



YOUR COFFEE & TEA ESSENTIALS

THE ULTIMATE GUIDE

Recipe eBook

Thank You!

— — —

Thank you for subscribing and I hope you enjoy this recipe ebook!

I have compiled together a list of **Hot & Cold Coffee & Tea** recipes for you to experiment with and share with your friends and family.

Regards,
Nick

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Café au Lait

— — —

Café au lait is a delicious French beverage made with equal parts strong hot coffee and steamed milk.

On the sidewalk cafes of Paris, people enjoy this drink with a square of dark chocolate or a flaky, buttery croissant!

The same drink in Spain is called *Café con Leche*.



Continue to next page for the recipe.

Café au Lait

— — —
Prep Time: 5 minutes
Cook Time: 0 minutes
Servings: 1 serving

Ingredients:

- 1 part ($\frac{1}{3}$ cup) hot strong coffee
(preferably French Roast)
- 1 part ($\frac{1}{3}$ cup) steamed milk

Instructions:

1. Brew the coffee using your preferred method. We recommend using a stronger water-to-coffee ratio - 1:15
2. Steam your milk with a special tool or by simply using a mason jar and warming up the milk in the microwave for 30-45 seconds then shaking it to create the foam
3. In a 6oz cup, pour the hot strong coffee, then add the steamed milk
4. Reserve the foam till the end
5. Decorate the foam with a sprinkle of cinnamon, or nutmeg.
6. Bon appétit!



Slow-Cooker Chai

— — —
Chai is a tea drink made by boiling black tea in water, milk and a blend of aromatic herbs & spices.

This tea beverage originated in India, but has gained worldwide popularity due to its warm and delicious flavor!

And it has become a feature drink in many coffee and tea houses.

Continue to next page for the recipe.



Slow-Cooker Chai

— — —
Prep Time: 20 minutes

Cook Time: 8 hours

Servings: 12 servings (3 quarts)

Ingredients:

- 12 slices fresh ginger root
- 3 cinnamon sticks
- 25 whole cloves
- 12 cardamom pods, lightly crushed
- 3 whole peppercorns
- 12 cups of water
- 12 tbsp loose leaf black tea or 12 tea bags
- Sweetened condensed milk to taste

Instructions:

1. Place the first 5 ingredients in a cheesecloth folded in half to double its thickness.
2. Form a ball with the ingredients by gathering the corners of the cheesecloth, then securely tying it with a string.
3. Place the spice bag and water in a slow cooker and cook on low for 8 hours, then discard of the spice bag
4. Add the loose leaf tea, then steep for 3-5 minutes and strain the water to remove the tea leaves
5. Finally, stir in the condensed milk to taste then serve warm!



New Orleans Coffee

— — —
New Orleans is well-known for many unique and delicious foods, including its famous Café Noir!

It has a special chocolate-caramel flavor, a thick consistency, and an intensely black color.

The secret ingredient is chicory, which is a substance made from the dried and roasted roots of bitter perennial herb.

Continue to next page for the recipe.



New Orleans Coffee



Instructions:

1. Step up your drip coffee maker in a way so that you can add the boiling water manually (for most coffee makers, that would be to rotate the brewing basket to the side and placing the pot underneath it).
2. Run some water through the coffee filter to get rid of any paper flavor that could ruin the coffee taste
3. Place the coffee and chicory into the filter in the brewing basket.
4. Boil the water, then add $\frac{1}{2}$ a cup at a time to the coffee grounds and wait for it to drip through, until you used all 4 cups of water.
5. Serve while hot and add sugar &/or milk to taste!

— — —
Prep Time: 5 minutes
Brew Time: 2 minutes
Servings: 4 servings

Ingredients:

- 4 tbsp (20 g) of ground coffee
- 2 tbsp of chicory
- 4 cups of water
- Sugar to taste

Ginger Cardamom Tea

— — —
As we mentioned earlier, chai has become very popular around the world.

