## Sweet tidings

# Gourmet coffee recipes produce beverages to offer holiday guests

fee continues to brew and nearly every gourmet shop offers some type of holiday java concection. At Marshall Field's, our coffee

At Marshall Field's, our coffee and sugar dependency can be quenched in a candy. Frango chocolates newest flavor is coffee and is expected to be as popular as Frango's Creme Brulee chocolates.

"Coffee has become an important part of our daily ritual," Lynn Hompe, Marshall Field's merchandise manager said. "Chocolate is an old favorite... how better to marry two favorites — chocolates and coffee?"

fee?"
Leave it to Frango's to create a
thick sweet holiday creme
accented with coffee, see recipe
below, And let's ignore the calories, okay?
We also creamed.

We also scoured the Internet We also scotted the interret for interesting coffee recipes spe-cial enough to serve to your fam-ily this season. The following are served Caffe Americano style— meaning the size of an American cup of coffee rather than those tiny and elegant European sin-

gle espresso sizes.

Try these marvelous recipes
— and you don't have to be n
barista (the coffee bar employee
who makes your latte) to make
them.

The first recipe is a coffee
dessert from Frango, the others
come from the delightful site:
Wired Java Fanatic at www.
nwlink.com

### COFFEE FRANGO POTS A

CREME 1 c whole milk (or soymilk)

6 ounces coffee Frangos. chopped

2/3 c granulated sugar

Probest oven to 325 degrees.

Boil milk in a medium saucepan over medium-high hoat. Stir in Frangos chocolates. Remove from heat and whisk in the cream. Blend well and cool slightly.

Combine egg yolks and sugar in a large mixing bowl. Whisk thor-oughly. Slowly pour chocolate mix into the egg yelk mixture, stir con-

GREAT TIMES RIGHT AT HOME!

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### Coffee Culture

■ Daily consumption of gourmet coffee has tripled since 1998
■ Gourmet coffee consumption was up 59 percent last year
■ The average American consumes three cups of coffee each day
■ Coffee ranks as the number one beverage, above tea, beer, juice and ever sodes.
■ 50 percent of coffee is consumed at breakfast, 18 percent during the morning, 17 percent in mid afternoon and only 8 percent in the evening.

stantly. Strain and let rest few tes at room temperature

minutes at room temperature.
Divide the custard among six 6ounce ramekins. Set the ramekins in a baking dish and add boiling water to the dish to reach half-way up the sides. Cover loosely with foil. Bake on center rack of the oven until creams are just set at the edges but still trembling in the center — 30 to 40 minutes.

Remays from the oven. Refrigerate center — 30 to 40 minutes.

Remove from the oven. Refrigerate loosely covered for at least 2 hours Serve chilled with a dollop of

SANTA'S JAVA

cup heavy cream
 vanilla bean - silced (found at gourmet shops or natural stores like Whole Foods)
 deinnamon stilchs
 labbeagen of brown stigns

2 tablespoon of brown sugar (use more if desired)

2 teaspoon of crushed choco-lete (sprinkles may be used)

Slice the vanilla bean length-wise and place it in the bottom of the coffee maker carafe. Brew three cups of coffee. While coffee is brewing, whip the cream and

brown sugar together. Pour the coffee into four cups and top with the whipped cream mixture. Add one cinnamon stick to each cup. Sprinkle the crushed chocolate on top. Add extra brown sugar if

CHRISTMAS/ HOLIDAY LATTE (ALSO KNOWN AS AN EGGNOG LATTE)

3 cups of Eggnog 3 cups Espresso Nutmeg to taste

Brew espresso

Steam eggnog as if it were milk. Pour espresso into mug.

Pour steamed eggnog. Spoon out frothed eggnog On top of froth, lightly sprinkle

Topping this latte with whipped cream instead of froth for a sweeter drink.

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(MAKES 10 CUPS)

1/8 teaspoon ground all-

1/8 teaspoon ground cinns

1/8 teaspoon ground nutmeg 1/8 teaspoon ground cloves 1 1/2 cups heavy cream

10 strips orange peel 1 apple, cored and sliced into 10 pieces

Optional - 1/2 to 1 shot of

Melt the butter in a small pan of low heat. Stir in the brown sugar, allspice, cinnamon, nutmeg, and cloves. Allow mixture to cool and then store in a sealed container in the refrigerator. To serve, put 1 teaspoon of the butter spice, 2 tablespoons cream, 1 strip orange peel, and 1 apple slice into 6 ounces of hot coffee. If desired, add 1/2 to 1 shot of rum.

### Taste appears every Sunday

## Here's a gift basket they'll actually use

A hearty meal from Little Italy in Northville has replaced the typical food basket as a fun idea to indulge in. This year, the remarkable Little Italy Restaurant is offering special holiday buskets filled with fine Italian products and wincs — a gournet Italian dinner in a basket. Prices begin at \$69 starting with

a non-alcoholic creation named Buon Amici containing items from imported pasta to Genoa pesto and much more.

The Paesano, \$85, includes everything from the Buon Amici plus a choice of red or white wine. The Padrone, \$99, includes both wines and all of the above. And the Tony Soprano, \$265, includes all the above

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