

## 4 servings

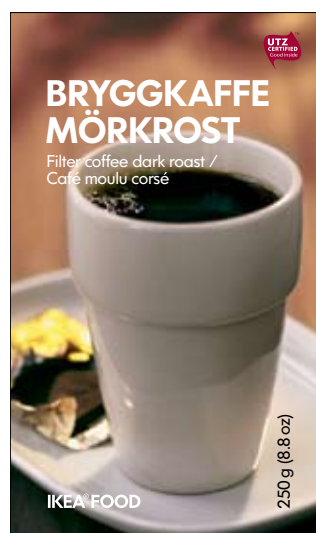
200 ml strong coffee

80 ml optional hard liquor

4 lumps of sugar

Heat the coffee cups and place a lump of sugar in each cup. Pour coffee on the lumps until you can't see them. Add liquor until you can see them again.

Coffee produced with care for people and the environment.



**BRYGGKAFFE  
MÖRKROST**  
filter coffe  
dark roast  
250 g

**\$3.95**



**SVENSK VODKA**  
vodka natural  
70 cl

**\$45.50**

# Recipe card chocolate mousse



**IKEA® FOOD**

# Recipe card

## chocolate mousse

With a creamy, yet light and fluffy, chocolate mousse, you can never go wrong! And when adding a slight coffee flavour, it's just impossible to resist.

### 4 servings

150 g dark chocolate

200 ml strong coffee

4 eggs

1 tbsp finely grated orange peel

4 tbsp whipped cream

### This is how you do it:

Break the chocolate and put the chunks in a bowl. Place the bowl over boiling water until the chocolate has melted. Add the coffee, and stir down the egg yolks one at a time. Add the orange peel. Beat the egg whites into hard foam in a separate bowl, then add it to the rest and mix. Allow it to cool down in the fridge. Top with whipped cream before serving.

Coffee produced with care for people and the environment.



**ESPRESSOKAFFE**  
espresso  
250 g

**\$3.95**



**CHOKLAD MÖRK**  
dark chocolate  
100 g

**\$1.00**

# Recipe card chocolate balls



**IKEA® FOOD**

# Recipe card chocolate balls

Here's a favourite for all children (and adults)! It's safe to say that almost all Swedes have made these at least once; the classic chocolate balls. If you're lactose intolerant, replace the butter with milk-free margarine. And if you're gluten intolerant, replace the oats with gluten-free muesli.

## 15-20 chocolate balls

100 g butter  
1/3 cup sugar  
3 tbsp cacao  
1 and 1/2 cup porridge oats  
3 tbsp cold strong coffee  
Crushed loaf sugar or shredded coconut

## This is how you do it:

Mix butter, sugar, cacao, oats and coffee. Form into small balls, about 2-3 cm in diameter. Roll them in either crushed loaf sugar or shredded coconut (most kids prefer sugar, whilst many adults prefer coconut). Put them in the fridge for 30 minutes before serving. They taste great with coffee, but naturally, the kids like milk or syrup better.

Coffee produced with care for people and the environment.



**BRYGGKAFFE  
MÖRKROST**  
filter coffee  
dark roast  
250 g

**\$3.95**



**IKEA 365+**  
serving plate

**\$25.00**