



COFFEETAIL
MASTER BOX

Your Coffetail Guide

BY

LAVAZZA

TORINO, ITALIA, 1895



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History

OF THE COCKTAIL



The term 'cocktail' appeared for the first time in 1806, in the Balance and Columbian Repository. It gave it the following definition: "The Cocktail is a stimulating drink composed of spirits of various types, sugar, water and bitters."

The etymology of the term cocktail, although uncertain, seems to derive from the English terms '*cock*' (rooster) and '*tail*'. And from the drink of the same name consumed in the English countryside during the 15th century, which was inspired by the colours of a fighting cock's tail.

Another hypothesis is that it derives from the French term '*coquetier*', an egg container that was used in New Orleans to serve liqueur during the 19th century.

Today, a cocktail means a drink created through the proportionate and balanced mixing of different alcoholic and on-alcoholic ingredients, with aromas. Its preparation may involve the use of specific techniques or tools - such as the shaker. If well made, the cocktail must have a balanced structure, aroma, and colour.

There are endless cocktail recipes, but a select few have become real classics worldwide. This notoriety is partly due to illustrious celebrities who've been associated with their favourite tipple.

Ordering a Martini cocktail gives off serious 007 vibes, and the addition of "shaken, not stirred" is spontaneous.



Coffee cocktails

THE PERFECT PARTNER



The clear tone and intense body of Lavazza Espresso Italiano Classico makes it the perfect ingredient for innovative cocktails.

Whether it's a classic coffee-based cocktail, or an innovative new recipe.

Here we bring you a selection of Lavazza Coffeetails. So, you can try your hand at unique taste experiences, with an Italian flair.

Prepare Espresso Italiano Classico with your espresso machine, or with the Lavazza Carmencita Moka pot for the ultimate taste experience.



Carmencita

MOKA POT

The Moka pot was designed by Alfonso Bialetti in 1933, and it soon became an Italian icon throughout the world. Since then, the Italian coffee industry has designed various models of coffee makers.

The iconic Lavazza Carmencita was designed by the Italian designer Marco Zanuso in 1979, and it was inspired by the star of the Carosello TV show.

The new Carmencita Black combines aluminium materials with soft-touch details, for an easy and comfortable grip. It represents the simplicity and captivating beauty of Italian design at its best.

PERFECT PREPARATION

Fill the water boiler up to the valve.

Fill the filter and level the coffee by tapping it on a flat surface.

Place the Moka pot on the heat source.

Stir the coffee before serving.



Espresso Italiano

CLASSICO

Lavazza Espresso Italiano is a selection of blends, from mild to bold. So, you can enjoy your coffee as Italians do, using your favourite brewing method.

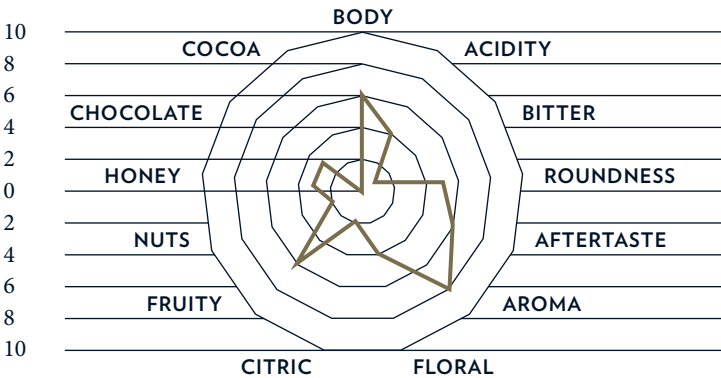
Espresso Italiano Classico is sweet and delicate, with fruity notes and a velvety body. Thanks to these characteristics, it's the perfect ingredient to prepare a bitter-sweet coffee cocktail with a pleasant and persistent aftertaste.

