



WMF Coffee Specialities

PROFESSIONAL
COFFEE
MACHINES





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Classics

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Espresso / Ristretto



Classics



Espresso is the epitome of coffee.

The mediterranean drink par excellence, a small but powerful taste of Italy. Espresso simply has more: more aroma, more taste, more substance.

High pressure is used in the preparation of espresso and this creates the characteristic, compact, hazelnut brown "crema", the sign of a good espresso.

An espresso is typically served with a glass of water.

INGREDIENTS

7–9 g ground espresso beans, according to taste

25–40 ml hot water (double espresso = double quantities)

With a ristretto, the amount of water used is approx 20 ml and often less, with the same amount of coffee grounds



Espresso Macchiato

Café Crème



INGREDIENTS

1 Espresso Some Milk foam

If you like your espresso milder, squirt some milk foam in a cup and finish off the drink with an espresso shot. The white milk foam specks "macchia" gives it its speckled appearance and transforms it into a "macchiato". Serving an espresso macchiato in a glass also creates a visual highlight.

It is typically served with a glass of water.



INGREDIENTS

**8–10 g ground
Café Crème beans**

**125–150 ml
Hot water, depending on
the size of the cup**

The café crème, also called Schümli, is freshly prepared with a coffee bean roasted under pressure until blonde using the so-called piston brewing process.

A good café crème is also decorated with a nut-brown "crema".

A true classic, whether with a squirt of coffee cream or drunk neat.





Cappuccino

Latte Macchiato



INGREDIENTS

1 Espresso

Plenty of fresh Milk foam

(In Italy, a cappuccino is only dusted with cocoa powder if requested).

A popular alternative today to espresso is the quintessential Italian cappuccino. It made its first appearance in coffee bars all over the world a long time ago.

Served with a sweet biscuit, the speciality coffee can be enjoyed at any time of the day.

Its name which translates as "small cap", comes from the cowl, the "cappuccio" of the habit of Capuchin friars.

The basis of any cappuccino is plenty of fresh milk foam into which is put an espresso.



INGREDIENTS

1 Espresso

Milk

Milk foam

Originally a child's drink in Italy, the "speckled milk" is served at drinking temperature. A latte macchiato consists of a layer of hot milk and milk foam between which an espresso "lays" after a brief period. Thus the three characteristic layers are created.

Caffè Latte

Filtered Coffee



INGREDIENTS

1/2 Café Crème

1/2 Hot milk

Some Milk foam

The mildest form of milky enjoyment among the speciality coffees is the Caffè Latte. This comprises one half hot milk and in contrast to the cappuccino and latte macchiato, uses the milder café crème bean. A light creamy foam completes the drink.



INGREDIENTS

Filtered coffee grounds

Hot water

The definitive German coffee classic is and remains the filtered coffee. Also, or perhaps precisely in the era of the speciality boom, it still retains a large fan base and is the basic breakfast drink par excellence. In contrast to most speciality coffees, filtered coffee is prepared without a great deal of pump pressure and the brewing water instead flows gently through the coffee grounds.



Milk Choc



INGREDIENTS

Drinking chocolate

Hot, fresh milk
or hot water

Milk foam or
whipped cream

Virtually no other drink imparts such a feeling of wellbeing as a hot chocolate does. Children love them anyway and perhaps most adults love them also for this very reason.

It brings back cosy memories of safeness, warmth and contentment. Sweet, rich, creamy – the embodiment of chocolate in liquid form. The high point is a covering of milk foam or fresh whipped cream.



Specialities

Mozart Coffee



INGREDIENTS

Chocolate sauce

Marzipan cream liqueur

Milk foam

Espresso

(The amounts vary according to taste and the size of the glass)

This is a creation of Goran Huber, coffee sommelier and Austrian master Barista. An exquisite coffee recipe which is reminiscent of the famous Mozart balls from Salzburg in terms of both appearance and taste.

Preparation: Slowly pour chocolate sauce and marzipan cream liqueur into a glass one after the other. Then add milk foam and, finally, an espresso (almost a small latte macchiato).



Baileys Cream Coffee



INGREDIENTS

Chocolate sauce

Baileys cream liqueur

Milk foam

Espresso

(The amounts vary according to taste and the size of the glass)

It's as though they were made for one another: the combination of chocolate in liquid form, Irish cream liqueur made of whisky and cream (otherwise known as Baileys), topped with milk foam and espresso. Together they produce a recipe for wellbeing in liquid form.

