

THE
Little Book
NOTEBOOK

» Coffee Moments «

Jones Brothers
COFFEE
AMSTERDAM

FOREWORD

We believe coffee has such a wonderful way of bringing people together, to take time in our busy lives to talk, to share. And is there better companion than a perfect sweet treat to accompany it?

Combining our passion for coffee and cake, we have created this Little Cook Notebook to add some inspiration to your own coffee moments.

So, discover, bake and enjoy our team's favourite treats with these easy-to-make recipes and pair them with your favourite coffee from the Jones Brothers Coffee range.



We'd also love to know how much you enjoyed our recipes. Please share your photos and comments on our social media pages on Instagram and Facebook.

And if you have some additions or other ideas, share them with us, we would love to use them for our next edition.

The Jones Brothers
Bean Team

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Pair it with...

Our strong Italian Lover coffee prepared with a Moka Pot.

It washes around your mouth with a full body, subtle hints of cinnamon and dried fruits and ends with a chocolately smoothness.



Coffee Infused Banana Bread

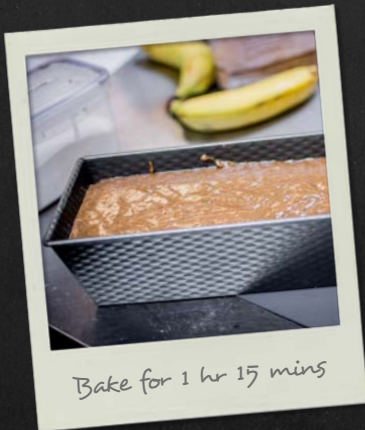
SERVING SIZE: 6 PORTIONS

Ingredients:

170g softened butter
330g packed brown sugar
3 ripe bananas
2 eggs
1 teaspoon vanilla extract
310g flour
1 teaspoon baking soda
½ teaspoon salt
250ml Italian Lover coffee
1 teaspoon cinnamon
60g chopped walnuts

How to make it...

1. Brew one cup of strong coffee and set it aside to cool to room temperature. We like to use a Moka Pot or a drip coffee machine when we make this recipe.
2. Pre-heat the oven to 180°C.
3. Cream together the softened butter and sugar in a bowl.
4. Mash the bananas until there are as little chunks as possible.
5. Add the bananas, eggs and vanilla extract into the butter mixture and mix well.
6. In a separate bowl, mix together the flour, baking soda and salt.
7. *Now for the part that really makes this recipe effective* - alternately add the flour mix and the coffee to the banana mix. It sounds more complicated than it is. It's simple, we promise! So, add half of the flour, and mix. Then, add half of the coffee and stir. Repeat the process with the second half.
8. Fold in the cinnamon and the walnuts.
9. Pour the batter into a greased bread tin and bake for 1 hour and 15 minutes.
10. You will know that it's done when the top is crusty, but the middle is nice and soft.



Bake for 1 hr 15 mins





Pair it with...

The Awakening,
prepared as a filter coffee.

A firm body, creamy mouthfeel with hints of light almond biscuits from the Mexico coffee and citrusy tropical fruits from the Honduras bean creates complex flavours that cover the whole palate.

Triple Chocolate Chip Cookies

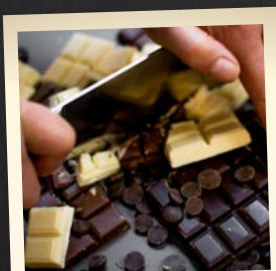
SERVING SIZE: 30 COOKIES

Ingredients:

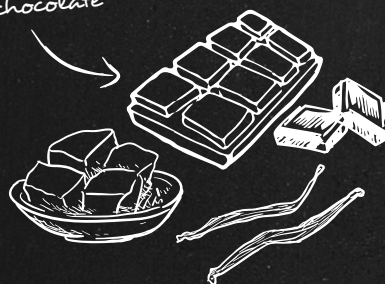
133g white chocolate
133g milk chocolate
160g light brown sugar
160g granulated sugar
2 pouches vanilla sugar
300g salted butter, softened
2 eggs
1 teaspoon bicarbonate of soda
450g flour

How to make it...

1. Pre-heat the oven to 180°C. Line two baking trays with non-stick baking paper.
2. Put the butter and sugars into a bowl and beat until creamy. Beat in the vanilla extract and egg.
3. Sieve the flour, bicarbonate of soda and salt over the mixture and mix in with a wooden spoon.
4. Break the chocolate into chunks.
5. Add the chocolate chips and stir well.
6. Using a teaspoon, place small mounds of the mixture well apart on the baking trays. Each mound should be around 40g.
7. Bake in the oven for 8-10 mins until light brown on the edges and still slightly soft in the centre.
8. Leave on the tray for a couple of minutes to firm up and then transfer to a cooling rack.



