

R E C I P E B O O K





classics

Espresso illy
Espresso illy decaffeinato
Espresso illy ristretto
Espresso illy lungo
Espresso illy doppio
Espresso illy gocciato
Espresso illy all'americana
Caffè filtro
Macchiato freddo
Macchiato caldo
Cappuccino
Latte macchiato



hot specials

Caffelatte
Capo triestino
Caffè viennese
Cappuccino viennese
Mugaccino
Espresso corretto
Marocchino caldo
Coccola al caffè
Onda al cioccolato
Neve fondente
Dolce fondente
Half&half winter



cold specials

Espresso freddo
Espresso shakerato
Espresso greco
Cappuccino freddo
Cappuccino greco
Frappè al caffè
Marocchino freddo
Espresso tiramisù
Half&half summer
Leggero fondente
Affogato



cocktails

Amore
Delizia al caffè
Giamaicano
illy's irish coffee
Keoke
Messicano
Angelo nero
Beatrice
Coffee time
Joyce
Spirito di panna
Vodka espresso



illycrema

illycrema
Duetto
Trio
Granella
Ambra



illy issimo

Aria
Nuvola
Almond
Latte frappè
Shot



classics

The tradition of illy espresso
and its countless variations
on the theme.

Caffè filtro - drip

INGREDIENTS:

Filter formula, according to the roasting:

ICN (Medium roasting) = 45g/L

ICS (Dark roasting) = 40g/L

IDN (decaffeinated) = 40g/L

EQUIPMENT:

filter coffee machine

PREPARATION:

- 1 Calculate the grams to use according to the amount of gallons to be delivered
- 2 Enter the amount of ground coffee in filter paper inside the basket
- 3 Operate the actuator button and wait for the full percolation of the coffee
- 4 Serving a volume of about 250mls in the mug (do not fill to the brim)

ATTENTION:

- The preparation can be made with 250grs can with ground coffee filter or by the 3kgs tin, to grind
- To adjust the correct grind, when used with 3kgs tin, contact your sales force illycaffè

NOTE:



Maximum storage of filter coffee preparation:
- 20 minutes, if prepared in the open and heated plates jugs
- 1h30min, if stored in closed containers (self-insulated) as airpot or TF servers.



SERVICE



mug cup
cod.2705

cappuccino saucer
cod.2701

Ombra spoon
cod.2368

TAKE-AWAY SERVICE



take-away cup 10 oz
cod.4604

take-away lid 10 oz
cod.5748

take-away spoon
cod.1027

Cappuccino

INGREDIENTS:

20-25ml illy espresso
85ml fresh frothed whole milk

EQUIPMENT:

illy milk frother

PREPARATION:

- 1 Prepare the illy espresso in the cappuccino cup
- 2 Use the steam produced by the espresso machine to froth up the fresh milk
- 3 Pour the frothed milk into the illy espresso to get a frothed but not too white surface

VARIATION

If the customer wishes so, before pouring the frothed milk into the cappuccino, sprinkle a little sugar-free cocoa powder on top.



SERVICE



Cappuccino cup (170 ml)
cod.2703

Cappuccino saucer
cod.2701

Ombra spoon
cod.2368

TAKE-AWAY SERVICE



Take-away cup (6 oz)
cod.5521

Take-away lid (6 oz)
cod.4689

Take-away spoon
cod.1027

Decaf espresso

INGREDIENTS:

20-25ml illy decaffeinated espresso

PREPARATION:

- 1 Grind the coffee beans (7-7.5 grams) with the ILLY on demand coffee grinder
- 2 Brew the illy decaf espresso - according to the desired volume - for no more than 30 seconds

VARIATION

To answer the market needs and demands, illy decaf is available in several different versions

- 3kg tins to be used with a bigger grinder-dispenser (a 3kg grinder-dispenser is usually used)
- 250gr bean cans to be used with the on demand grinder
- 250gr cans ground coffee
- Iperespresso capsules to be used with the iperespresso machines

NOTE:

To keep aromas intact, put only a few beans inside the grinder and then seal the 250 g can



SERVICE



espresso
decaf cup
cod.2723

espresso
saucer
cod.2707

Ombra
spoon
cod.2368

TAKE-AWAY SERVICE



take-away
cup (4 oz)
cod.5520

take-away
lid (4 oz)
cod.5746

take-away
spoon
cod.1027

Espresso

INGREDIENTS:

20-25ml illy espresso

PREPARATION:

- 1 Take 7gr (to a maximum of 7.5gr) ground coffee from the grinder-dispenser. To have the right amount of coffee the dosing star must be fully covered with coffee powder
- 2 With a hand tamper apply pressure of about 20 kg from top to bottom, give it a quarter turn in one direction (remember to put the filter holder on the counter)
- 3 20ml is the ideal volume for the dark roast espresso, whereas 25ml is ideal for the medium roast
- 4 The right volume must be achieved in no more than 30 seconds

GRIND

- if you get the right volume in less than 30 seconds (around 25 seconds), then change the setting by turning the metal ring of the grinder-dispenser towards the word "FINE"
- if you get the right volume in more than 30 seconds (around 35 seconds), then change the setting by turning the metal ring of the grinder-dispenser towards the word "GROSSO"/ "COARSE"

NOTE:

30 seconds time to brew an espresso guarantees a good balance from the aromatic profile point of view, as well as a persistent crema (hazel-coloured foam with dark tiger stripes)



SERVICE



espresso
cup
cod.2701

espresso
saucer
cod.2707

Ombra
spoon
cod.2368

TAKE-AWAY SERVICE



take-away
cup (4 oz)
cod.5520

take-away
lid (4 oz)
cod.5746

take-away
spoon
cod.1027

Espresso americano

INGREDIENTS:

20-25 ml illy espresso

Hot water (better if water is heated with the steam wand, rather than using from the boiler)

EQUIPMENT:

steel jug (100 ml)

PREPARATION:

- 1 Brew 1 illy espresso in the cappuccino cup
- 2 Serve the illy espresso along with a jug of hot water

VARIATION

Ask the customer how much water he prefers, then add the hot water directly into his cup



SERVICE



cappuccino cup
cod.2703

cappuccino saucer
cod.2707

Ombra spoon
cod.2368

TAKE-AWAY SERVICE



take-away cup (6 oz)
cod.5521

take-away lid (6 oz)
cod.4689

take-away spoon
cod.1027

Double espresso

INGREDIENTS:

40-50 ml illy espresso

.....

PREPARATION:

- 1 Brew 2 illy espressos in the double espresso cup or cappuccino cup



SERVICE



double
espresso cup
cod.2704

cappuccino
cup
cod.2703

espresso
saucer
cod.2707

Ombra
spoon
cod.2368

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521

take-away
lid (6 oz)
cod.4689

take-away
spoon
cod.1027

Espresso gocciato

INGREDIENTS:

20-25 ml illy espresso
10 ml fresh frothed whole milk

EQUIPMENT:

illy milk frother

PREPARATION:

- 1 Brew 1 illy espresso in its cup
- 2 Use the steam produced by the espresso machine to froth up the fresh milk
- 3 Pour a dash of frothed milk on top of it



SERVICE



espresso
cup 60 ml
cod.2701

espresso
saucer
cod.2707

Ombra
spoon
cod.2368

TAKE-AWAY SERVICE



take-away
cup (4 oz)
cod.5520

take-away
lid (4 oz)
cod.5746

take-away
spoon
cod.1027

Espresso lungo

INGREDIENTS:

25-30 ml illy long espresso

.....