Preparation: Slowly pour into a glass one after the other chocolate sauce and Baileys cream liqueur. Then add milk foam and, finally, an espresso (almost a small latte macchiato).

Caffè Zabaione

Sweet Coconut Dream

(with and without alcohol)



INGREDIENTS

Chocolate sauce

Verpoorten advocaat

Milk foam

Espresso

(The amounts vary according to taste and the size of the glass)

Who doesn't know zabaione, THE Italian sweet par excellence? We adapted this recipe from the creamy and sweet treat and so created a coffee cocktail which, with a healthy serving of advocaat, already has the makings of a classic.

Preparation: Slowly pour chocolate sauce and advocaat into a glass one after the other. Then add the milk foam and, finally, an espresso (almost a small latte macchiato).

We recommend:



Here, the chocolate sauce, coconut liqueur, milk foam and espresso form a dream quartet for the taste buds. Hmmm... a coffee cocktail can hardly be any more delicious.

Preparation: Slowly pour chocolate sauce and coconut liqueur into a glass one after the other. Then add the milk foam and, finally, an espresso (almost a small latte macchiato).

INGREDIENTS

Chocolate sauce

Batida de Coco (or coconut syrup for an alcohol-free alternative)

Milk foam

Espresso

Desiccated coconut for decoration

(The amounts vary according to taste and the size of the glass)



Peppermint Cream



INGREDIENTS

Syrup
(different types)

1 Ice cube

Cold foam

Chocolate sauce
for decoration

1 Espresso
(for coffee lovers)

Cold mixed drinks from a coffee machine? Today this isn't a contradiction.

With the new milk system WMF Active Milk, you can easily whip up these cool cocktails at the touch of a button. The ice cube and syrup go into the glass, fill up with milk foam, and finish with a shake.



Strawberry Fields



INGREDIENTS

Syrup
(different types)

1 Ice cube

Cold foam

Chocolate sauce
for decoration

1 Espresso
(for coffee lovers)

The numerous different types of syrup open up a multitude of cold mixed drinks which take some beating. In a flash you can create a Strawberry Fields, Peppermint Cream, Sweet Hazel, Banana Breeze or Vanilla Kiss – your imagination knows no bounds.

Depending on taste, you can then add an espresso so even coffee lovers are not left out.



Pharisee

Espresso Sorbetto



INGREDIENTS

Cream or Milk foam

2-4 teaspoonfuls of Sugar

4 cl Brown rum

Café Crème

Delicious coffee creation with a shot! The emergence of the Pharisee goes back to the North Friesian Islands in the 19th century. But today it is still one of the classic bar recipes - and not only in North Friesland.

Put the sugar and rum in a glass and fill up with strong, hot café crème. Finish off with milk foam or lightly whipped cream according to taste.



INGREDIENTS

For 4-6 people

350 ml Espresso

4 Sugar cubes

450 ml low-fat Milk

The espresso sorbetto is to be enjoyed as a cool variation of the espresso. A small low-calorie sweet as a refreshment or dessert.

Let the espresso freeze, in an ice cube container for example, until it is solid.

Put the frozen espresso and the other ingredients into a mixer and blend them into a soft consistency.



Caffè con Ghiaccio



INGREDIENTS

1 Espresso

Milk

Milk foam

Crushed ice

Maple syrup

An ice-cold alcohol-free coffee cocktail: The basis of the caffè con ghiaccio (ghiaccio = ice) is also a latte macchiato. Indeed, a serving of crushed ice and a shot of maple syrup goes into the glass first of all. The special, not too sweet, flavour of the maple syrup gives this coffee that certain something. Of course, it is also possible to experiment with other flavours, i.e. different types of syrup.

A splendid alternative to the traditional iced coffee.

Iced Coffee



INGREDIENTS

Cold filtered Coffee or Café Crème

2 scoops of vanilla ice cream

Cream

Chocolate shavings

Treat yourself with a refreshing and creamy iced coffee: the coffee for spooning, the coffee for a sweet tooth, the coffee to spoil yourself with. Put two scoops of vanilla ice cream in cold filtered coffee and top with creamy whipped cream and chocolate shavings.





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