

COFFEE & DESSERT MATCHING RECIPE BOOK

By Cafédirect

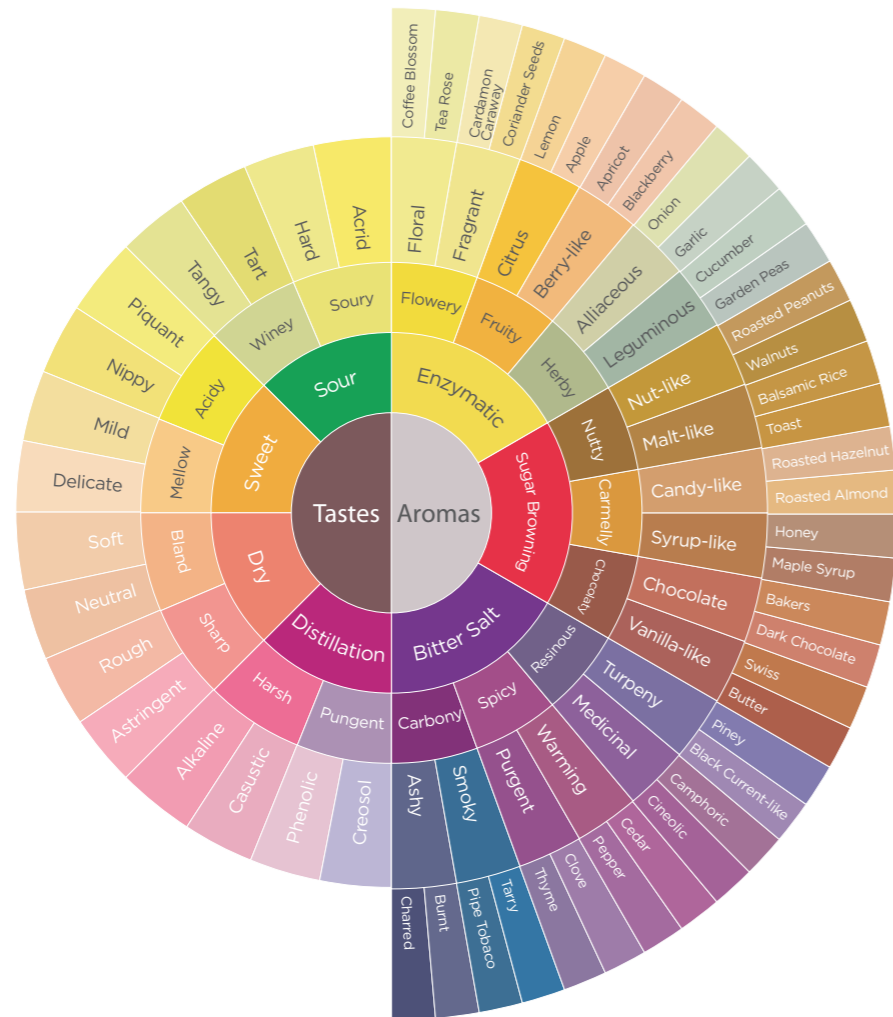




"Welcome to the limited edition Coffee & Dessert Matching Recipe Book, brought to you by coffee connoisseurs Cafédirect.

"At Cafédirect we love experimenting with coffee so we set a challenge for people to come up with a recipe to match the four coffees from our single origin range. Throughout this book we will feature the 16 shortlisted recipes - one for each coffee - that were tempting, creative and tasty enough to be deemed the perfect complement to the flavours and aromas found in these gourmet coffees. Each coffee has four original recipe suggestions to match with it, as well as a tasting guide, making this an indispensable companion to help you discover the exciting world of coffee matching and begin some adventures of your own..."

Thierry Akroman
coffee expert, Cafédirect



HOW TO IDENTIFY YOUR COFFEE

Just as particular types of wine go best with certain foods, so particular coffee profiles fit better with certain flavour combinations. To really delight your guests' taste buds, ensure that you select your coffee and dessert combination carefully. Use this wheel to determine the tastes and aromas present in your chosen dessert - is it sweet, creamy, spicy, zesty? Then select the best coffee to match by using the food pairing notes below.