This tea beverage can be made with different herbs and spices to create different flavor profiles and complexities.

Ginger Cardamom Tea is one of the most popular because it only requires 2 spices/herbs, it is simple to make and it is delicious!

Continue to next page for the recipe.



Ginger Cardamom Tea



— — —
Prep Time: 5 minutes

Cook Time: 15 minutes

Servings: 2 servings

Ingredients:

- 1 cup water
- ½ tbsp grated fresh ginger
- ¼ tsp ground cardamom
- 2 tbsp loose leaf black tea or 2 tea bags
- ¾ cup of milk
- Sugar or honey to taste

Instructions:

1. In a small saucepan, combine the water, ginger, cardamom, and honey or sugar
2. On medium high heat, bring the mixture to a boil, then reduce heat and simmer for 10 minutes
3. Add the loose leaf tea and steep for 3-5 minutes
4. Strain the liquid to remove the tea leaves and ginger
5. Stir in the milk and enjoy while hot!

Affogato

— — —
The Italian Affogato is the perfect coffee dessert for after dinner!

Affogato means drowned and it features two of Italy's favorite things: gelato drowned in espresso.

You can make it with espresso and vanilla gelato, or strong brewed coffee with vanilla ice cream.

Continue to next page for the recipe.



Affogato



— — —
Prep Time: 5 minutes

Cook Time: 0 minutes

Servings: 1 serving

Ingredients:

- 1 scoop vanilla gelato or ice cream
- ¼ cup of hot espresso or strong brewed coffee
- 1 piece of dark chocolate - grated

Instructions:

1. In a chilled glass or cup, place a scoop of vanilla gelato or ice cream
2. Brew a 2 oz shot of espresso or strong coffee
3. Then slowly pour the shot over the ice cream
4. Garnish with grated dark chocolate
5. Serve with a spoon
6. Enjoy!

Thai Iced Tea

— — —
This tea beverage is traditionally known as *cha yen sai nom* or *cha nom yen*.

While some restaurants in North America might use low-grade powder or syrup to make this drink, this recipe is authentic without any artificial flavors.

It's ok to skip a couple ingredients if you don't have them, but we recommend stocking up on all of them because you will be having this tasty beverage **ALL** the time!

Continue to next page for the recipe.



Thai Iced Tea



— — —
Prep Time: 5 minutes

Steep Time: 5 minutes

Servings: 2 servings

Ingredients:

- 2 tbsp loose leaf (2 tea bags) black tea
- 1 piece star anise
- 2 cardamom pods
- 1 tbsp sweetened condensed milk
- 2 tbsp evaporated milk
- ½ cinnamon stick
- Ground tamarind to taste
- ¼ Tsp almond extract

Instructions:

1. Boil 1 cup of water, then steep the tea, star anise, cardamom, cinnamon, tamarind and almond extract for 5 minutes
2. Strain the tea and discard of the ingredients
3. Stir in the sweetened condensed milk and some sugar to taste, until both are dissolved
4. Add ice to two tall glasses
5. Then pour the tea mixture over the ice, while leaving an inch of space on top
6. Add the evaporated milk to top off the drink
7. Et Voila!

Pumpkin Spice Latte

— — —
Autumn is not the same without a delicious
Pumpkin Spice Latte!

This beverage was made famous by a popular
coffee shop chain, and you can buy it today
from almost any coffee house in North America.

You can dish out a whole lot of money buying
this from shops or you can make one at home
that's just as yummy, if not more!

Continue to next page for the recipe.



Pumpkin Spice Latte

— — —
Prep Time: 10 minutes

Cook Time: 5 minutes

Servings: 1 serving

Ingredients:

- 1 cup milk
- 2 tbsp unsweetened pumpkin puree
- 1 tsp ground cinnamon
- ½ tsp ground ginger
- ¼ tsp ground nutmeg
- ½ tsp vanilla
- ¼ cup of hot espresso/strong coffee

Instructions:

1. Add all the ingredients except the milk in a small saucepan plus add sugar to taste
2. Bring to a simmer on medium low heat, whisking occasionally until everything is dissolved
3. Add the milk to a separate saucepan and heat just enough to warm it up
4. Using a whisk or a special tool, whisk the milk vigorously to create the foam.
5. Add the milk on top of the spice and coffee mixture
6. Then top it off with some sweetened whipped cream and a sprinkle of cinnamon. Enjoy!