PREPARATION:

- 1 You must extend the extraction process by no more than 35 seconds and increase the regular volume by as much as 5 millimetres to create a long espresso
 - dark roast (25ml)
 - medium roast (30ml)

VARIATION:

To increase the volume by more than 5 millimeters, do not continue to extend the extraction process. Instead, add a small amount of hot water to the espresso. Water should be heated with the steam from the espresso machine as using water from the boiler or any other source is not advised.

NOTE:

- to brew the perfect long espresso, all you have to do is change the grinding.
- do not push the button for a second time once the machine has stopped.
- Increasing the extraction time by more than 35 seconds will result in a poorer quality espresso with weaker flavour, thin foam, and far less aroma.



SERVICE



espresso cup (60ml)
cod.2701

espresso saucer
cod.2707

Ombra spoon
cod.2368

TAKE-AWAY SERVICE



take-away glass (4 oz)
cod.5520

take-away lid (4 oz)
cod.5746

take-away spoon
cod.1027

Espresso with hot milk

INGREDIENTS:

20-25 ml illy espresso
28 ml of fresh frothed whole milk

EQUIPMENT:

illy milk frother

PREPARATION:

- 1 Brew 1 illy espresso in its cup
- 2 Use the steam produced by the espresso machine to froth up the fresh milk
- 3 Pour the frothed milk on top of the illy espresso, filling the cup almost to the brim



SERVICE



espresso cup
(60 ml)
cod.2701

espresso
saucer
cod.2707

Ombra
spoon
cod.2368

TAKE-AWAY SERVICE



take-away
cup (4 oz)
cod.5520

take-away
lid (4 oz)
cod.5746

take-away
spoon
cod.1027

Espresso with cold milk

INGREDIENTS:

20-25 ml illy espresso
Cold milk (whole or skimmed)

EQUIPMENT:

illy milk jug

PREPARATION:

- 1 Brew 1 illy espresso in its cup
- 2 Fill the illy milk jug with cold milk
- 3 Serve the illy espresso along with the milk jug so that the customer can add the amount of milk he wishes



SERVICE



espresso cup (60 ml)
cod.2701

espresso saucer
cod.2707

Ombra spoon
cod.2368

TAKE-AWAY SERVICE



take-away cup (4 oz)
cod.5520

take-away lid (4 oz)
cod.5746

take-away spoon
cod.1027

Espresso ristretto

INGREDIENTS:

20-25 ml illy espresso

.....

PREPARATION:

- 1 Ristretto is obtained by extracting the illy espresso for a shorter time (minimum: up to 25 seconds), and by decreasing the volume by as much as 5 ml:
 - dark roast (15ml)
 - medium roast (20ml)

NOTE:

- to brew the perfect espresso RISTRETTO, all you have to do is change the grind setting
- dramatically decreasing the "extraction time" will result in a poorer quality espresso with weaker flavour, thin foam, and far less aroma



SERVICE



espresso cup (60 ml)
cod.2701

espresso saucer
cod.2707

Ombra spoon
cod.2368

TAKE-AWAY SERVICE



take-away cup (8 oz)
cod.2701

take-away lid (8 oz)
cod.2701

take-away spoon
cod.1027

Latte macchiato

INGREDIENTS:

20-25 ml espresso illy
90 ml of fresh frothed whole milk

EQUIPMENT:

Ceramic jug (60ml)
illy milk frother

PREPARATION:

- 1 Brew 1 illy espresso directly in the 60 ml ceramic jug or in the cup
- 2 Use the steam produced by the espresso machine to froth up the fresh milk
- 3 Pour the frothed milk into the 150 ml glass, leaving it not completely full
- 4 Serve the glass of milk along with the illy espresso so that the customer can add the amount of milk he wishes

VARIATION:

Ask the customer how much water he prefers, then add the hot water directly into his cup



SERVICE



illyfreddo
glass
(150 ml)
cod.7343

cappuccino
saucer
cod.2707

Ombra
spoon
cod.2368

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521

take-away
lid (6 oz)
cod.4689

take-away
spoon
cod.1027



hot specials

The warmth arising from the wise combination of espresso, milk, chocolate and whipped cream.
All blended with a good dose of passion.

Caffelatte

INGREDIENTS:

20-25 ml illy espresso
120 ml of fresh frothed whole milk

EQUIPMENT:

illy milk frother

PREPARATION:

- 1 Brew 1 illy espresso directly in the illyfreddo glass (150ml) or in the cup
- 2 Use the steam produced by the espresso machine to froth up the fresh milk, but this time it should not look too thick.
- 3 Pour the froth on the top of your illy espresso and serve in a 150 ml glass

VARIATION:

You may prepare a larger version of the illyfreddo (250 ml), doubling the amount of espresso illy (40-50ml) and adding more frothed milk (140ml)



SERVICE				TAKE-AWAY SERVICE										
	/		+		+		/		+		/		+	
illyfreddo glass (150 ml) cod.7343		illyfreddo glass (250 ml) cod.2936		cappuccino saucer cod.2707		take-away cup (6 oz) cod.5521		take-away cup (10 oz) cod.4604		take-away lid (6 oz) cod.4689		take-away lid (10 oz) cod.5748		take-away spoon cod.1027

Capo triestino

INGREDIENTS:

20-25 ml illy espresso
33 ml fresh frothed whole milk

EQUIPMENT:

illy milk frother

PREPARATION:

- 1 Brew 1 illy espresso in the 60 ml glass
- 2 Use the steam of the machine to froth up the fresh milk
- 3 Pour the frothed milk on top of the illy espresso, filling the glass to the brim



SERVICE



60 ml glass
cod. 2701

espresso
saucer
cod.2707

Ombra
spoon
cod.2368

TAKE-AWAY SERVICE



take-away
cup (4 oz)
cod.5520

take-away
lid (4 oz)
cod.4689

take-away
spoon
cod.1027

Cappuccino viennese

INGREDIENTS:

20-25 ml illy espresso
45 ml fresh frothed whole milk
Whipped cream
Sugar-free Cocoa powder

EQUIPMENT:

illy milk frother

PREPARATION:

- 1 Brew 1 illy espresso in the cappuccino cup
- 2 Use the steam of the espresso machine to froth up the fresh milk
- 3 Pour the frothed milk on top of your illy cappuccino, filling it just over half way
- 4 Add whipped cream on top in a circular motion
- 5 Finish off with a sprinkle of cocoa powder



SERVICE



cappuccino
cup
cod. 2701

cappuccino
saucerr
cod.2707

Ombra
spoon
cod.2368

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521

take-away
lid (6 oz)
cod.4689

take-away
spoon
cod.1027

Coccola al caffè

INGREDIENTS:

20-25 ml illy espresso
10-15 ml coconut milk
5 ml liquid sugar
Whipped cream
Star anise powder (or if you prefer, add freshly-ground aniseed)

EQUIPMENT:

illy milk frother

PREPARATION:

- 1 Brew 1 illy espresso in the 60 ml glass
- 2 Slightly warm the coconut milk with the steam from the espresso machine (if needed add a small amount of liquid sugar)
- 3 Pour the warm coconut milk (the amount varies from 10 to 15ml) on top of your illy espresso
- 4 Finish off with whipped cream and a sprinkle of star anise

VARIATION

- If you do not have star anise you can use a bit of cinnamon powder (or freshly-ground cinnamon, if you prefer)
- Spice can be left out of this recipe, if the customer wishes so



SERVICE



60 ml glass
cod. 2701

espresso
saucer
cod.2707

Ombra
spoon
cod.2368

TAKE-AWAY SERVICE



take-away
cup (4 oz)
cod.5520

take-away
lid (4 oz)
cod.4689

take-away
spoon
cod.1027

Dolce fondente

INGREDIENTS:

20-25 ml illy espresso
40 ml fresh whole milk
10 ml liquid sugar
Sugar free cocoa powder
Sponge finger
30 ml cold frothed skimmed milk
Cinnamon powder

EQUIPMENT:

measuring cup for cocktails
illy milk frother
professional mixer

PREPARATION:

- 1 Put the following ingredients in the mixer (don't forget to keep the steam nozzle near the surface)
 - 10ml liquid sugar
 - 40ml fresh whole milk
 - cocoa powder (sprinkle it all over the milk)
- 2 Brew 1 illy espresso
- 3 Put the following hot ingredients in a blender jar and then mix until smooth and creamy:
 - the contents of the jug
 - 1/2 crumbled sponge finger
 - 1 illy espresso
- 4 Pour into the illyfreddo glass (150ml), filling it up to the lower side of the illy logo
- 5 Pour the cold frothed milk (use the same blender/mixer jar to froth the cold milk up)
- 6 Finish off with a sprinkle of cinnamon



SERVICE



illyfreddo
glass
(150 ml)
cod.7343

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521

take-away
lid (6 oz)
cod.4689

Viennese coffee

INGREDIENTS:

40-50 ml illy espresso
Whipped cream

PREPARATION:

- 1 Brew 2 espressos in the cappuccino cup
- 2 Add whipped cream on top in a circular motion



SERVICE



cappuccino
cup
cod. 2701

cappuccino
saucerr
and glass
cod.2707

Ombra
spoon
cod.2368

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521

take-away
lid (6 oz)
cod.4689

take-away
spoon
cod.1027

Espresso corretto

INGREDIENTS:

20-25 ml illy espresso

15-20 ml liquor (grappa, Sambuca, brandy, whisky cream...)

PREPARATION:

- 1 Brew 1 illy espresso in the cup
- 2 Add a shot of liquor to the illy espresso, after requesting the customer's choice of liquor.

VARIATION:

It's possible to serve the espresso along with a small glass of liquor (if the customer wishes, pour the shot of liquor directly from the bottle)



SERVICE



espresso cup (60 ml)
cod. 2701

espresso saucer
cod.2707

Ombra spoon
cod.2368

TAKE-AWAY SERVICE



take-away cup (4 oz)
cod.5520

take-away lid (4 oz)
cod.4689

take-away spoon
cod.1027

Half & half winter

INGREDIENTS:

20-25 ml illy espresso
60-70 ml hot chocolate
5-30 ml liquid sugar
Ice cubes

EQUIPMENT:

illy milk frother
measuring cup for cocktails
professional mixer
strainer

PREPARATION:

- 1 Prepare the hot chocolate in a jar, adding water or fresh whole milk and if needed a bit of liquid sugar
- 2 Brew 1 illy espresso in the cup
- 3 Pour the following ingredients into the blender/ mixer jar
 - from 2 to 4 ice cubes (if needed, crush them)
 - 5-10 ml of liquid sugar
 - 1 illy espresso
- 4 Blend until smooth and creamy
- 5 Pour the hot chocolate (60-70ml) into the 150 ml illyfreddo glass
- 6 Pour the coffee cream on top of the hot chocolate, being careful to strain the ice



SERVICE



illyfreddo
glass
(150 ml)
cod.7343

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521

take-away
lid (6 oz)
cod.4689

Marocchino caldo

INGREDIENTS:

20-25 ml illy espresso
25 ml fresh frothed whole milk
10-15 ml hot chocolate
Cocoa powder

EQUIPMENT:

illy milk frother

PREPARATION:

- 1 Prepare the hot chocolate and then pour 10-15 ml of it into the illy glass (60ml)
- 2 Brew the illy espresso directly in the glass (on top of the chocolate)
- 3 Sprinkle cocoa powder all over the illy espresso
- 4 Fill the glass and then add the hot frothed milk (use the steam from the espresso machine to froth the fresh milk up)



SERVICE



60 ml glass
cod. 2701

espresso
saucer
cod.2707

Ombra
spoon
cod.2368

TAKE-AWAY SERVICE



take-away
cup (4 oz)
cod.5520

take-away
lid (4 oz)
cod.4689

take-away
spoon
cod.1027

Mugaccino

INGREDIENTS:

40-50 ml illy espresso
150 ml fresh frothed whole milk

EQUIPMENT:

illy milk frother

PREPARATION:

- 1 Brew two illy espressos directly in the mug
- 2 Use the steam from the espresso machine to froth up the fresh milk.
- 3 Pour the frothed milk over the double espresso (leave a space of about 3mm between foam and rim)



SERVICE



mug
300 ml
cod. 2701

cappuccino
saucer
cod.2707

Ombra
spoon
cod.2368

TAKE-AWAY SERVICE



take-away
cup (10 oz)
cod.4604

take-away
lid (10 oz)
cod.5748

take-away
spoon
cod.1027

Neve fondente

INGREDIENTS:

20-25 ml illy espresso
60 ml fresh whole milk
10 ml liquid sugar
Cocoa powder
30 ml cold frothed skimmed milk

EQUIPMENT:

illy milk frother
professional mixer

PREPARATION:

- 1 Brew 1 illy espresso in its cup
- 2 With the steam from the espresso machine (keep the nozzle near the surface), heat the following ingredients in the jar:
 - 10ml cane sugar
 - 60ml fresh whole milk
 - cocoa powder (sprinkle all over the milk)
- 3 After heating the ingredients in the jug, add the illy espresso with a circular motion
- 4 Pour all the ingredients into the illyfreddo glass (150ml)
- 5 Pour the fresh frothed milk (cold skimmed milk which you previously frothed in the mixer)
- 6 Finish off with a sprinkle of cocoa



SERVICE	TAKE-AWAY SERVICE
	
illyfreddo glass (150 ml) cod.7343	take-away cup (6 oz) cod.5521 take-away lid (6 oz) cod.4689

Onda al cioccolato

INGREDIENTS:

20-25 ml illy espresso
15-20 ml hot chocolate
20 ml cold frothed skimmed milk

EQUIPMENT:

illy milk jug
professional mixer

PREPARATION:

- 1 Prepare the hot chocolate and then pour 15-20 ml of it into the illy glass (60ml)
- 2 Brew 1 illy espresso directly in the glass on top of the hot chocolate
- 3 Pour the cold frothed skimmed milk which you previously frothed in the mixer jar



SERVICE



60 ml glass
cod. 2701

espresso
saucer
cod.2707

Ombra
spoon
cod.2368

TAKE-AWAY SERVICE



take-away
cup (4 oz)
cod.5520

take-away
lid (4 oz)
cod.4689

take-away
spoon
cod.1027

cold specials

Seducing with freshness, without giving up
the unmistakable 100% Arabica aroma.