COMPOSITION: 100% arabica

INTENSITY: 5/10

NOTES: fruity

ROASTING: medium





The tools

OF THE TRADE

Shaker

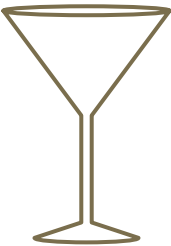
TOOL



The cocktail shaker is used to mix the ingredients when preparing cocktails. For a shaken cocktail, put the ingredients with ice into the shaker and shake vigorously for between 5 and 20 seconds.

Martini Glass

GLASS



The Martini glass is the symbolic glass of 'short drink' cocktails. With its inverted conical shape, the Martini glass is ideal for serving iced cocktails. The stem allows you to hold the glass without warming the temperature of the drink. The origin of its name is credited to an Italian bartender who was the first to prepare a Martini cocktail in this design of glass for John D. Rockefeller in London, 1912.



The tools

OF THE TRADE

Jigger

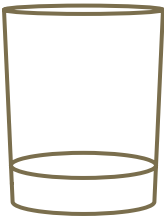
TOOL



The jigger is a cocktail measuring tool that was introduced in the United States as a standard method for cocktail preparation. It's generally made of stainless steel and comes in several sizes, which always have two measures. The typical double funnel shape allows the bartender to incorporate different doses of the drink's ingredients.

Old Fashioned

GLASS



The short tumbler, also known as an Old Fashioned glass, is a sturdy cylindrical glass that's mainly used in the preparation of cocktails on the rocks - with plenty of ice. These cocktails generally use few ingredients and a moderate alcohol content and include classics, such as the Americano, the Negroni and the White Russian.

Muddler

TOOL

A cocktail muddler is like a pestle, and you use it to lightly mash (or 'muddle') the fruit, herbs, and spices in a cocktail recipe. A muddler releases the essence from the fresh ingredients, infusing your drink with just the right balance of flavours.



The secrets

OF THE SHAKER

Put plenty of ice cubes
in the shaker and let it cool.

Drain the water that
forms in the meantime.

Pour the ingredients into the shaker,
starting with the alcohol.
Always keep syrups and hot ingredients for last.

Close the shaker with
the strainer and cap.

Hold the shaker firmly with 2 hands
just above your shoulder, and at an angle.
Shake it vigorously for a few seconds while tracing
an oval trajectory from right to left.

When condensation forms on the outside
of the shaker, the drink is ready.

Remove the shaker cap and pour the cocktail
through the strainer into a chilled Martini glass.



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Recipes



1895 Vermouth

MARTINI GLASS



DRINK TIME
APERITIF

THE INGREDIENTS

15 ml (1/2 oz)	Lavazza Espresso Italiano Classico
20 ml (2/3 oz)	Vodka
40 ml (1 1/3 oz)	White Vermouth
1 dash	Vanilla syrup
1	Lemon zest

THE PREPARATION

Put 6-8 ice cubes in the shaker.

Cool well and remove the water that has formed.

Using the jigger, measure the Vodka and the Vermouth, and pour them into the shaker.

Add the vanilla syrup and hot coffee.

Close the shaker and shake vigorously for 10 seconds.

Remove the shaker cap and pour into a cold Martini glass.

Complete the preparation by rimming the glass with lemon zest, before squeezing it onto the drink.



Espresso Amalfi

MARTINI GLASS



DRINK TIME
APERITIF

THE INGREDIENTS

15 ml ($\frac{1}{2}$ oz)	Lavazza Espresso Italiano Classico
30 ml (1 oz)	Gin
20 ml ($\frac{2}{3}$ oz)	Limoncello
1 tsp.	Sugar
	Splash of Tonic water

THE PREPARATION

Put 6-8 ice cubes in the shaker.

Cool well and remove the water that has formed.

Using the jigger, measure the Gin and the Limoncello, and pour them into the shaker.

Add the hot coffee, previously sweetened and mixed.

Close the shaker and shake vigorously for 10 seconds.

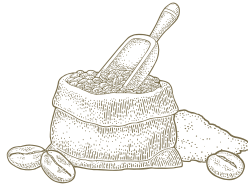
Remove the shaker cap and pour into a cold Martini glass.

Complete the preparation by adding a splash of Tonic water.