Use a mix of white & milk chocolate



A wooden tray holds several glass jars of tiramisu, each topped with a dusting of cocoa powder. Next to the jars are three glasses of espresso. Coffee beans are scattered on the tray. A small notepad with a yellow tab is placed on the tray, containing text about pairing the dessert with espresso. The background is a rustic wooden surface.

Pair it with...

An espresso shot of
our **Gigolo capsules**.

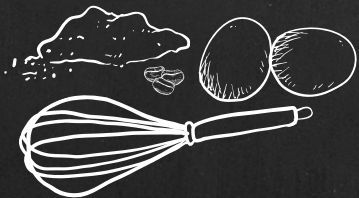
It's full bodied and
full flavoured with its
richness balanced out
by the lightly sweet
hints of caramel and
chocolate.

Tiramisù

SERVING SIZE: 8 PORTIONS

Ingredients:

120g white caster sugar
4 egg yolks
500g mascarpone
250ml whipped cream
300g savoiardi (ladyfingers)
5 espresso cups of strong
coffee like The Big Shot bean
or Gigolo capsules
5 spoons of coffee or almond
liquor
cacao powder



How to make it...

1. Prepare 5 shots of espresso and pour it into a small bowl or deep plate. Stir the coffee liquor through the shots.
2. Whip a bowl of cream and mix it with 15g of sugar until almost entirely thickened. Continue whipping until the whipped cream is a nice and thick liquid.
3. Separate the yolk from the eggs and take your second (bigger) bowl. Pour the yolk into the bowl, the rest of the egg can be thrown away. Add the remaining sugar to the yolk and whip it until smooth and creamy.
4. Mix the mascarpone with the eggnog until there is no more chunks or clots. Mix the whipped cream through the eggnog and mascarpone with your spatula.
5. Dip the sugarless side of the ladyfingers into the coffee for two seconds, one by one. Lay the ladyfingers with the coffee dipped side upwards into a bowl and cover the entire bottom surface.
6. Use your spatula to spread half of the whipped cream mascarpone mix onto the layer of ladyfingers. Cover it with another layer of ladyfingers and the remaining mix.
7. Smooth out the mix and then, to test your patience, keep the tiramisù in the refrigerator for at least one hour. Cover it with aluminium foil to prevent any smells from other items in your fridge affecting your tiramisù taste.
8. The tiramisù can now be taken from the fridge. Cover the top in a thick layer of cacao powder to finish before serving.



Pair it with...

Our specialty grade **Ethiopia Sidamo** coffee, prepared in a French Press.

This very beautifully balanced coffee from the most famous of the coffee growing regions of Ethiopia has a light and fruity aroma, with a hint of lemons and transforms in the cup into a floral treat.

Mini Almond Cakes

SERVING SIZE: AROUND 10 MINI CAKES

Ingredients:

100g caster sugar
75g butter (preferably melted)
100g all-purpose flour
 $\frac{1}{2}$ teaspoon baking powder
30g almonds (preferably chopped in small pieces)
 $\frac{1}{2}$ teaspoon almond extract
A pinch of salt
1 egg



How to make it...

1. Start with pre-heating the oven to 180°C. In a bowl, mix melted butter, flour, almond extract, salt, baking powder, caster sugar and egg. Mix until batter is a nice consistency. That's it! You don't even need an electric mixer for this.
2. In small silicone cupcake moulds, coat the sides with butter. Pour half of the batter into the tray. Then put some chopped almonds and pour rest of the mixture. Put rest of the almonds on the top of this.
3. Put it to bake in the oven for about 15-20 mins. Stick a toothpick through, if it comes out clean then your cakes are ready. Let it cool down for 10 mins before removing from moulds.



Don't forget to coat the sides with butter



Pair it with...

Our Single Origin
Colombia Inga Aponte
coffee, made in drip filter
machine or a Chemex.

It has a medium body,
a soft textured feel and a
lovely sweetness as it cools
in the cup.