Cucumber Mint Iced Green Tea

— — —
Summer is never complete without a fresh glass of iced tea.

And this recipe is one of the best with its refreshing taste and ingredients. Be prepared to receive a lot of compliments when you make this for your guests!

Japanese green tea, peppermint and cucumber are the superstars in this recipe. It is recommended to use Japanese green tea for its fresh and clean taste.

Continue to next page for the recipe.



Cucumber Mint Iced Green Tea



— — —
Prep Time: 20 minutes

Cook Time: 3 hours

Servings: 9 servings

Ingredients:

- 8 tbsp loose leaf Japanese green tea or 8 tea bags
- 8 cups water
- ½ cup cucumber, peeled & pureed
- ¼ cup mint leaves, muddled & chopped
- ¼ cup lemon juice
- Simple syrup or sweetener to taste

Instructions:

1. Heat the water up to 175° F, then steep the tea leaves for 5 minutes, then strain
2. Combine all the ingredients except for the ice in a large bowl or pitcher
3. Cover the bowl or pitcher and chill for 3 hours
4. Strain the mint and cucumber if desired
5. Add ice and some sliced cucumber to each glass
6. Pour the mixture on top
7. Garnish with some more sliced cucumber and mint leaves
8. Enjoy!

Cold Brew Coffee

— — —
Cold brew coffee can be a very refreshing summer beverage and it is easy to make.

Keep in mind cold brew is not the same as iced coffee, because it is brewed in cold or room temperature water and for a longer period of time - about 12 hours. So you need to plan ahead!

This method of brewing gives you a richer & sweeter flavor. It's almost like espresso but without the bitter taste and acidity of hot coffee.

Continue to next page for the recipe.



Cold Brew Coffee



— — —
Prep Time: 15 minutes

Brew Time: 12 hours

Servings: 4 servings

Ingredients:

- 1 cup (82 g) coarse ground coffee
- 4 cups filtered water
- Milk to taste
- Simple syrup to taste

Instructions:

1. Grind the coffee beans to a coarse setting
2. In a pitcher or large jar, add the ground coffee and filtered water, then stir the mixture until the coffee is saturated
3. Cover the pitcher or jar with a lid or plastic wrap & place in the refrigerator for at least 12 hours and up to 24 hours depending on desired strength
4. Use a coffee filter & funnel to filter out the coffee beans
5. Serve over ice, add milk and simple syrup to taste
6. You can store the rest for up to a week in an airtight container in the fridge!

Apple Spiced Tea

— — —
Apple, spice and everything nice!

This drink is sure to make you feel cozy and warm on a cold winter day in front of a beautiful fireplace.

Make sure to share this delicious drink with your family and guests. You will be receiving compliments all day!

Keep this recipe as your little secret.

Continue to next page for the recipe.



Apple Spiced Tea



— — —
Prep Time: 5 minutes

Steep Time: 5 minutes

Servings: 1 serving

Ingredients:

- ½ cup apple cider or juice
- ¼ tsp minced fresh ginger
- 2 whole allspice
- 2 whole cloves
- 1 tbsp loose leaf black tea or 1 tea bag
- ½ cup boiling water
- Brown sugar to taste

Instructions:

1. In a small bowl, combine all ingredients except the brown sugar
2. Stir the mixture a little to saturate the ingredients
3. Cover the bowl
4. Steep for 5 minutes
5. Strain the tea and discard of all the ingredients
6. Add the brown sugar to taste
7. Serve hot and enjoy!

