



Ezpresso[®]
PURELY EXTRACTED COFFEE

A new way to bake.

Ezpresso Cakes & Bakes Recipes

Our coffee cakes and bakes recipes. Ezpresso, it's the only coffee you'll ever need.

We're always adding more magical mixes, so keep an eye out for new wonderful delights using our heavenly smooth coffee!

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The Mmm... Ezpresso Affogato Recipe

For six servings -

Good quality vanilla ice cream
6 x 25ml shots of Ezpresso coffee (cold or hot)

Add a scoop of vanilla ice cream into 6 small glasses or bowls. Pour a 25ml shot of super smooth Ezpresso coffee over each scoop and serve while the ice cream melts a little.

If you're feeling a little flash, top with chopped nuts, or a sugar wafer.

For late night Ezpresso delights, why not use our super smooth and mellow Peruvian Decaffeinated.



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The Tantalizing Ezpresso Tiramisu for Two Recipe

For two servings -

15ml Ezpresso coffee
50ml coffee liqueur
250g mascarpone
85g condensed milk
1 teaspoon vanilla extract
6 sponge fingers

Coffee beans to garnish

Mix the coffee shot and liqueur into 75ml cold water in a shallow dish.

Separately whisk the mascarpone, condensed milk and vanilla extract until thick and smooth.

Briefly soak the sponge fingers in the coffee mixture (break into smaller pieces if required), place a layer of sponges into glasses, add some cream, repeat to create layers and top with more cream. Sift over with cocoa powder, add a few beans, chill for an hour...enjoy!



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