Over the next few pages you'll find some familiar coffee profiles to help begin your matching experience:

- ☞ Bright and Citrus
- ☞ Dark Chocolate and Nutty
- ☞ Vanilla and Honey
- ☞ Delicate and Floral

To make it even easier, we've profiled Cafédirect's award-winning single origin coffees so that you can pick the right one to complement your chosen dessert.

BRIGHT & CITRUS



Example:

Cafédirect Kilimanjaro Roast & Ground Coffee

Grown on the fertile red volcanic soils of Mount Kilimanjaro, this coffee is made from the finest Arabica beans, nourished by pure mountain streams from melting snows at the summit. The beans are medium-roasted to produce a refreshing, aromatic, clean and intense flavour.

Kilimanjaro can be considered the white wine of the coffee world and it has distinctive berry and citrus characteristics, resulting in a bright and lively combination. This coffee would be a great accompaniment to any desserts with a prominent citrus flavour – lemons, oranges, blueberries, rhubarb and even kiwis.

Match this with:

Try pairing aromatic, citrus coffees with lemon meringue pie, orange sorbet, key lime pie, lemon parfait, rhubarb crumble, fruit salads, lemon velvet cream pie, candied orange cake, orange torte, lemon chiffon cake, lemon and poppyseed muffins and blueberry pancakes.



Recipe by:

**MICHELE
PLATMAN**

QUINCE TART TATIN

Ingredients:

200g sweet shortcrust pastry
4 large quinces
2 lemons
125g unsalted butter
175g Fairtrade caster sugar
Crème fraîche / vanilla ice
cream to serve (optional)

Method:

Finely zest and half both lemons. Peel, core and half the 4 quinces.

Rub the fruit with the lemon halves to prevent discoloration.

Melt the butter in a pan, add the caster sugar and stir.

Cook over a medium heat until deep golden brown.

Add the quinces to the melted caramel, cut side up, and cook for 15-25 minutes until caramelised and softened.

Turn once.

Remove from the heat, and cool for 15 minutes. Pre-heat oven to 190°C.

Transfer the quinces to a tin, cut side up, sprinkle over the grated lemon zest and pour over any remaining caramel.

Roll out the pastry to about 1" larger than the dish.

Drape the pastry over the fruit, tuck the edges around the quince and into the sides of the tin.

Bake in pre-heated oven for about 20-25 minutes.

Allow to cool, and use a flat plate to invert. Serve with crème fraîche or vanilla ice cream.



Recipe by:

**KATIE
FURLONG**

BLUEBERRY & LEMON CHEESECAKE

Ingredients:

For the filling:

150g chopped blueberries
60ml orange juice
2 tbsp Fairtrade caster sugar
2 tsp cornstarch
225g cream cheese, softened
2 free range eggs
100g Fairtrade brown sugar
2 tbsp lemon juice
1 tsp grated lemon peel

For the base:

150g flour
65g rolled oats
135g Fairtrade brown sugar
75g chopped nuts
120g butter or margarine

Method:

Preheat your oven to 175°C and lightly grease the bottom of a 13" by 9" tin.

In a saucepan combine the blueberries, orange juice, 2 tablespoons of sugar and cornstarch; stir until dissolved.

Cook over a medium heat stirring until thick and bubbly, then set aside to cool.

Combine the flour, oats, brown sugar, and the nuts in a large bowl.

Cut in the butter and mix in until the mixture resembles coarse crumbs.

Set aside one cup of the mixture for the topping.

Use the remaining crumble mixture as the base for the recipe.

Press this firmly into the bottom of your baking tray and cook for ten minutes.

Use a blender to combine the cream cheese, eggs, brown sugar, lemon juice, and peel until well mixed.

Pour the mixture on top of the baked base. Top with the blueberry mixture.

Sprinkle the remaining cup of crumble mixture over the top, then bake in the oven for 20 -25 minutes, until the top has browned.