Cold recipes that can break the ice.

Affogato

INGREDIENTS:

20-25 ml illy espresso
40 gr ice cream (1 espresso cup filled to the brim)
Whipped cream
Cocoa powder

EQUIPMENT:

measuring cup for ice cream or illy espresso cup

PREPARATION:

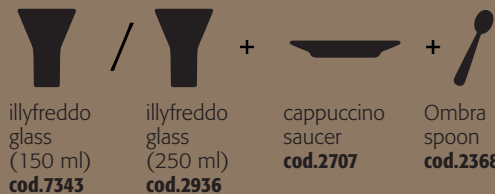
- 1 Brew 1 illy espresso in the cup
- 2 Put 40 grams of ice cream (crème flavour would match perfectly with the espresso) in an illyfreddo glass (150 ml)
- 3 Pour the illy espresso on top of the ice cream
- 4 Finish off with whipped cream
- 5 Decorate with cocoa powder

VARIATION:

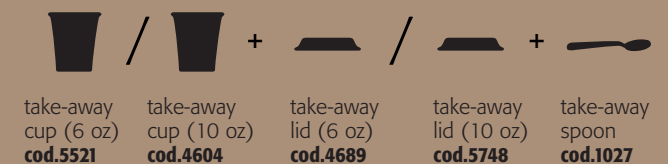
- If the customer wishes, you can leave the whipped cream out of this recipe
- You can use the illyfreddo glass (250 ml) and
- Double the amount of ice cream and espresso



SERVICE



TAKE-AWAY SERVICE



Cappuccino freddo

INGREDIENTS:

20-25 ml illy espresso
40 ml fresh skimmed milk
30 ml cold frothed milk
10 ml liquid sugar
Ice cubes

EQUIPMENT:

measuring cup for cocktails
mixing glass
mixing spoon
strainer
professional mixer

PREPARATION:

- 1 Chill the glass in the refrigerator (you can also use ice cubes) and cool the mixing glass with ice cubes
- 2 Brew 1 illy espresso in its cup
- 3 Put the following cold ingredients into the mixing glass (remember to use the mixing spoon):
 - the ice cubes, leaving the mixing glass three quarters full
 - 10ml liquid cane sugar
 - 40ml fresh skimmed milk
 - 1 illy espresso (add it as the very last ingredient)
- 4 Strain the ice cubes and then pour all the ingredients into the illyfreddo glass (150ml)
- 5 Pour the cold skimmed milk which you previously frothed in the mixer jar

VARIATION:

You may use the illyfreddo glass (250ml) and double the ingredients



SERVICE

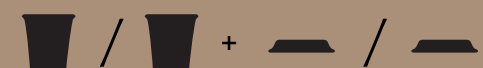


illyfreddo
glass
(150 ml)
cod.7343



illyfreddo
glass
(250 ml)
cod.2936

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521



take-away
cup (10 oz)
cod.4604



take-away
lid (6 oz)
cod.4689



take-away
lid (10 oz)
cod.5748

Cappuccino freddo greco

INGREDIENTS:

20-25 ml illy espresso
60 ml fresh skimmed milk
10 ml liquid sugar
Ice cubes

EQUIPMENT:

Measuring cup for cocktails
professional mixer

PREPARATION:

- 1 Brew 1 illy espresso in the cup
- 2 Put the following ingredients in the mixing jar and blend for no more than 5 seconds:
 - 4-5 ice cubes
 - 10ml liquid sugar
 - 60ml fresh skimmed milk
 - 1 illy espresso (add it as the very last ingredient)
- 3 Blend all the ingredients and then pour (ice included) into the illyfreddo glass (250ml)



SERVICE



illyfreddo
glass
(250 ml)
cod.2936

TAKE-AWAY SERVICE



take-away
cup (10 oz)
cod.4604

take-away
lid (10 oz)
cod.5748

Espresso freddo

INGREDIENTS:

40-50 ml illy espresso
10 ml liquid sugar
Ice cubes

EQUIPMENT:

measuring cup for cocktails
mixing glass
mixing spoon
strainer

PREPARATION:

- 1 Chill the glass in the refrigerator (you can also use ice cubes) and cool the mixing glass with ice cubes
- 2 Brew 2 illy espressos in their cups (or in a cappuccino cup)
- 3 Pour the following cold ingredients into the mixing glass with the help of the mixing spoon:
 - the ice cubes, leaving the mixing glass three quarters full
 - 10ml liquid sugar
 - 40ml fresh skimmed milk
 - 2 illy espressos (add them as the very last ingredient)
- 4 When cold, strain the ice and then pour into the illyfreddo glass (150ml) (remember to remove the ice cubes from it)

VARIATION:

If the customer wishes, add a little water (10 ml) to thin the cocktail



NOTE:
Measure out sugar
according to the
customer's taste

SERVICE



illyfreddo
glass
(150 ml)
cod.7343

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521

take-away
lid (6 oz)
cod.4689

Espresso freddo greco

INGREDIENTS:

40-50 ml illy espresso
10 ml liquid sugar
Ice cubes

EQUIPMENT:

Measuring cup for cocktails
Professional mixer

PREPARATION:

- 1 Chill the glass in the refrigerator (you can also use ice cubes) and cool the mixing glass with ice cubes (remember to remove the ice before adding all the ingredients)
- 2 Prepare 2 illy espressos in their cups (or in a cappuccino cup)
- 3 Put in the mixer jar the following ingredients and then blend for no more than 5 secs:
 - 4 ice cubes
 - 10ml liquid sugar
 - 2 illy espressos (add them as the very last ingredient)
- 4 Pour the mixture (ice included) into the illyfreddo glass (150 ml)

NOTE:

Measure out sugar according to the customer's taste

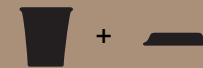


SERVICE



illyfreddo glass
(150 ml)
cod.7343

TAKE-AWAY SERVICE



take-away cup (6 oz)
cod.5521

take-away lid (6 oz)
cod.4689

Espresso freddo shakerato

INGREDIENTS:

40-50 ml illy espresso
10 ml liquid sugar
Ice cubes

EQUIPMENT:

Measuring cup for cocktails
Professional mixer
Strainer


PREPARATION:

- 1 Chill the glass in the refrigerator (you can also use ice cubes) and cool the mixing glass with ice cubes
- 2 Prepare 2 illy espressos in their cups (or in a cappuccino cup)
- 3 Put the following ingredients into the Boston shaker:
 - the ice cubes, leaving the Boston shaker three quarters full
 - 10ml liquid sugar
 - 2 illy espressos (add as the very last ingredient)
- 4 After shaking, strain the ice and pour into illyfreddo glass (150ml) - remember to remove the ice from it