Honey Cardamom Latte

— — —
The first time I had this drink at a coffee shop, I remember being amazed at how delicious it was.

Simple ingredients came together to create a feeling of warmth once you have that first sip.

No special equipment is required and anyone can make it at home for the fraction of the price!



Continue to next page for the recipe.

Honey Cardamom Latte

— — —
Prep Time: 10 minutes

Cook Time: 5 minutes

Servings: 1 serving

Ingredients:

- 1 cup milk
- 4 pods cardamom - crushed
- ½ tsp ground cinnamon
- 1 tsp honey or to taste
- ¼ cup of hot espresso/strong coffee

Instructions:

1. Add the milk, the crushed cardamom pods and honey to a saucepan and heat just enough to warm it up, stirring slowly until the honey is dissolved
2. Strain the milk and throw away the cardamom
3. Using a whisk or a special tool, whisk the milk vigorously to create the foam.
4. In a mug, add the milk on top of the espresso or strong coffee
5. Sprinkle the cinnamon on top of the foam
6. Enjoy!



Tangerine Iced Black Tea

— — —
This sweet citrusy drink is so refreshing on a hot summer day, you will be begging for seconds!

Tangerine and black tea are the main two ingredients, but you can substitute the tangerine with mandarin or orange.

Make sure to make this a few hours in advance as it requires to be chilled before serving.



Continue to next page for the recipe.

Tangerine Iced Black Tea

— — —
Prep Time: 10 minutes

Cook Time: 5 minutes + chilling

Servings: 4 servings

Ingredients:

- 2 cups water
- $\frac{3}{4}$ cup of water
- 4 tbsp loose leaf black tea (or 4 tea bags)
- $\frac{2}{3}$ cup of sugar or to taste
- 2 cups fresh tangerine juice

Instructions:

1. In a small saucepan, boil 2 cups of water.
2. Add boiling water to a bowl and steep tea for 3-5 minutes, then of discard of the tea leaves/bags
3. In a small saucepan, combine $\frac{3}{4}$ cup of water with the sugar and bring to a boil. Stirring constantly until the sugar is dissolved
4. Combine the tea mixture, the sugar syrup and tangerine juice in a large pitcher. Refrigerate until chilled
5. Serve over ice and garnish with tangerine slices



Coffee Frappuccino

— — —
Here's another delicious drink perfect for those hot summer days, made popular by a certain coffee shop chain.

I remember making so many of these drinks when I worked at that coffee shop.

It can be made with many different flavors, but I will share the basic coffee flavored frappuccino.



Continue to next page for the recipe.

Coffee Frappuccino

— — —
Prep Time: 10 minutes

Cook Time: 0 minutes

Servings: 8 servings



Ingredients:

- 3 cups of extra strong coffee
- $\frac{2}{3}$ can sweetened condensed milk
- 1 cup whole milk
- 2 tsp vanilla extract
- 8 cups of ice
- Whipped cream & chocolate drizzle

Instructions:

1. Brew the strong coffee and let it chill in the refrigerator or freezer
2. In a blender, combine the chilled coffee with the remaining ingredients
3. Blend until smooth
4. Serve in chilled glasses
5. Top each glass with whipped cream and chocolate drizzle to taste

Russian Tea

— — —
Due to Russia's cold weather, tea has become known as their national beverage!

Another important aspect of the Russian tea culture is their brewing device known as samovar, which is a symbol of comfort and hospitality.

Russian tea is infused with orange and lemon juice and is very tasty.



Continue to next page for the recipe.