Espresso Martini

MARTINI GLASS



DRINK TIME
EVENING

THE INGREDIENTS

30 ml (1 oz)	Lavazza Espresso Italiano Classico
30 ml (1 oz)	Vodka
20 ml (² / ₃ oz)	Coffee liqueur
1 tsp.	Sugar

THE PREPARATION

Put 6-8 ice cubes in the shaker.

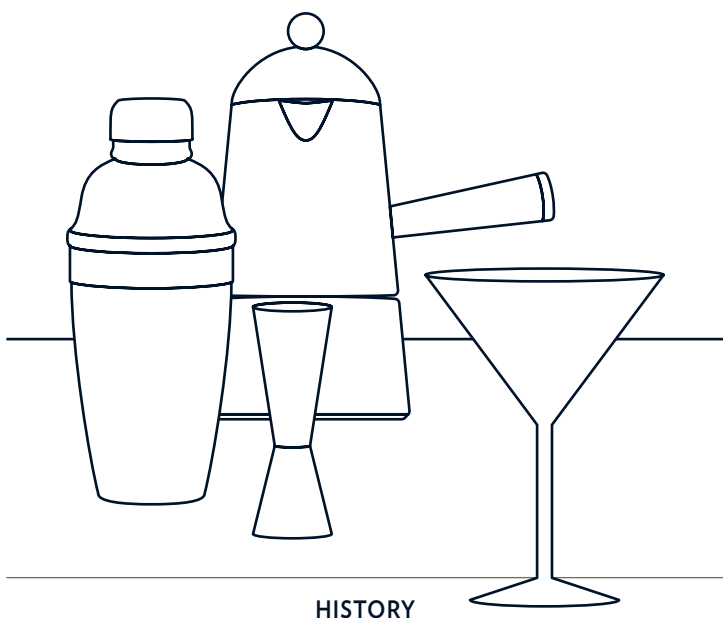
Cool well and remove the water that has formed.

Using the jigger, measure the Vodka and the Coffee liqueur, and pour them into the shaker.

Add the hot coffee, previously sweetened and stirred.

Close the shaker and shake vigorously for 10 seconds.

Remove the shaker cap and pour into a cold Martini glass.



The famous Espresso Martini was first served in the late 1980s at Fred's Club in London by Dick Bradsell. He was considered one of the most influential bartenders of the modern era.

It all began when a model approached him asking for: "something to wake me up and f**k me up." Dick's response was to combine vodka, espresso, coffee liqueur and sugar, and shake it all together - creating a velvety drink with a bitter-sweet finish. He served it in an elegant Martini glass, which gave this new cocktail its name - along with the unequivocal aromatic imprint given by Espresso coffee.

The Espresso Martini - with its unmistakable crema given by the oils of the shaken coffee - first conquered the English jet-set and later become a must-have in the best American bars around the world.

Cheers Dick!



Caballero

MARTINI GLASS



DRINK TIME
EVENING

THE INGREDIENTS

30 ml (1 oz)	Lavazza Espresso Italiano Classico
30 ml (1 oz)	Amaretto liqueur
20 ml ($\frac{2}{3}$ oz)	Double cream (previously shaken)
	Light dusting of bitter cocoa

THE PREPARATION

Put 6-8 ice cubes in the shaker.

Cool well and remove
the water that has formed.

Using the jigger, measure
the Amaretto liqueur and
pour it into the shaker.

Add the hot coffee.

Close the shaker and shake
vigorously for 10 seconds.

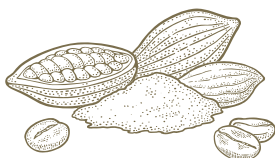
Remove the shaker cap and pour
into a cold Martini glass.

Complete the preparation
by spooning the double cream
onto the surface.
Then add a light dusting of bitter
cocoa.



Carmencita

MARTINI GLASS



DRINK TIME
EVENING

THE INGREDIENTS

30 ml (1 oz)	Lavazza Espresso Italiano Classico
20 ml (² / ₃ oz)	Scotch Whisky
20 ml (² / ₃ oz)	Crème de Cacao White liqueur
10 ml (¹ / ₃ oz)	Double cream
1 tsp.	Sugar
	Freshly grated nutmeg

THE PREPARATION

Put 6-8 ice cubes in the shaker.

