

Holiday Entertaining

Express Yourself With Delectable Espresso Creations

(NAPSA)—Move over, hot chocolate, there's a new drink in town—a sophisticated quaff to heat up the holidays.

Made with Medaglia D'Oro Espresso, Caffé Torino is a sweet and steamy sip, rich with the flavors of chocolate and hazelnut. It can be a special ending to a holiday feast, or a magnificent accompaniment to a decadent dessert, such as Chocolate-Espresso Volcanoes. By using quality espresso as a base, these creations offer optimal taste for both coffee and chocolate lovers.

Caffé Torino

- 2 oz. brewed Medaglia D'Oro Espresso
- 1 Tbsp. sweet ground chocolate and cocoa
- 2 tsp. hazelnut syrup
- 1 Tbsp. hazelnut liqueur
- Steamed milk with foam
- Shaved semisweet chocolate (for garnish)
- Sugar cubes (optional)

Variation: Almond syrup and Amaretto liqueur can be substituted for the hazelnut syrup and liqueur.

1. Combine espresso with ground chocolate and cocoa in a 6-ounce coffee cup. Stir until cocoa is dissolved. Add hazelnut syrup and liqueur and enough



Caffé Torino can be an exquisite ending to a holiday celebration.

steamed milk to almost fill the cup. Stir until blended. Mound the cup with foam and sprinkle with shaved chocolate.

2. Serve with 2 sugar cubes for added sweetness, if desired. Makes 1 serving.

Chocolate-Espresso Volcanoes

- ½ cup all-purpose flour
- ¼ cup cocoa, sifted
- ¾ tsp. baking powder
- 6 oz. semisweet chocolate, chopped
- 10 Tbsp. butter, softened
- ½ cup granulated sugar
- 3 large eggs
- 1½ Tbsp. Medaglia D'Oro Instant Espresso dissolved in 1 Tbsp. boiling water, cooled
- 1 pt. white chocolate raspberry ice cream
- ½ pt. fresh raspberries for garnish
- Confectioner's sugar (for dusting)

Raspberry Sauce:

- 12 oz. bag of frozen, whole unsweetened raspberries, thawed
- 6 Tbsp. superfine sugar
- 1 Tbsp. raspberry liqueur (optional)

1. Spray six 6-ounce ramekins or custard cups with vegetable oil cooking spray.

2. Combine flour, cocoa and baking powder in small bowl. Stir with a whisk until blended and reserve. Melt chocolate in a small, heavy saucepan over low heat. Add butter and sugar and stir until smooth. Transfer mixture to a large bowl and, with an electric mixer at medium speed, beat in eggs, one at a time. Add espresso and reserved flour mixture. Continue beating until fully mixed. Raise mixer speed



Chocolate-Espresso Volcanoes are a sumptuous dessert with a coffee-flavored kick.

to high and beat mixture for 6 minutes more until thickened.

3. Pour even amounts of batter into prepared ramekins. Cover ramekins tightly with plastic wrap and freeze overnight, or up to 2 weeks ahead.

4. Approximately one hour before you want to serve, pre-heat oven to 375°F.

5. Meanwhile, prepare the Raspberry Sauce. Combine raspberries and sugar in food processor. Blend until smooth. Strain puree through a sieve to eliminate the seeds. Stir in raspberry liqueur, if desired, and reserve.

6. Remove ramekins from freezer and unwrap. Bake in oven 18 to 20 minutes until the sides are set but the center is still moist. Cool on wire rack for 5 minutes, then invert onto individual dessert plates. Let rest another 10 minutes and serve each one with a spoonful of Raspberry Sauce and a small scoop of ice cream. Garnish with fresh raspberries and dust with confectioner's sugar. Makes 6 servings.

For more Medaglia D'Oro recipes, send your name and address with \$1.50 check or money order (shipping and handling), made payable to: Medaglia D'Oro Recipes, c/o Rowland Coffee Roasters Inc., 5606 NW 82nd Avenue, Miami, FL 33168, or visit the Web site www.medaglia.doro.com.