Chocolate Bonbons

SERVING SIZE: 20 BONBONS

Ingredients:

200g dark chocolate

100g butter

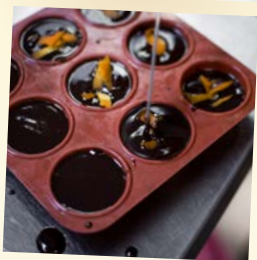
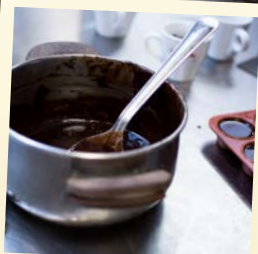
A piece of orange peel ($\frac{1}{4}$ orange) - grated

One shot of our delicious dark roasted Italian Lover!

How to make it...

1. To start, melt the chocolate with the butter over a very low heat, stir regularly to obtain a creamy and smooth mixture.
Optional, but very tasty for coffee lovers: pour in our Italian Lover coffee at the same time as the chocolate and butter.
2. Next, pour your mixture into small silicone moulds.
3. Add some orange zest.
4. Finally, put in the freezer and let them rest for a few hours.

Top tip



Pair it with...

Our specialty grade **Nomad House Blend** in a creamy, foamy cappuccino.

There's a light floral aroma, with subtle lemon citrus flavours. A slight hint of milk chocolate at the end completes the perfect drink.



Hazelnut Chocolate Tartelettes

BY MIAM.COOKING

SERVING SIZE: 12 TARTELETTES

Ingredients:

For the Dough:

250g flour
130g caster sugar
1 egg
125g butter

For the Ganache:

250ml heavy cream
200g dark chocolate
3 tablespoons Jones Brothers
Organic Honduras Coffee
50g sugar
50g butter
125g whole hazelnuts

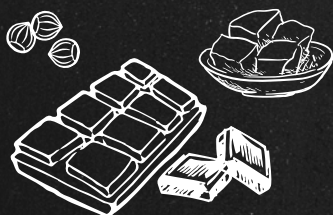
How to make it...

For the Dough:

1. In a bowl, mix the flour, sugar and the butter while working the paste with your hands. Add the egg and shape it in a ball. Keep in the refrigerator for at least 30 minutes.

For the Ganache:

2. In a saucepan, warm gently the cream, butter and sugar. When the mixture is homogeneous, remove from the fire and pour in the coffee and the chocolate in big chunks. Stir until the chocolate is melted.
3. In a mortar, crush the hazelnuts to get irregular chunks. Add them to the ganache (keep some for decoration).
4. Spread the shortbread and divide it between mini tart moulds. Cook for about 10 minutes at 180°C. Let it cool before unmoulding.
5. Pour the chocolate mix in the tarts, decorate a little with the remaining hazelnuts and let them cool in the refrigerator for at least 2 hours.





Pair it with...

The Jones Blend,
in a Latte Macchiato.
This is a strong and
lightly spicy flavoured
coffee, with a very long
aftertaste, tons of body
and a lovely creamy
mouthfeel. Perfect in
milky coffees!

Light Chocolate Fondant

SERVING SIZE: 6 PORTIONS

Ingredients:

110g dark chocolate
90g caster sugar
50g butter
4 eggs
½ tablespoon baking powder
1 sachet of vanilla sugar



How to make it...

1. Pre-heat the oven to 180°C
2. Melt the chocolate with the butter over a low heat and stir regularly until you obtain a smooth and homogeneous mixture.
3. Take two bowls and separate the egg whites and yolks. Add sugar, vanilla sugar and baking powder into the egg yolks and whip until fully mixed.
4. Pour on the melted chocolate and butter.
5. Whisk the eggs to form stiff peaks, adding a pinch of salt.
6. Blend the rest of the mixture into the egg whites.
7. Grease your baking tray and pour in the whole mixture.
8. And last, but not least, cook for about 15 minutes and get ready to taste heaven!



Bake for 15 mins
at 180°C

My coffee & cake recipes...

Write down your own
delicious coffee recipes
and share them with us on
Instagram or Facebook
@jonesbrotherscoffee

We'd love to share your secret
recipe and make you famous!

My coffee & cake recipes...

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ACKNOWLEDGEMENTS

This Little Notebook would not have been possible without the passion and love for cake of members of our team, especially Stefania, Dennis and Chrystelle, who not only shared their own favourite recipes but also baked them many times to get the perfect result.

Special thanks to our friends and neighbours in Amsterdam, Sea Salt and Chocolate bakery, who let us invade their kitchen to cook these little wonders. Thanks Renjana and team!

Un grand Merci also to our friend and super photographer Philippe Voncken, from Studio Vezelay in Paris, who made these beautiful photos.

We hope you'll love these treats and cakes as much as we enjoyed making them.

The Jones Brothers
Bean Team



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...and discover the full range of
our beautiful coffees and even
more delicious recipes!

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