Russian Tea

— — —
Prep Time: 10 minutes

Steep Time: 5 minutes

Servings: 14 servings

Ingredients:

- 2 tsp whole cloves
- 1 cinnamon stick
- 12 cups water
- 6 tbsp loose leaf black tea or 6 tea bags
- 1 ½ cups sugar or to taste
- 1 ½ cups orange juice
- ¼ cup lemon juice

Instructions:

1. Place the first 2 ingredients in a cheesecloth folded in half to double its thickness
2. Form a ball with the ingredients, then securely tie it with a string
3. Place the spice bag and water in a stockpot and bring to a boil
4. Remove from heat then add the tea and steep for 3-5 minutes, then strain the water to remove the tea leaves and spice bag
5. Meanwhile, in a small saucepan, combine the sugar, orange and lemon juice and bring to a boil
6. Finally, stir juice mixture into tea and serve hot



Vietnamese Egg (Custard) Coffee

— — —
This coffee beverage is uniquely sweet and custard-like. It is absolutely delicious!

Egg Coffee sounds a little offsetting, but really it is Custard Coffee because the foam top is pretty much a custard.

This recipe came to fruition due to a shortage in milk. The owner of a Cafe, Giang, created this substitute in the 1940's, which became a hit since then. Hence, why this drink is also known as Giang Egg Coffee!



Continue to next page for the recipe.

Vietnamese Egg Coffee

— — —
Prep Time: 15 minutes

Brew Time: 5 minutes

Servings: 4 servings

Ingredients:

- 2 large egg yolks
- ½ cup sweetened condensed milk
- 1 tsp vanilla extract
- 12 tbsp (60 g) finely ground French roast coffee
- 4 cups hot water
- Sugar to taste
- Optional - cocoa powder

Instructions:

1. Combine the egg yolk and the condensed milk in a bowl and whisk using a hand mixer on high for about 10 minutes
2. Meanwhile, brew the French roast coffee
3. Once done brewing, put aside ½ a cup then divide the remaining coffee between 4 glasses
4. Add sugar to taste
5. Once the custard mixture appears foamy and thick, gently dollop the foam equally between the 4 glasses
6. Top up with the reserved ½ cup of coffee and sprinkle with cocoa powder



Marshmallow Rose Tea

— — —
This drink is elegant, calming and soothing. The perfect drink to have right before going to sleep.

Only made with 4 ingredients, this drink can be enjoyed everyday of the week.

You can even prepare the blend in a larger batch and store the rest in an airtight container somewhere cool, dark and dry, to use later.



Continue to next page for the recipe.

Marshmallow Rose Tea

— — —
Prep Time: 5 minutes

Brew Time: 15 minutes

Servings: 1 serving

Ingredients:

- 3 tbsp organic marshmallow root
- 2 tbsp organic rose buds plus extra for garnish
- 2 tbsp Vana holy Basil
- 1 tbsp organic cinnamon chips

Instructions:

1. Blend all the herbs together in a bowl and set aside
2. If you made extra, then store it for later in an airtight container and somewhere cool, dark and dry.
3. Bring 8 oz of water to a gentle simmer
4. Remove from heat, then add the tea blend
5. Cover and steep for 15 minutes (covering ensures all the oils and benefits don't evaporate)
6. Strain the tea and discard of the herbs
7. Add sweetener to taste
8. Garnish with some rose petals/buds
9. Enjoy!



Boozy Caramel Coffee

— — —
This drink is the perfect spiked coffee drink to have, especially during the holidays with friends!

It is creamy, boozy, decadent, and a tad sweet.

This recipe is a fun twist to the original Irish Coffee, and was created at Haven Rooftop in New York City. Make sure to top it off with a dollop of whipped cream and caramel to taste!



Continue to next page for the recipe.

Boozy Caramel Coffee



— — —
Prep Time: 3 minutes

Brew Time: 5 minutes

Servings: 1 serving

Ingredients:

- 2 tbsp Irish whiskey
- 2 tbsp Irish cream
- 2 tbsp butterscotch schnapps
- 5 tbsp coffee
- Caramel drizzle
- Whipped cream

Instructions:

1. Warm a mug up by filling it up with hot water
2. Let it sit for a few minutes, then throw the water away
3. Pour all the liquors into the mug, then add the coffee and stir to combine
4. Add caramel drizzle to taste
5. Top off the drink with a dollop of whipped cream
6. If desired, drizzle more caramel on top of the whipped cream
7. Be careful not to overdrink. Enjoy!