Recipe by:

**LYNN
FURNIVAL**

ORANGE & PASSIONFRUIT ROULADE

Ingredients:

For the sponge:
5 large free range eggs
115g Fairtrade caster sugar,
plus extra for sprinkling
Finely grated rind of
half an orange
25g plain flour, sifted
40g ground almonds

For the filling:
142ml double cream
142ml natural low fat yoghurt
3 tbsp Fairtrade icing sugar,
plus extra for dusting
3-4 tbsp fresh orange juice
4 passionfruit, halved and
pulp removed

Method:

Pre-heat oven to 190°C and line a 13" x 9" swiss roll tin with greased non-stick baking paper.

Whisk the egg yolks, half the caster sugar and the orange rind, then fold in the flour and ground almonds.

Whisk egg whites in a separate bowl until stiff. Gradually whisk in remaining caster sugar.

Fold a quarter of the whites into the yolk mix, then fold in the rest. Spoon into the tin and smooth flat.

Bake for 10 minutes until spongy to the touch. Cover and cool for 1 hour.

Sprinkle a sheet of non-stick baking paper with caster sugar, turn the sponge onto it, carefully removing the lining paper.

For the filling, whip the cream until just peaking.

Stir in yoghurt, icing sugar, orange juice and whisk again until peaking.

Spread the filling to within 1cm of the edges of the sponge and spread the passion fruit pulp on top.

Starting at one of the short ends, carefully roll using the paper to help and turn onto a plate so that the join is underneath.

Dust with icing sugar and chill until ready to serve.



Recipe by:

**LAURA
DRAPER**



LEMON POSSET & CLEMENTINE SHORTBREAD

Ingredients:

500ml double cream
Zest 3 lemons
1 tbsp honey
65g Fairtrade caster sugar
140g plain flour
85g butter
Vanilla essence
Zest 4 clementines

Method:

Bring double cream and lemon zest to the boil in a pan.

Turn off and leave for 30 minutes, strain, add honey and bring back to the boil.

Stir until thickened and spoon into small dishes. Chill for three hours.

For the Clementine shortbread, combine sugar, flour, butter and a dash of vanilla essence to form a dough, add the Clementine zest and knead gently.

Place in fridge for 30 minutes and then roll out and cut shapes, bake at 180°C for 10 minutes until golden brown.

DARK CHOCOLATE & NUTTY



Example:

Cafédirect Machu Picchu Roast & Ground Coffee

This single origin coffee is produced at altitudes of 1500-2000m, in the Valle de la Convención, deep within the hidden Inca heartland of the Peruvian Andes, close to the sacred city of Machu Picchu.

The beans are grown on the steepest slopes in the Andes, where the unique microclimate gives the beans a rich flavour. They must be handpicked and hand-roasted, resulting in a rich, smooth tasting coffee with overtones of fine, dark chocolate and nut. If Kilimanjaro is the equivalent to white wine then Machu Picchu is definitely red. Machu Picchu is delicious with uncomplicated, chocolate flavours, or nut-based dishes to bring out the walnut undertones of the coffee.

Match this with:

Any combination of nuts and chocolate will go especially well with this coffee. Try with chocolate mousse, chocolate and nut sundae, bitter chocolate ganache, chocolate fondants, chocolate-orange mascarpone pie, pecan pie, chocolate pots, chocolate cheesecake, chocolate panacotta, chocolate risotto, chocolate cremoso, truffles and tortes.



CARDAMOM CHOCOLATE MOUSE ON AN AMARETTI BISCUIT BASE, WITH HAZELNUTS

Recipe by:

**SASKIA
ROGERSON**

**WINNER OF THE
CAFEDIRECT
COFFEE
MATCHING
CHALLENGE**

Ingredients:

Biscuit Base:

250g Amaretti biscuits, crushed
120g unsalted butter
2 tbsp chopped hazelnuts
3 cardamom pods, grated

Caramelised carrot and chilli layer:

2 tbsp shredded carrot
2 tbsp shredded chilli
25g unsalted butter
4 tbsp Fairtrade muscavado sugar

Cardamom, Hazelnut & Chocolate mousse:

300g Fairtrade bittersweet
chocolate, broken into pieces
2 tbsp hazelnuts
4 cardamom pods, grated
45g unsalted butter
5 free range separated eggs
4 tbsp Fairtrade caster sugar
230ml double cream
1 tsp vanilla extract
Shot of espresso made with
Cafédirect Machu Picchu coffee

Method:

Melt the butter in a pan, add the Amaretti biscuits, hazelnuts and grated cardamom. Transfer to a 28cm springform cake tin and leave to cool.

