

# Origin to Cup



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*A festive Layered Spiced Latte*

## MAKING COFFEE A PART OF YOUR HOLIDAY CELEBRATIONS

Whether it's sipping a warm cup by the fire or serving a tempting tiramisu after dinner, coffee can be an integral part of your holiday celebration.

In this issue, we're pleased to share some delightful winter coffee drink recipes. We also have some suggestions for pairing our coffees with seasonal desserts and we're reprinting a fun recipe that uses coffee as an ingredient (courtesy of the Food Network®).

We hope you enjoy this seasonal issue of *Origin to Cup*®. Best wishes for the holiday season, and may you have a happy and prosperous New Year.

## HOLIDAY COFFEE RECIPES

### Layered Spiced Latte

*To rim glass:* mix cinnamon powder with cane sugar in wide bowl or saucer, or use a bartender's glass rimmer.

- 1 fl. oz. Italia D'Oro® Crème de Cacao Syrup (or Crème de Cacao liqueur)
- 1 fl. oz. Italia D'Oro® Orange Syrup (or orange liqueur)
- Single shot of espresso
- 4 fl. oz. steamed milk and foam
- Cinnamon stick and orange peel/slice for garnish

Coat the rim of a 10-oz. glass with the orange syrup. Dip the rim in the sugar-cinnamon mixture. Pour the cacao syrup and orange syrup into the glass creating two layers. Add espresso, then steamed milk and espresso by pouring slowly and carefully over the back of a spoon to create the third and fourth layers, respectively. Be careful not to mix layers. Garnish with cinnamon stick and orange peel/slice. **(12 fl. oz.)**

### Hot Mocha Mint

- Boyds Coffee® Q-Certified Estate Guatemalan Coffee, brewed strong
- ½ tsp Italia D'Oro® Crème de Menthe Syrup
- 1 tsp Italia D'Oro Chocolate Syrup
- Whipped Cream

Combine coffee and syrups. Garnish with whipped cream, drizzle with more Crème de Menthe Syrup. Serve with a candy cane on the side, or Andes® Chocolate Mint candy. **(8 fl. oz.)**

### Egg Nog Latte

- Single shot of espresso
- 10 fl. oz. steamed egg nog with foam

Pour espresso into mug or cup. Add equal portions steamed egg nog and foam. **(12 fl. oz.)**

*For a sweet flavor twist:* Add 1 fl. oz. Italia D'Oro® Caramel Syrup.

### Did you know...



Coffee is an integral part of *Luciadagen*, or *St. Lucia's Day*, a holiday celebration held on December 13th in homes throughout Scandinavia. The eldest daughter plays the role of *St. Lucia* by preparing and serving baked goods and coffee to her family at sunrise while singing the *St. Lucia* song. Wearing a crown of lighted candles and a long, white robe, *St. Lucia* represents the return of light that will end the long winter nights and serves as a symbol of hope and peace for the Christmas season.

**Boyd's  
Coffee**

# A Holiday Treat Made with Coffee

## Tiramisu (Giada de Laurentiis)\*

- 6 egg yolks
- 3 tablespoons sugar
- 1 pound mascarpone cheese
- 1 ½ cups strong espresso, cooled
- 2 teaspoons dark rum
- 24 packaged ladyfingers
- ½ cup bittersweet chocolate shavings

In a large bowl, using an electric mixer with whisk attachment, beat egg yolks and sugar until thick and pale, about 5 minutes. Add mascarpone cheese and beat until smooth. Add 1 tablespoon of espresso; mix thoroughly.

In a small shallow dish, add remaining espresso and rum. Dip each ladyfinger into espresso for only 5 seconds. Soaking the ladyfingers too long will cause them to fall apart. Place the soaked ladyfinger on the bottom of a 13 by 9 inch baking dish, breaking them in half if necessary in order to fit the bottom.

Spread evenly 1/2 of the mascarpone mixture over the ladyfingers. Arrange another layer of soaked ladyfingers and top with remaining mascarpone mixture.

Cover the tiramisu with plastic wrap; refrigerate for at least 2 hours, up to 8 hours. Before serving, sprinkle with chocolate shavings.

\* *Courtesy of the Food Network®.*

## Pairing Holiday Desserts with the Right Coffee

Matching a superb dessert with the right coffee makes a memorable end to a exceptional holiday meal. For an ideal pairing, match the coffee flavor with the dessert flavor:

- caramelly coffees complement caramelly desserts (Crème Brûlée, butterscotch flavors)
- sweet coffees complement sweet desserts (pecan pie, shortbread)
- acidic coffees complement tart/fruity desserts (key lime pie, cherry pie, lemon tarts).

Here are some suggested Boyds Coffee® pairings with selected holiday desserts:

DESSERT	SUGGESTED COFFEE
<b>Crème Brûlée</b> A rich, caramelly dessert needs a thick, caramelly coffee	Gourmet House or Tuscan Decaffeinated
<b>Figgy Pudding (Bread Puddings)</b> Thick, yet light and sweet	Breakfast Blend or Tuscan Decaffeinated
<b>Pumpkin Pie</b> Hearty and flavorful	100% Organic Rip City Coffee® or Tuscan Decaffeinated
<b>Pecan Pie</b> Nutty, rich	100% Organic Italia D'Oro® or Delizia Decaffeinated
<b>Cheesecake</b> Dairy is best complemented with a dark, rich roast	French No. 6® or Delizia Decaffeinated
<b>Tiramisu</b> Uses espresso in the recipe	Espresso shot made with 100% Organic Italia D'Oro® Coffee or our 1,2,3 Tempo 'Spresso® Pods (regular or decaf)
<b>Fruit Pies (Apple, Cherry, etc.)</b> Tart desserts need acidic coffee	100% Organic Mocha Sumatran, or Q-Certified Estate Costa Rican, or Gourmet Medallion®, or Colombian Decaffeinated
<b>Chocolate Desserts</b> Brownies, Chocolate Pie, Mud Pie, Molten Chocolate Cake, Black Forest Cake, Chocolate Mousse	Blend Caribe, 100% Organic Café Rojas®, 100% Organic Cordillera Naturally Water Decaffeinated

## NEXT MONTH'S TOPIC: YOUR BEVERAGE PURVEYOR IS YOUR PARTNER

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