NOTE:
Measure out sugar
according to the
customer's taste



SERVICE	TAKE-AWAY SERVICE
 illyfreddo glass (150 ml) cod.7343	 +  take-away cup (6 oz) cod.5521 take-away lid (6 oz) cod.4689

Espresso tiramisù

INGREDIENTS:

40-50 ml illy espresso
80 gr crème/ vanilla ice cream (2 scoopfuls or 2 espresso cups filled to the brim)
2 sponge fingers
Cocoa powder

EQUIPMENT:

professional mixer






PREPARATION:

- 1 Prepare 2 illy espressos in their cups (or in a cappuccino cup)
- 2 Put the following ingredients in the jar:
 - 2 scoopfuls of crème/vanilla ice-cream
 - 2 crumbled sponge fingers
 - 2 illy espresso (add them as the very last ingredient) and blend until smooth and creamy
- 3 Pour into the illyfreddo glass (150ml)
- 4 Sprinkle with cocoa powder for decoration

VARIATION:

You may serve this recipe in the cappuccino cup (170 ml)



SERVICE			TAKE-AWAY SERVICE	
	/	 + 		+ 
illyfreddo glass (150 ml) cod.7343		cappuccino cup cod.2703 cappuccino saucerr cod.2707	take-away cup (6 oz) cod.5521	take-away lid (6 oz) cod.4689

Frappé al caffè

INGREDIENTS:

40-50 ml illy espresso
20 ml liquid sugar
Ice cubes

EQUIPMENT:

measuring cup for cocktails
professional mixer
strainer

PREPARATION:

- 1 Prepare 2 espressos in their cups (or in the cappuccino cup)
- 2 Put the following ingredients in the mixer jar:
 - 5-6 ice cubes (the quantity varies according to the quality of the ice used)
 - 20ml liquid cane sugar
 - 2 illy espressos (add them as the very last ingredient)
- 3 Strain and then pour into the illyfreddo glass (150ml)

NOTE:

Measure out sugar according to the customer's taste



SERVICE



illyfreddo
glass
(150 ml)
cod.7343

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521

take-away
lid (6 oz)
cod.4689

Half & half summer

INGREDIENTS:

20-25 ml illy espresso
60-70 ml cold chocolate
5-30 ml liquid sugar
Ice cubes


EQUIPMENT:

measuring cup for cocktails
professional mixer
strainer

PREPARATION:

- 1 Prepare the hot chocolate in the mixer jar, adding a bit of water or fresh skimmed milk (if you wish you can add liquid sugar)
- 2 Prepare 1 illy espresso
- 3 Pour 60-70ml cold chocolate into the illyfreddo glass (150ml)
- 4 Pour into the mixer the following:
 - 2 - 4 ice cubes (if needed, crush them)
 - 5-10 ml cane sugar
 - 1 illy espresso (add it as the very last ingredient)
- 5 Blend until smooth and creamy
- 6 After straining the ice, pour the coffee frappé on top of the cold chocolate



SERVICE	TAKE-AWAY SERVICE
	
illyfreddo glass (150 ml) cod.7343	take-away cup (6 oz) cod.5521 + take-away lid (6 oz) cod.4689

Leggero fondente

INGREDIENTS:

20-25 ml illy espresso
10 ml liquid sugar
130 ml cold frothed skimmed milk
Cocoa powder

EQUIPMENT:

measuring cup for cocktails
professional mixer

PREPARATION:

- 1 Froth up the fresh skimmed milk in the mixer jar, adding a generous amount of cocoa powder
- 2 Brew 1 illy espresso
- 3 Add 10ml cane sugar to the espresso
- 4 Pour the skimmed milk frappé (and cocoa) into the illyfreddo glass (150ml), filling it up to the upper side of the illy logo
- 5 Pour the sugared espresso into the frappé
- 6 Sprinkle with cocoa powder for decoration

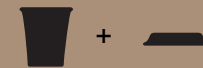


SERVICE



illyfreddo
glass
(150 ml)
cod.7343

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521

take-away
lid (6 oz)
cod.4689

Marocchino freddo

INGREDIENTS:

20-25 ml illy espresso
40 ml fresh skimmed milk
20 ml fresh, cold frothed skimmed milk
10 ml liquid sugar
Sugar-free Cocoa powder
Ice cubes

EQUIPMENT:

measuring cup for cocktails
Boston shaker
strainer
professional mixer

PREPARATION:

- 1 Chill the glass in the refrigerator (you can also use ice cubes) and cool the mixing glass with ice cubes
- 2 Prepare 1 illy espresso in its cup
- 3 Put the following ingredients in the Boston shaker:
 - the ice cubes, leaving the Boston shaker three quarters full
 - 10ml liquid cane sugar
 - 40ml fresh skimmed milk
 - cocoa powder (sprinkle all over the ice)
 - 1 illy espresso (add it as the very last ingredient)And then shake vigorously
- 4 Keep the ice in the Boston shaker and strain the mixture into the illyfreddo 150 ml glass, filling it up to the lower side of the illy logo (remember to remove the ice from the glass)
- 5 Pour the fresh skimmed milk which you previously frothed in the mixer jar
- 6 Sprinkle with cocoa powder for decoration



SERVICE



illyfreddo
glass
(150 ml)
cod.7343

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521

take-away
lid (6 oz)
cod.4689



cocktails

Cold, hot, at room temperature: the added spirit is that of great liquors, because illy espresso coffee can only be well balanced.



Amore

INGREDIENTS:

40-50 ml illy espresso
40 ml Amaretto Disaronno liquor
40 ml fresh cream suitable for whipping
Granulated cane sugar and 2 coffee beans for decoration

EQUIPMENT:

measuring cup for cocktails
mini shaker regular
mixing spoon

.....

PREPARATION:

- 1 Brew the espressos in their cups (or in a cappuccino cup)
- 2 Pour the Amaretto Disaronno liquor (40ml) into the illyfreddo glass 150ml and then slightly warm it with the steam from the espresso machine. Be careful not to overheat the liquor as it must keep its percentage of alcohol.
- 3 Pour 2 illy espressos into the illyfreddo glass, on top of the tepid liquor
- 4 Pour the fresh, still cold liquid cream (40ml) into the mini shaker and shake until thick and creamy
- 5 Pour on top of the cocktail, letting it trickle down the back of the mixing spoon
- 6 Finish off with a small decoration of coffee beans



SERVICE	TAKE-AWAY SERVICE
	
illyfreddo glass (150 ml) cod.7343	take-away cup (6 oz) cod.5521 take-away lid (6 oz) cod.4689



Delizia al caffè

INGREDIENTS:

20-25 ml illy espresso
20 ml ILLYQUORE coffee liquor
30 ml hot chocolate
40 ml fresh cream suitable for whipping

EQUIPMENT:

measuring cup for cocktail
illy milk frother
mini shaker regular
mixing spoon

PREPARATION:

- 1 Prepare the hot chocolate in a jug, adding a little water or fresh whole milk (if you wish, you can add liquid sugar)
- 2 Brew 1 illy espresso in its cup
- 3 Pour the following ingredients into the illyfreddo glass (150 ml):
 - 30ml hot sugared chocolate
 - 1 illy espresso
 - 20ml ILLYQUORE
- 4 Pour the fresh cold cream into the mini shaker (40ml) and shake vigorously until thick and creamy
- 5 Pour the cream on top of the cocktail (letting it trickle down the back of the mixing spoon)

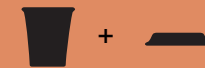


SERVICE



illyfreddo
glass
(150 ml)
cod.7343

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521

take-away
lid (6 oz)
cod.4689

Giamaicano



INGREDIENTS:

40-50 ml illy espresso
20 ml illyquore coffee liquor
20 ml dark rum
40 ml fresh cream suitable for whipping
Granulated cane sugar for decoration

EQUIPMENT:

measuring cup for cocktails
mini shaker regular
mixing spoon

PREPARATION:

- 1 Brew 2 illy espressos in their cups (or in a cappuccino cup)
- 2 Put the following ingredients in the illyfreddo glass (150 ml):
 - 20 ml coffee liquor
 - 20 ml dark rumWarm up gently so that the liquor will keep its percentage of alcohol (warm with the steaming from the espresso machine)
- 3 Pour the two illy espressos on top of the warm liquor
- 4 Pour the cold fresh cream (40ml) into the mini shaker and shake until thick and creamy
- 5 Place the cream on top of the cocktail (letting it trickle down the back of the mixing spoon)
- 6 Finish off with granulated cane sugar



SERVICE	TAKE-AWAY SERVICE
 illyfreddo glass (150 ml) cod.7343	 + take-away cup (6 oz) cod.5521 take-away lid (6 oz) cod.4689



illy's irish coffee

INGREDIENTS:

40-50 ml illy espresso
40 ml Irish whiskey
1 sachet cane sugar
40 ml cold fresh cream suitable for whipping
Cocoa powder and 2 coffee beans for decoration

EQUIPMENT:

measuring cup for cocktails
mini shaker regular
mixing spoon

PREPARATION:

- 1 Brew 2 espressos in their cups (or in a cappuccino cup)
- 2 Pour the following ingredients into the illyfreddo glass (150 ml):
 - Irish whiskey (40ml)
 - 1 sachet cane sugarWarm up gently so that the liquor will keep its percentage of alcohol (warm with the steaming from the espresso machine)
- 3 Pour the two espressos into the illyfreddo glass on top of the warm liquor
- 4 Pour the cold fresh cream into the mini shaker (40 ml) and shake until thick and creamy
- 5 Place the cream on top of the cocktail (letting it trickle down the back of the mixing spoon)
- 6 Finish off with cocoa powder and coffee beans

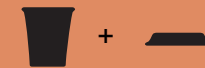


SERVICE



illyfreddo
glass
(150 ml)
cod.7343

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521

take-away
lid (6 oz)
cod.4689



Keoke

INGREDIENTS:

40-50 ml illy espresso
20 ml coffee liquor (ILLYQUORE)
20 ml cocoa crème liquor
40 ml cold fresh cream suitable for whipping
Cocoa powder for decoration



EQUIPMENT:

measuring cup for cocktails (20/40)
mini shaker regular
mixing spoon

PREPARATION:

- 1 Brew 2 illy espressos in their cups (or in the cappuccino cup)
- 2 Pour the following ingredients into the illyfreddo glass (150 ml):
 - ILLYQUORE (20ml)
 - dark rum (20ml)Warm up gently so that the liquor will keep its percentage of alcohol (warm up with the steam from the espresso machine)
- 3 Pour the two illy espressos into the illy illyfreddo glass, on top of the warm liquor.
- 4 Pour the cold fresh cream (40 ml) into the mini shaker and shake until thick and creamy
- 5 Place the cream on top of the cocktail (letting it trickle down the back of the mixing spoon)
- 6 Finish off with cocoa powder



SERVICE	TAKE-AWAY SERVICE	
		
illyfreddo glass (150 ml) cod.7343	take-away cup (6 oz) cod.5521	take-away lid (6 oz) cod.4689



Messicano

INGREDIENTS:

40-50 ml illy espresso
20 ml coffee liquor (ILLYQUORE)
20 ml tequila
40 ml cold fresh cream suitable for whipping
2 coffee beans for decoration

EQUIPMENT:

measuring cup for cocktails
mini shaker regular
mixing spoon

PREPARATION:

- 1 Brew 2 illy espressos in their cups (or in the cappuccino cup)
- 2 Pour the following ingredients into the illyfreddo glass (150 ml):
 - ILLYQUORE (20ml)
 - Tequila (20ml)Warm up gently so that the liquor will keep its percentage of alcohol (warm with the steam from the espresso machine)
- 3 Pour the two illy espressos into the illyfreddo glass, on top of the warm liquor
- 4 Pour the cold fresh cream (40 ml) into the mini shaker and shake until thick and creamy
- 5 Place the cream on top of the cocktail (letting it trickle down the back of the mixing spoon)
- 6 Place coffee beans on top for decoration



SERVICE



illyfreddo
glass
(150 ml)
cod.7343

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521

take-away
lid (6 oz)
cod.4689



Angelo nero

INGREDIENTS:

20-25 ml illy espresso
20 ml Amaretto Disaronno liquor
10 ml dark rum
40 ml fresh cream suitable for whipping
2 coffee beans for decoration
Ice cubes

EQUIPMENT:

measuring cup for cocktails
mixing glass
mixing spoon
strainer
mini shaker regular

PREPARATION:

- 1 Brew 1 illy espresso in its cup
- 2 Cool the following ingredients in the mixing glass with the help of the mixing spoon:
 - ice cubes, leaving the mini shaker three quarters full
 - Amaretto di Saronno liquor (20ml)
 - dark rum (10ml)
 - 1 illy espresso
- 3 Strain the ice and pour into the illyfreddo glass (150ml)
- 4 Pour the cold fresh cream (40 ml) into the mini shaker regular and shake until thick and creamy
- 5 Place the cream on top of the cocktail (letting it trickle down the back of the mixing spoon)
- 6 Place coffee beans on top for decoration

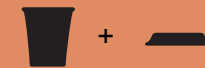


SERVICE



illyfreddo
glass
(150 ml)
cod.7343

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521

take-away
lid (6 oz)
cod.4689



Beatrice

INGREDIENTS:

20-25 ml illy espresso
20 ml white vodka
10 ml Grand Marnier
40 ml fresh cream suitable for whipping
2 coffee beans for decoration
Ice cubes

EQUIPMENT:

measuring cup for cocktails
mixing glass
mixing spoon
strainer
mini shaker regular

.....