Cool well and remove
the water that has formed.

Using the jigger, measure the
Whisky and the Crème de
Cacao and pour them into the
shaker.

Add the double cream and the
hot coffee, previously sweetened
and mixed.

Close the shaker and shake
vigorously for 10 seconds.

Remove the shaker cap and pour
into a cold Martini glass.

Complete the preparation
with a light grating
of nutmeg.



Coffee Negroni

OLD FASHIONED



DRINK TIME
APERITIF

THE INGREDIENTS

15 ml ($\frac{1}{2}$ oz)	Lavazza Espresso Italiano Classico
20 ml ($\frac{2}{3}$ oz)	Dry Gin
20 ml ($\frac{2}{3}$ oz)	Campari Bitter
20 ml ($\frac{2}{3}$ oz)	Red Vermouth
1	Orange zest

THE PREPARATION

Fill the tumbler with ice cubes.

Measure the Gin, Bitter Campari and Vermouth with the jigger and then pour them over the ice.

Stir, and then add the coffee to the surface.

Finish with a sprinkling of ground coffee and zest of an orange.



Coffee Spritz

OLD FASHIONED



DRINK TIME
APERITIF

THE INGREDIENTS

20 ml ($\frac{2}{3}$ oz)	Lavazza Espresso Italiano Classico
40 ml (1 $\frac{1}{3}$ oz)	Aperol
20 ml ($\frac{2}{3}$ oz)	Soda
1 tsp.	Sugar
1	Orange zest
$\frac{1}{2}$	Slice of orange

THE PREPARATION

Fill the tumbler with ice cubes.

Measure the Aperol with the jigger and pour it over the ice.

Add the soda and stir.

Pour the coffee, previously sweetened, onto the surface.

Complete with the zest and half a slice of orange.



Lavazza Mojito

OLD FASHIONED



THE INGREDIENTS

15 ml (1/2 oz)	Lavazza Espresso Italiano Classico
40 ml (1 1/3 oz)	Rum
1/2	Lime
2 tsp.	Brown sugar
	Fresh mint
	Splash of soda

THE PREPARATION

Cut the lime into cubes and put it in the tumbler.

Add 1 sprig of fresh mint and the brown sugar.

Pound everything using a muddler.

Fill the tumbler with crushed ice.

Measure the Rum with the jigger. Pour it over the ice and mix with a teaspoon.

Add the coffee to the surface and complete with a splash of soda.

Finally, garnish with a fresh mint bud.



Basil Caipimoka

OLD FASHIONED



THE INGREDIENTS

THE PREPARATION

15 ml (1/2 oz)	Lavazza Espresso Italiano Classico
30 ml (1 oz)	Vodka
1/8	Lemon
2 tsp.	White sugar
	Fresh basil
	Splash of soda

Cut the lemon into cubes and put it in the tumbler.

Add 2-3 basil leaves and the sugar.

Pound everything using a muddler.

Fill the tumbler with crushed ice.

Measure the Vodka with the jigger. Pour it over the ice and mix with a teaspoon.

Add the coffee to the surface and complete with a splash of soda.

Finally, garnish with a bud of basil.



White Russian

OLD FASHIONED



DRINK TIME
EVENING



THE INGREDIENTS

THE PREPARATION

30 ml (1 oz)	Lavazza Espresso Italiano Classico
30 ml (1 oz)	Vodka
10 ml ($\frac{1}{3}$ oz)	Coffee liqueur
20 ml ($\frac{2}{3}$ oz)	Double cream (previously shaken)
1 tbs.	Sugar
	Ground coffee

Fill the tumbler with ice cubes.

Measure the Vodka with the jigger and pour it over the ice.

Add the coffee, previously sweetened, and stir.

Complete the preparation by spooning the double cream on the surface and adding a sprinkling of ground coffee.

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