Bring the carrot and chilli mixture slowly to simmer until it caramelises, then pour onto the biscuit so it forms an even layer.

Melt the chocolate and butter in a bowl heated over pan of simmering water, add espresso, cardamom, hazelnuts and vanilla essence.

Leave to cool. Heat the egg yolks and two tbsp sugar over the simmering pan of water. Whisk until warm then transfer to an electric mixer and mix until the yolk is pale and fluffy.

Fold into chocolate mixture. Whisk the egg whites in a clean bowl until stiff, and fold into the chocolate mixture.

In a bowl set over ice, whip the cream until stiff and fold into chocolate mixture. Spoon onto the biscuit and carrot/chilli caramel layer, and spread evenly. Cover and chill for 2 hours.



Recipe by:

**JANICE
PAPWORTH**



CHOCOLATE CHESTNUT TORTE

Ingredients:

200g Fairtrade plain
chocolate, broken into squares
150g butter
50ml brandy
150g unsweetened
chestnut purée
4 free range eggs
100g Fairtrade caster sugar
2 tsp vanilla essence
90g ground almonds
30g Fairtrade white chocolate

Method:

Heat oven to 180°C.

Melt the butter and chocolate in a bowl
above a pan of boiling water.

Beat chestnut purée and brandy in
a small bowl.

Whisk eggs, sugar and vanilla in a large
bowl until pale and thick (about 5 minutes
with an electric hand mixer).

Fold the chestnut mix into the eggs,
then fold in the almonds and the
chocolate mixture.

Pour into a clip sided greased 20cm tin
and bake for 25 minutes.

Cool on a wire rack. Melt white chocolate
and drizzle over the top.



Recipe by:

**LAURA
DRAPER**

CHOCOLATE CHERRY TART

Ingredients:

125ml single cream
75g Fairtrade dark chocolate
2 tbsp Fairtrade caster sugar
1 free range egg
1 tsp vanilla essence
1 tin stoned cherries
1 box pre-rolled
shortcrust pastry

Method:

Line a small flan case with pastry and bake for 5 minutes.

Heat the cream, dark chocolate and caster sugar in a bowl for 1-2 minutes.

Cool for 1 minute and stir until chocolate fully melts. Set aside for 5 minutes to cool. Whisk in one egg and a teaspoon of vanilla essence.

Place the cherries in the flan case and cover with the chocolate mix.

Bake in the oven for 25 minutes until set and chill in the fridge for 3 hours before serving, dust with icing sugar or cocoa powder.



Recipe by:

**ALEX
HILBROWN**

CHOCOLATE ORANGE DRIZZLE CAKE

Ingredients:

For the cake:
200g self raising flour
2 tbsp cocoa powder
200g Fairtrade caster sugar
125g soft butter or margarine
1 tsp vanilla essence
2 free range eggs, beaten
175ml milk

For the syrup:
Rind and juice of 1 orange
125g Fairtrade caster sugar

Method:

Preheat oven to 180°C. Grease and line a loaf tin.

Sift the flour, cocoa powder and mix with the sugar.

Rub in the butter until it resembles fine breadcrumbs.

Add vanilla essence, milk and eggs and beat well.

Pour cake mixture into the loaf tin and bake for 1 hour.

When finished, bring the orange rind, juice and sugar to the boil in a saucepan. Simmer until the mixture is thick and syrupy.

Do not overboil or the syrup will set rock hard.

Make holes in the cake with a skewer and pour the syrup over whilst hot.

Let the syrup soak in and leave to cool until syrup has solidified slightly.