PREPARATION:

- 1 Brew 1 illy espresso in its cup
- 2 Cool the following ingredients in the mixing glass with the help of the mixing spoon:
 - ice cubes, leaving the mini shaker three quarters full
 - white vodka (20ml)
 - Grand Marnier (10ml)
 - 1 illy espresso
- 3 Strain the ice and pour into the illyfreddo glass (150ml)
- 4 Pour the cold fresh cream (40 ml) into the mini shaker and shake until thick and creamy
- 5 Place the cream on top of the cocktail (letting it trickle down the back of the mixing spoon)
- 6 Place coffee beans on top for decoration



SERVICE	TAKE-AWAY SERVICE	
		
illyfreddo glass (150 ml) cod.7343	take-away cup (6 oz) cod.5521	take-away lid (6 oz) cod.4689



Coffee time

INGREDIENTS:

20-25 ml illy espresso
20 ml white vodka
10 ml Cointreau liquor
40 ml fresh cream suitable for whipping
Ice cubes

EQUIPMENT:

measuring cup for cocktails
mixing glass
mixing spoon
strainer
mini shaker regular

PREPARATION:

- 1 Prepare 1 illy espresso in its cup
- 2 Cool the following ingredients in the mixing glass with the help of the mixing spoon:
 - ice cubes, leaving the mini shaker three quarters full
 - white vodka (20ml)
 - Cointreau liquor (10ml)
 - 1 illy espresso (add as the very last ingredient)
- 3 Strain the ice and pour the cold ingredients into the illyfreddo glass (150ml)
- 4 Pour the cold fresh cream (40 ml) into the mini shaker and shake until thick and creamy
- 5 Place the cream on top of the cocktail (letting it trickle down the back of the mixing spoon)



SERVICE



illyfreddo
glass
(150 ml)
cod.7343

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521

take-away
lid (6 oz)
cod.4689

Joyce



INGREDIENTS:

20-25 ml illy espresso
15 ml coffee liquor (ILLYQUORE)
15 ml Irish whisky
40 ml fresh cream suitable for whipping
Cocoa powder and 2 coffee beans for decoration
Ice cubes

EQUIPMENT:

measuring cup for cocktail
mixing glass
mixing spoon
strainer
mini shaker regular

PREPARATION:

- 1 Brew 1 illy espresso in its cup
- 2 Cool the following ingredients in the mixing glass with the help of the mixing spoon:
 - ice cubes, leaving the mini shaker three quarters full
 - Irish whisky (15 ml)
 - ILLYQUORE (15ml)
 - 1 illy espresso (add it as the very last ingredient)
- 3 Straining the ice, pour the cooled ingredients into the illyfreddo glass (150ml)
- 4 Pour the cold fresh cream (40 ml) into the mini shaker and shake until thick and creamy
- 5 Place the cream on top of the cocktail (letting it trickle down the back of the mixing spoon)
- 6 Sprinkle with cocoa powder and then add 2 coffee beans on top for decoration



SERVICE	TAKE-AWAY SERVICE
	
illyfreddo glass (150 ml) cod.7343	take-away cup (6 oz) cod.5521 + take-away lid (6 oz) cod.4689



Spirito di panna

INGREDIENTS:

20-25 ml illy espresso
30 ml coffee liquo (ILLYQUORE)
40 ml fresh cream suitable for whipping
Cocoa powder and 2 coffee beans for decoration
Ice cubes

EQUIPMENT:

measuring cup for cocktails
mixing glass
mixing spoon
strainer
mini shaker regular

PREPARATION:

- 1 Brew 1 illy espresso in its cup
- 2 Cool the following ingredients in the mixing glass with the help of the mixing spoon:
 - the ice cubes, leaving the mini shaker three quarters full
 - ILLYQUORE (30ml)
 - 1 illy espresso (add it as the very last ingredient)
- 3 Straining the ice, pour the cooled ingredients into the illyfreddo glass (150ml)
- 4 Pour the fresh, cold cream (40 ml) into the mini shaker and shake until thick and creamy
- 5 Pour the cream on top of the cocktail (letting it trickle down the back of the mixing spoon)
- 6 Complete with the decoration



SERVICE



illyfreddo
glass
(150 ml)
cod.7343

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521

take-away
lid (6 oz)
cod.4689



Vodka espresso

INGREDIENTS:

- 20-25 ml illy espresso
- 10 ml coffee liquor (ILLYQUORE)
- 20 ml white vodka
- 10 ml liquid cane sugar
- Ice cubes

EQUIPMENT:

- measuring cup for cocktails
- boston shaker







PREPARATION:

- 1 Brew 1 illy espresso in its cup
- 2 Pour the following ingredients into the Boston shaker:
 - 4 ice cubes
 - 10ml liquid cane sugar
 - ILLYQUORE (10ml)
 - white vodka (20ml)
 - 1 illy espresso (add it as the very last ingredient)
 And then shake vigorously
- 3 Pour into the illyfreddo glass (150ml) along with a few ice cubes

VARIATION:

You may prepare this recipe in the illyfreddo glass (250ml) and thus double the ingredients



SERVICE		TAKE-AWAY SERVICE								
	/				/		+		/	
illyfreddo glass (150 ml) cod.7343		illyfreddo glass (250 ml) cod.2936		take-away cup (6 oz) cod.5521		take-away cup (10 oz) cod.4604		take-away lip (6 oz) cod.4689		take-away lid (10 oz) cod.5748



illycrema

The unmistakable illy blend in its most creamy and smoothest version. A delicious temptation that can be exalted with appetizing contrasts.

illycrema

PREPARATION TIME:

1h40min (time the granita maker needs to prepare Illycrema)

Once you have moved the selector back from night-time temperature to day-time temperature, wait 40 minutes before serving

INGREDIENTS

to put in the granita maker:

- 1 kg illycrema (it comes in bag)
- 3 litres fresh whole milk

EQUIPMENT:

- illycrema granita maker
- electric/manual whisk

PREPARATION:

- 1 With the help of a hand whisk, combine in a large casserole (with at least a 5 litre storage capacity) the following ingredients:
 - 1 kg instant illycrema
 - 3 litres fresh whole milk
- 2 Pour the ingredients into the granita maker, lift the flap beneath the tap and then move the left selector to II position and the right selector to I position.
- 3 Wait for around 1 hour and 40 min and then turn on the tap and serve:
 - 60ml illycrema (in the illy 60ml glass) 90kcal and 33mg caffeine
 - 100ml illycrema (in the illy 100ml glass) 150kcal and 54mg caffeine

NOTE:

- Once out of the granita maker, the product will remain fresh and of good quality right up to three days
- At night the product must be preserved by moving the left selector beneath the flap to I position. In the morning move it back to II position



SERVICE



illy glass
(60 ml)
cod.7229

illy glass
(100 ml)
cod.2375

TAKE-AWAY SERVICE



illycrema
take-away
glass (4 oz.)
cod.5520

illycrema
take-away
glass (4 oz.)
cod.5746

Duetto

INGREDIENTS:

40 ml illycrema
20 ml cold frothed skimmed milk
Chocolate flakes

EQUIPMENT:

illycrema granita maker
professional mixer





PREPARATION:

- 1 Fill the illy glass (60 ml) with illycrema up to the lower side of the illy logo
- 2 Pour the cold frothed skimmed milk (previously frothed in the mixer) directly from the mixer jar on top of your illycrema
- 3 Finish off with chocolate flakes

VARIATION:

- you may use illy vetro glass (100ml) and increase the quantity of product:
- 70ml illycrema (filling it up to the lower side of the illy logo)
- 30ml cold frothed skimmed milk (filling it to the upper side of the logo)
- Finish off with chocolate flakes



SERVICE		TAKE-AWAY SERVICE			
	/				
illy glass (60 ml) cod.7229		illy glass (100 ml) cod.2375			
			+		
		illycrema take-away glass (4 oz.) cod.5520		illycrema take-away glass (4 oz.) cod.5746	

Trio

INGREDIENTS:

30 ml illycrema
10 ml cold espresso, chilled
by adding ice cubes and liquid sugar
(or illy issimo coffee drink)
20 ml cold frothed skimmed milk

EQUIPMENT:

illycrema granita maker
mixing glass
mixing spoon
strainer
ceramic milk jug
professional mixer

PREPARATION:

- 1 Chill 1 espresso illy with 10ml cane sugar and a few ice cubes (the mixing glass should be three quarters full with ice) and then strain into a small jug
- 2 Pour 10ml cold espresso into the illy glass (60ml)
- 3 Pour illycrema on top of the cold espresso (filling it up to the lower side of the illy logo)
- 4 Pour the cold skimmed milk (previously frothed in the mixer) on top of your illycrema.

VARIATION:

You may use the illy vetro glass 100ml, filling it with the following:

- 20ml cold espresso
- 50ml illycrema (filling it up to the lower side of the illy logo)
- 30ml cold frothed skimmed milk (filling it up to the upper side of the illy logo)



NOTE:

the iced espresso can't be kept for more than 50 minutes as it would turn sour, causing oxidation (it can be replaced with illy issimo coffee drink)



SERVICE



illy glass
(60 ml)
cod.7229

illy glass
(100 ml)
cod.2375

TAKE-AWAY SERVICE



illycrema
take-away
glass (4 oz.)
cod.5520

illycrema
take-away
glass (4 oz.)
cod.5746

Granella

INGREDIENTS:

60 ml illycrema
2 teaspoons of crumbled biscuits

EQUIPMENT:

illycrema granita maker

PREPARATION:

- 1 Place a spoon of crumbled biscuits into the illy glass (60ml)
- 2 Pour illycrema on top of the crumbled biscuits (filling it up to the brim)
- 3 Finish off with crumbled biscuits

VARIATION:

- you may use the illy vetro glass 100ml, filling it with the following: 2 spoons of crumbled biscuits
- illycrema (filling the glass up to upper side of the illy logo)
- Finish off with the crumbled biscuits



SERVICE



illy glass
(60 ml)
cod.7229

illy glass
(100 ml)
cod.2375

TAKE-AWAY SERVICE



illycrema
take-away
glass (4 oz.)
cod.5520

illycrema
take-away
glass (4 oz.)
cod.5746

Ambra

INGREDIENTS:

60 ml illycrema
70-80 ml hot chocolate

EQUIPMENT:

illycrema granita maker
illy milk frother

PREPARATION:

- 1 Prepare the chocolate in a jug, using a little water or fresh whole milk (add liquid sugar if needed)
- 2 Pour 70-80ml hot chocolate into the illyfreddo glass (150ml)
- 3 Add 60ml illycrema (filling up almost to the brim)



SERVICE



illyfreddo
glass
(150 ml)
cod.7343

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521

take-away
lid (6 oz)
cod.4689

Aria

INGREDIENTS:

60 ml illycrema
80 ml of fresh frothed whole milk

EQUIPMENT:

illycrema granita maker
illy milk frother

PREPARATION:

- 1 Use the steam from the espresso machine to froth the fresh whole milk up
- 2 Pour the frothed milk into the illyfreddo glass (150 ml), filling it up to the lower side of the logo
- 3 Add 60ml illycrema (filling the glass almost to the brim)



SERVICE



illyfreddo
glass
(150 ml)
cod.7343

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521

take-away
lid (6 oz)
cod.4689

Nuvola

INGREDIENTS:

60 ml illycrema
30-40 ml chocolate
Canned whipped cream

EQUIPMENT:

illycrema granita maker
illy milkfrother

PREPARATION:

- 1 Prepare the chocolate in a jug, using a little water or fresh whole milk (add liquid cane sugar if needed)
- 2 Pour 30-40 ml hot chocolate into the illyfreddo glass (150ml)
- 3 Add 60ml illycrema (filling it up to the lower side of the illy logo)
- 4 Finish off with whipped cream (applying with a circular motion)



SERVICE



illyfreddo
glass
(150 ml)
cod.7343

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521

take-away
lid (6 oz)
cod.4689

illy issimo

Three very original mixes with one protagonist: illy issimo, the first coffee drink with the flavour and the quality of 100% Arabica illy caffè.

Almond

INGREDIENTS:

1 illy issimo coffee drink (150 ml)
20 ml almond milk
Ice cubes

.....

PREPARATION:

- 1 Place a few ice cubes into a plain tumbler (50ml)
- 2 Add 20ml almond milk
- 3 Serve the tumbler with ice and milk along with illy issimo coffee drink in its can: the customer himself will finish off the recipe by pouring the coffee into his glass
- 4 Provide the customer with a stirrer

NOTE:

*the customer will adjust
the balance of the
cocktail according to
his own taste so don't
forget to serve the illy
issimo can along with
the tumbler*

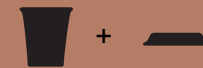


SERVICE



plain
tumbler
(150 ml)

TAKE-AWAY SERVICE



take-away
cup (6 oz)
cod.5521

take-away
lid (6 oz)
cod.4689

Latte frappé

INGREDIENTS:

1 illy issimo milk and coffee drink (200 ml)
Cocoa powder


.....

PREPARATION:


- 1 Pour the contents of the can into the mixer jar and blend until creamy and soft
- 2 Pour into the 150ml tumbler
- 3 Finish off with a sprinkle of cocoa powder

VARIATION:

Depending on the product availability in the market, illy issimo milk and coffee drink can be replaced with the cappuccino version

NOTE: 
*the customer will adjust
the balance of the
cocktail according to
his own taste so don't
forget to serve the illy
issimo can along with
the tumbler*



SERVICE	TAKE-AWAY SERVICE
 plain tumbler (150 ml)	 +  take-away cup (6 oz) cod.5521 take-away lid (6 oz) cod.4689

Shot

INGREDIENTS:

1 illy issimo coffee drink (150 ml)
40 ml Sambuca liquor
Ice cubes

.....

PREPARATION:



- 1 Place a few ice cubes in a plain tumbler (150ml)
- 2 Add 40ml Sambuca
- 3 Serve the tumbler along with the illy issimo coffee drink can; the customer himself will finish off the recipe by pouring the coffee into his glass
- 4 Provide the customer with a stirrer

VARIATION:

You can replace the Sambuca with 40 ml of white vodka

NOTE: ✖
*the customer will adjust
the balance of the
cocktail according to
his own taste so don't
forget to serve the illy
issimo can along with
the tumbler*



SERVICE	TAKE-AWAY SERVICE
	
plain tumbler (150 ml)	take-away cup (6 oz) cod.5521 + take-away lid (6 oz) cod.4689