Vitamin C Iced Herbal Tea

— — —
This is a refreshing drink to have on a sunny summer day, and the best part is its health benefits.

YES! It's possible to have something delicious and good for you at the same time!

A great substitute for vitamin chews, this drink is packed with different vitamins and minerals. You can have it daily for the taste and for all its health benefits!

Continue to next page for the recipe.



Vitamin C Iced Herbal Tea

— — —
Prep Time: 10 minutes

Steep Time: 45 minutes

Servings: 4 servings

Ingredients:

- 4 tbsp rose hips
- 1 tbsp lemongrass
- 1 tbsp cinnamon chips
- 1 tsp hibiscus flowers
- 1 tsp fennel seeds
- ½ tsp lemon peel
- 4 cups filtered water
- Honey or juice for sweetener

Instructions:

1. Combine all the herbs in a bowl. Store any extras in an airtight container & somewhere dry, dark & cool
2. Bring the water to a boil, then remove from heat
3. Add 4 Tbsp of the herb mixture to the hot water, cover and steep for 45 minutes
4. Make sure to cover the bowl so you don't lose the nutritional benefits
5. Strain the tea, sweeten with honey or juice, add ice to preference
6. You can store extra tea in the fridge up to a week
7. Enjoy!



Caramel Macchiato

— — —
There's no need to wait in line to buy one of the most popular drinks of all time. You can now make it at home and for a fraction of the price!

The Caramel Macchiato, again, was made popular by a certain coffee shop and I loved drinking it when I worked there.

Since my departure, I have taken it upon myself to continue the tradition of making this drink and enjoying it. I do not see this tradition ever ending!



Continue to next page for the recipe.

Caramel Macchiato

— — —
Prep Time: 2 minutes

Brew Time: 2 minutes

Servings: 1 serving

Ingredients:

- 1 cup milk
- ½ cup of hot espresso/strong coffee
- 1 Tbsp vanilla syrup or to taste
- Caramel sauce for drizzle

Instructions:

1. Add the milk to a saucepan and heat just enough to warm it up
2. Using a whisk or a special tool, whisk the milk vigorously to create the foam
3. In a warm mug, add the vanilla syrup then the milk, but reserve the foam.
4. Stir the vanilla and milk to combine
5. Add the foam then top it off with the espresso or strong coffee
6. Finally, create a hatch pattern by drizzling the caramel sauce
7. Enjoy!



Matcha Tea Latte

— — —
What is better than a rejuvenating and nutritious matcha tea latte in the morning? NOTHING!

Matcha is a fine powder made from grinding specially grown green tea leaves.

Its health benefits are numerous, but most importantly it contains a catechin called EGCG which is believed to fight cancer, heart disease and type 2 diabetes. Plus it tastes so good!

Continue to next page for the recipe.



Matcha Tea Latte



— — —
Prep Time: 2 minutes

Cook Time: 2 minutes

Servings: 1 serving

Ingredients:

- 1 cup milk
- 1 tsp matcha powder
- 3 tbsp warm water
- 2 tsp of sugar or honey to taste
- Matcha powder for garnish

Instructions:

1. Add the milk to a saucepan and heat just enough to warm it up
2. Using a whisk or a special tool, whisk the milk vigorously to create the foam
3. In a warm mug, add the matcha powder and warm water and stir until fully dissolved
4. Then add the milk and the foam
5. Finally, sprinkle with some matcha powder
6. Enjoy!

The End!

— — —

I hope you enjoyed reading and making all these recipes at home.

There should be enough material to keep you busy for a while! I recommend trying each recipe at least once. You would be surprised to see which ones you prefer the most.

If you are happy with this recipe ebook, then please share my site with your friends and family!

My success is largely due to word of mouth and your amazing reviews.

Thank you,
Nick



YOUR COFFEE & TEA ESSENTIALS

THE ULTIMATE GUIDE

Thank You ♥