VANILLA & HONEY



Example:

[Cafédirect Mayan Palenque Roast & Ground Coffee](#)

Mayan Palenque beans are expertly grown at high altitude in the green fertile highlands of Chiapas, deep in the rural southern heart of Mexico, close to the Guatemalan border. The lush area around the ancient Mayan site of Palenque is perfect coffee growing country, resulting in a rounded Arabica blend with a velvety smooth texture. This smooth coffee has delicate overtones of vanilla, with a hint of honey.

Mayan Palenque is perfect with anything sweet, creamy and soft, especially caramelised or with vanilla essence. Be careful not to match with citrus flavours as this will clash with the soft tones of the coffee.

Match this with:

Match this coffee with creamy, vanilla desserts such as tiramisu, crème caramel, crème brûlée, rice pudding, vanilla pannacotta, vanilla mousse, bread and butter pudding, caramel éclairs, vanilla doughnuts, vanilla fudge, toffee and pecan pie, caramel shortbread, millionaire's shortbread, waffles, vanilla pancakes and vanilla cheesecakes.



Recipe by:

**SOPHIE
BEHRMAN**



VANIRAMISU

Ingredients:

1 pack Amaretti biscuits
1/2 cup strong black Cafédirect
Mayan Palenque coffee
Two sloshes of amaretto liqueur
250g mascarpone cheese
284ml double cream, whipped
1/2 tsp vanilla essence
Fairtrade icing sugar to taste
Cocoa powder to dust

Method:

Crush biscuits and layer the bottom of a serving dish and pour the coffee and amaretto over.

In a separate bowl, mix the mascarpone cheese,

whipped cream, some more amaretto (about the same amount as for the base) and the vanilla essence until well blended.

Add icing sugar to taste.

Carefully spread over biscuit base and leave to chill for at least a couple of hours.

Dust with cocoa powder.



Recipe by:

**FIONA
MACLEAN**

FLORENTINE PANACOTTA

Ingredients:

For the Panacotta:

240ml double cream
120ml full cream milk
1 vanilla pod split in half,
seeds removed but retained
1 tbsp Fairtrade caster sugar
1 tbsp Grand Marnier
3 sheets leaf gelatine

For the Florentines:

50g butter
50g Fairtrade demerara sugar
2 tbsp clear runny honey
1 tbsp plain flour
8 glacé cherries, finely chopped
50g candied peel, finely chopped
50g flaked almonds, toasted and
lightly crushed

Method:

Soften the leaf gelatine in warm water. Heat the milk, cream, sugar and vanilla in a small pan till it reaches simmering point and turn off.

Take the gelatine out of the water, squeeze dry then add to the cream mix and stir until melted.

Add the Grand Marnier.

Strain the mixture through a fine sieve, and pour into metal pudding moulds or ramekin dishes.

Leave to set for at least 2 hours.

Heat the oven to 180°C and line a baking sheet with non-stick baking parchment. Melt the butter with the demerara sugar and honey.

Mix the flour, candied peel, cherries and almonds together.

Stir the flour mix into the melted butter and sugar.

Spoon small teaspoons of the mixture onto the parchment, allowing at least an inch between each.

Cook each batch for six minutes, removing once they have spread and turned a light caramel brown.

Leave to cool on the baking sheet for a minute before sliding out onto a cooling rack.

Serve each panacotta with a Florentine and a splash of Grand Marnier to taste.



Recipe by:

**LAURA
DRAPER**

HONEYCOMB & CARAMEL CHEESECAKE

Ingredients:

250g digestive biscuits
95g melted butter
20g butter
190ml double cream
4 free range eggs
65ml condensed milk
60g Fairtrade brown sugar
1 tbsp golden syrup
150g honeycomb bars
500g cream cheese
100g Fairtrade caster sugar
125g sour cream
1tbsp lemon juice

Method:

Crush the biscuits in a bowl and combine with the melted butter.

Press into the base of a cake tin and set in the fridge.

Heat the butter, 65ml of the double cream, condensed milk, brown sugar and golden syrup in a saucepan for five minutes until thickened.

Allow to cool.

Put the oven on to 160°C.

Crush the honeycomb bars into small pieces in a bag then put aside.

Beat the cream cheese and caster sugar together.

Add the eggs one at a time, beating until mixed after each.

