



# beverage recipes



updated March 2005 by Brad Bryan

# hot beverages

## ★for all espresso drinks

- 12, 16 oz normally get 1 shot espresso
- 20 oz normally get 2 shots espresso
- Extra Torani = 1 oz (less if preferred)

## ★americano

*Espresso + hot water, like a strong American coffee.*

- What size? For here or to go?
- Regular or Decaf?
- Flavor shot? Extra espresso?

1. Pull espresso shot(s).
2. Pour espresso, any extras into mug.
3. Add hot water until mug is full.

## ★breve

*A latte made with half-n-half instead of regular milk.*

- What size? For here or to go?
- Regular or Decaf?
- Flavor shot? Extra espresso?

1. Pull espresso shot(s).
2. Pour espresso, any extras into mug.
3. Steam half-n-half (do not froth), add.
4. Top with whipped cream if desired.

## ★cappuccino

*1/3 espresso, 1/3 steamed milk, 1/3 milk froth.*

- What size? For here or to go?
- Regular or Decaf?
- What kind of milk?
- Flavor shot? Extra espresso?

1. Pull espresso shot(s).
2. Steam & froth milk (with Torani if ordered).
3. Pour espresso into mug.

4. Reserving froth with spoon, pour steamed milk into half of remaining mug space.
5. Add froth to fill other half of mug space.

## ★chai / flavored chai

*Indian-style tea. Sweet black tea, spices, and milk.*

- What size? For here or to go?
- What flavor?
- What kind of milk?

(Directions also found on Chai tubs.)

1. Steam milk (Sm-3 oz, Med-4 oz, Lg-5 oz).
2. Add chai mix (Sm-1 scoop, Med-1.5, Lg-2).
3. If flavored chai, add Torani (see below).
4. Add hot water to fill.
5. Stir to mix thoroughly.

<u>Chai Flavor</u>	<u>Torani (.5, 1, or 1.5 oz)</u>
Vanilla	Reg or SF Vanilla
Raspberry	Reg or SF Raspberry
Chocolate	.75/1/1.5 scoop Ghirdlli

## ★espresso

*Intense European-style coffee. Served in small "shots".*

- For here or to go?
  - How many shots?
  - Regular or Decaf?
1. Pull espresso shot(s).
  2. Serve in small "espresso" mug.

## ★hot chocolate

*Made with world-renowned Ghirardelli chocolate.*

- For here or to go?
  - Regular or white chocolate?
  - What kind of milk?
1. Add chocolate (.75/1/1.5 scoop).
  2. Steam milk, add.
  3. Stir to mix thoroughly.

## ★latte

*Espresso + steamed milk. Very little froth.*

- What size? For here or to go?
- Regular or Decaf?
- What kind of milk?
- Flavor shot? Extra espresso?

1. Pull espresso shot(s). Pour into mug.
2. Steam milk (with Torani if ordered). Add.

## ★mocha

*A latte made with Ghirardelli chocolate.*

- What size? For here or to go?
- Regular or Decaf?
- What kind of milk?
- Regular or white chocolate?
- Flavor shot? Extra espresso?

1. Pull espresso shot(s). Pour into mug.
2. Add chocolate (.75/1/1.5 scoops).
2. Steam milk, add.
4. Stir to mix thoroughly.
5. Add whipped topping, if desired.

## ★mochaccino

*A cappuccino made with Ghirardelli chocolate.*

- What size? For here or to go?
- Regular or Decaf?
- What kind of milk?
- Flavor shot? Extra espresso?

1. Pull espresso shot(s). Pour into mug.
2. Pour chocolate (.5/.75/1 scoops) into steaming pitcher. Add correct amount of milk and steam to mix powder in, then froth.
3. Reserve froth with spoon and pour steamed milk into half of mug space. Add froth to fill remaining space.

# brewed coffee

Cahoots serves only the finest quality, 100% *arabica* coffees from around the world. We always features four excellent choices brewed fresh continuously throughout the day:

- Robust (e.g. Sumatra, French Roast)
- Mellow (e.g. Kona, Mexican)
- Flavored (e.g. Silver Doodle)
- Decaf (e.g. Colombian)

## ★how to brew coffee

1. Place filter on scale. Scale should read "0".
2. Add 0.22 pounds of coffee beans.
3. Pour beans into grinder set for "Drip".
4. Hold filter under spout so that it depresses the grinding lever.
5. Press "Start".
6. Tap spout and pull lever to keep ground coffee flowing into filter.
7. When all beans ground, remove filter. Grinder will turn off automatically.
8. Tap spout and pull lever until all grounds are off spout.
9. Place filter with grounds into filter basket. Be careful not to spill and make sure that filter and grounds are level.
10. Slide basket into place on coffee machine.
11. Open airpot, remove L-pump, and place under filter basket on coffee machine.
12. Press "Start" on coffee machine.

# cold beverages

## ★blended iced coffee

*A frappé similar to a coffee smoothie.*

- What size?
  - Made with milk (what kind) or coffee?
1. Add milk or cold coffee to blender (Med-6 oz or Lg-8 oz).
  2. Add blended iced coffee mix (Med-2 or Lg-2.5 scoops).
  3. Fill appropriate cold cup almost full with ice, add to blender.
  4. Blend on setting #3 until smooth.
  5. Serve with whipped topping if desired.

## ★iced chai

- What size?
  - What flavor?
  - What kind of milk?
1. Measure chai mix & any flavoring (see hot chai recipe).
  2. Add enough hot water to dissolve powder, stir to mix thoroughly.
  3. Fill appropriate cold cup almost full with ice.
  4. Pour hot chai mixture over ice.
  5. Add cold milk.
  6. Stir to mix thoroughly.

## ★iced coffee

- What size?
  - With milk?
1. Fill cup 3/4 full with ice.
  2. Add chilled coffee.
  3. Add milk, if desired.

## ★iced latte / breve / mocha

- What size?
- Regular or Decaf?
- (For mocha) Regular or white choc?
- Flavor shot? Extra espresso?

1. Pull espresso shot(s).
2. Add any flavor shots or chocolate, stir.
3. Fill appropriate cold cup almost full with ice.
4. Pour espresso (mixture) over ice.
5. Add cold milk/half-n-half. Stir to mix thoroughly.

## ★italian soda / cremosa

*An Italian soda is a mildly sweet soda available in many flavors. An Italian cremosa (also called a French Soda) is an Italian soda with a bit of half-n-half.*

- What size?
- What flavor?

1. Fill cup 3/4 full with ice.
2. Add flavor (1.5 / 2.5 oz).
3. (For cremosa) Add half-n-half (1 oz / 2 oz).
4. Add carbonated water to fill cup.
5. Stir to mix thoroughly.

## ★smoothie

- What size?
- What flavor?
- Any extra Torani flavors to mix in?

1. Fill cup with as much ice as possible.
2. Add any Torani flavors requested.
3. Add Jet Tea smoothie syrup to fill.
4. Pour cup contents into blender, blend on setting #3 until smooth.