Add the sour cream, 125ml of double cream and the lemon juice and beat well.

Pour the cream cheese mix over the biscuit base and sprinkle over the honeycomb.

Bake in the oven for 60 - 75 minutes.

Allow to cool and top with caramel sauce and serve.



Recipe by:
**KATE
FORD**

☞
**HONEY,
FIG &
MADEIRA
BAKED
ALASKAS**

Ingredients:

For the Sponge:

1 free range egg
60g butter
60g Fairtrade caster sugar
60g self raising flour
1 tbsp Madeira or Marsala

For the Ice Cream:

2 free range egg yolks
225g mascarpone cheese
50g Fairtrade icing sugar
1 vanilla pod
4 dried figs, chopped finely

For the Honey Meringue:

2 free range egg whites
Pinch cream of tartar
60g Fairtrade caster sugar
20g Fairtrade light
muscovado sugar
25g honey
Handful flaked almonds

Method:

Whisk the mascarpone, icing sugar, vanilla and egg yolks together until smooth and light. Stir in the chopped figs and walnuts. Line 4 holes of a 6-hole muffin tin with clingfilm and divide the mixture between them. Freeze overnight.

Preheat oven to 180°C. Beat together the sponge ingredients. Divide the mixture between 4 holes of a 6-hole muffin tin and bake for 10-15 minutes or until golden and cooked through. Turn out of the tins and leave to cool upside down.

Turn the oven up to 230°C. Whisk egg whites to soft peaks. Add the cream of tartar and whisk again. Mix together the muscovado and caster sugar until there are no lumps, and whisk into the egg whites until glossy and smooth. Drizzle in the honey and fold through with a metal spoon.

Slice the tops off the sponges to create circles about 1.5cm thick. Brush the sponge bases with Madeira or Marsala wine. Line a baking tray with greaseproof paper or parchment. Place the sponge circles onto the baking tray, then turn out an ice cream portion on top of each sponge and remove the cling film. Spoon the meringue mixture on top of each portion and use a knife to spread over the top and sides. Bake for 2 minutes until the meringue is golden all over. Serve immediately.

DELICATE & FLORAL



Example:

Cafédirect Cloud Forest Whole Beans

These 100% Arabica beans are hand-picked in the beautiful cloud forests of Nicaragua, hence the evocative name. Medium roasted for a velvety smooth character, these beans have a sweet floral acidity with a twist of grapefruit. Cloud Forest coffee works best with sweet, fruity, puddings.

Match this with:

Pair delicate, floral coffees with spiced, fruit-based desserts such as Christmas pudding, mince pies, mincemeat tarts, fruit cake, cinnamon twists, raisin whirls, stuffed baked apples, caramelised oranges, grapefruit granita, chocolate covered raisins, oatmeal and raisin cookies, rum and raisin cheesecake, poached pears, bread and butter pudding, raisin flapjacks and prune ice-cream.



Recipe by:

**CELINA
MANN**

✧
**STAR
ANISE &
CINNAMON
CRÈME
BRÛLÉE**

Ingredients:

400ml double cream
5 medium free-range egg yolks
40g Fairtrade caster sugar
1 star anise
1 cinnamon stick
1 tbsp Fairtrade demerara sugar

Method:

Gently warm the cream in a pan and add the star anise and cinnamon stick.

Remove from the heat, cover with a lid and allow the spices to infuse for one hour.

Meanwhile, whisk the egg yolks and sugar until pale and shiny.

Set oven to 130°C.

Reheat the cream to approx 40°C and add the whisked yolks and sugar.

Remove the cinnamon and star anise and pour the mixture into 4 ramekins.

Place them in a bath of cold water and bake in a 130°C oven for 90 minutes.

Chill in the fridge.

Sprinkle demerara sugar over the top and caramelize with a blowtorch or under the grill to give the characteristic caramelized topping.



Recipe by:

**SUE
DANIELS**

CHRISTMAS PUDDING TRUFFLES

Ingredients:

175g digestive biscuit crumbs
50g chopped dried fruits
50g chopped mixed nuts, toasted
50g ground almonds
50g apricot jam
Grated zest of 1 orange
Dark rum to taste
White marzipan, angelica
and glacé cherries to decorate
Fairtrade cocoa powder,
to decorate

Method:

Mix biscuit crumbs, dried fruit, nuts, ground almonds, jam and orange zest in a large bowl.

Add sufficient rum to make a stiff mixture. Form mixture into walnut-sized balls and coat lightly in cocoa powder.

Decorate each with a thinly rolled, uneven shaped piece of white marzipan to resemble icing.

Add glacé cherries and angelica to resemble holly berries and leaves.

If preferred, decorate truffles by coating in melted chocolate and leaving to set.



Recipe by:

**ALEX
HILBROWN**



SPICED RUM & RAISIN BANANA CAKE

Ingredients:

A good handful of raisins,
soaked in rum
3 overripe bananas, peeled
200g plain flour
2 tsp baking powder
2 tsp baking soda
50g Fairtrade brown sugar
75g margarine
1 free range egg

Method:

Heat the oven to 180°C and grease and line a cake tin.

Sift the dry ingredients together.

Combine the bananas, egg, margarine and brown sugar in a separate bowl and blend.

Add in the dry ingredients and raisins, mix well. Add a little of the remaining rum until the mixture is a sloppy consistency and pour into the prepared cake tin.

Bake for 35-40 minutes (or until a skewer inserted into the cake comes out clean). Cool on a rack for a few minutes.



Recipe by:

**ANGIE
HOGGETT**

☪

CHOCOLATE CARDAMOM & LAVENDER TARTLETS SERVED WITH CARMELISED ORANGES

Ingredients:

For pastry:

260g plain flour
1 tsp ground cardamom
1 tbsp fresh lemon zest
1/2 tsp sea salt
50g Fairtrade sugar
7 tbsp butter, cut into pieces
and chilled
1 large free range egg yolk
1 tbsp lemon juice
2 tbsp water, chilled

For chocolate ganache:

280ml double cream
50g culinary lavender
340g Fairtrade dark
chocolate, chopped
3 tbsp honey
2 tbsp butter

For caramelised oranges:

2 oranges (peeled
and segmented)
2 tbsp Fairtrade caster sugar

Method:

Using a food processor, pulse the flour, cardamom, lemon zest, salt and sugar until combined. Add the butter and pulse until the mixture resembles breadcrumbs. Add the egg yolk and water/lemon juice until the pastry begins to form. Form the pastry into a ball and refrigerate for at least one hour. Preheat the oven to 220°C. Press the pastry dough firmly into tart tins and prick with a fork. Place a sheet of parchment paper over the dough and fill with baking beans. Put into the freezer for a few minutes so the dough can harden, then bake for about 15 minutes until the edges begin to turn golden. Remove the beans and parchment paper and bake for a further 10-15 minutes until the crust has turned golden brown. Remove and cool.

Heat the cream and lavender buds in a saucepan to a simmer. Cover and remove from heat; allow to steep for 20 minutes. Place the chopped chocolate and honey in a large bowl and place a fine sieve on top. Add the butter to the cream and lavender and return to a simmer. Remove from heat and pour the hot cream mixture through the sieve over the chocolate/honey. Be sure to press out all of the liquid from the lavender buds.

Whisk the cream and chocolate together until smooth. Pour into the prepared pastry tarts. Allow the tart to set at room temperature for a couple of hours.

For the caramelised oranges, heat a frying pan and place the orange segments in the pan. Cook for one minute without turning then cook on the other side for a further 30 seconds. Add the sugar and heat gently until melted and caramelised.

About Cafédirect

At Cafédirect, we know that the best coffee starts with the best growers.

So we source exclusively from smallholder growers whose personal care and attention leads to an extra special taste.

But small isn't always beautiful.

Smallholder growers in remote communities are the least able to realise the benefits of their harvest, and most vulnerable to risks such as climate change.

That's why we do things differently.

We go direct, working in partnership with smallholder growers, to cut out the middleman, and give growers a greater share of the benefits. It's the perfect blend!

www.cafedirect.co.uk





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