



The JAVA & Co. Guide
to the Breakfast Lover,
Coffee Lover & Dessert
Lover in All of Us!

JAVA & Co. CELEBRATES FOOD – SIMPLE, FLAVORFUL AND CAN'T GET ENOUGH – GOURMET FOOD IDEAS. THE ENCLOSED PREPARATION SUGGESTIONS, PAIRED WITH OUR FRESHLY MADE SIGNATURE GOURMET SYRUPS WILL HELP YOU PREPARE AND SERVE UNFORGETTABLE TREATS. YOUR GUESTS WILL THINK YOU'VE ORDERED IN FROM A PREMIER RESTAURANT! AND THE TRUTH IS, YOU PAIRED OUR SYRUPS WITH OUR RECIPE IDEAS AND VOILA – FOOD MAGIC!

WHERE THERE IS FOOD, THERE IS A PARTY...WHERE THERE IS GOOD FOOD AND SOMEONE TO SHARE IT WITH, TIME CAN STAND STILL...AND THAT IS HOW MEMORIES CAN BE MADE.

BRIAN & JAMIE KNOLL
FOUNDERS
WWW.JAVAANDCO.COM

EAT WELL...LIVE WELL!

CONTENTS

DRINKS • PAGE 4-11

BREAKFAST • PAGE 12-13

ENTREES • PAGE 14-18

DESSERTS • PAGE 19-25



JAVA-tini ~ a smooth twist on the espresso martini.

- 1.5 oz French Vanilla JAVA Syrup
- 2 oz Vanilla Vodka
- 1.5 oz Frappuccino, Vanilla
- 2 oz Coffee, Fresh (chilled)
- Ice
- Garnish White Chocolate Covered Espresso Bean

Tools:

Martini Shaker, Martini Glass

Directions:

Pour ingredients into shaker filled with ice, shake vigorously and strain into chilled martini glass.

ESPRESSO MARTINI ~ JAVA style.

- 1 oz Choice of: French Vanilla, JAVA Nut, Original or Original DARK JAVA Syrup
- 2 oz Vanilla Vodka
- 1 oz Bailey's Irish Crème
- 1 oz Cold Espresso, brewed
- Ice
- Garnish Dark Chocolate Covered Espresso Bean

Tools:

Martini Shaker, Martini Glass (es)

Directions:

Pour ingredients into shaker filled with ice, shake vigorously and strain into chilled martini glass.



TiRUMisu ~ Specialty Drink ~ Hot or Cold.

3 oz TiRUMisu Coffee Infused Syrup
1 oz Dark Jamaican Rum
6 oz Cream or Half & Half

Garnish Unsweetened cocoa powder and whipped cream if desired.

Directions:

Cold: Pour ingredients into shaker filled with ice, shake vigorously and strain into chilled martini glasses. Dust with cocoa powder.

Hot: Steam / heat cream with syrup and rum. Serve in café or espresso cups.
Garnish with whipped cream and dust with cocoa powder

MOCHA MILKSHAKE ~ ice cold and caffeinated!

- 2 oz Choice of: French Vanilla, JAVA Nut, Original or Original DARK JAVA Syrup
- 8 oz Vanilla Ice Cream (may substitute milk chocolate ice cream)
- 2 oz Chilled Brewed Coffee (if desired)
- 2 oz Chocolate Syrup
- Garnish Whipped Cream
- Garnish Dark Chocolate Covered Espresso Bean

Tools:

Blender.

Directions:

Pour ingredients into blender. Blend and pour into chilled glass. Garnish as desired.

JAVA Hot Chocolate ~ creamy and full of flavor.

- 2 oz Choice of: French Vanilla, JAVA Nut, TiRUMisu, Original or Original
DARK JAVA Syrup
- 8 oz Steamed Milk
- 2 oz Chocolate Syrup
- Garnish Whipped Cream
- Garnish Dark Chocolate Covered Espresso Bean

Directions:

Steam or heat milk until hot. Do not boil. Stir in Chocolate Syrup until melted, then add JAVA syrup. Top with whipped cream and garnish with Dark Chocolate Espresso Bean as desired.

JAVA Iced ~ light and refreshing.

- 1 oz Choice of: French Vanilla, JAVA Nut, TiRUMisu, Original or Original
 DARK JAVA Syrup
- 8 oz Milk
- Ice
- Garnish Whipped Cream
- Garnish Dark Chocolate Covered Espresso Bean

Directions:

Fill cup with ice. Add milk. Stir in choice of JAVA syrup. Top with whipped cream and garnish with Dark Chocolate Espresso Bean as desired.

COFFEE DRINKS ~ add a burst of pure indulgence.

- 1 oz Choice of: French Vanilla, JAVA Nut, TiRUMisu, Original or Original
DARK JAVA Syrup
- 12 oz Hot Coffee
- or**
- 12 oz Iced Coffee
- or**
- 12 oz Cappuccino
- or**
- 12 oz Latte
- Garnish Whipped Cream
- Garnish Dark Chocolate Covered Espresso Bean

Directions:

Add choice of JAVA syrup to your favorite coffee beverage. Garnish as desired.

OATMEAL ~ good morning!

- 1 oz Choice of: French Vanilla, JAVA Nut, TiRUMisu, Original or Original
 DARK [JAVA Syrup](#)
- 1 Prepared Oatmeal or JAVA & Co. [Hearty Oatmeal Mix](#)
- serving
- 4 oz Milk (if desired)

Directions:

Prepare oatmeal as directed on oatmeal package. Top with milk (if desired). Drizzle 1 oz (approximately 1-1/2 tablespoons) of JAVA syrup on oatmeal as both a sweetener and a "pick-me-up". Enjoy!

PANCAKES • WAFFLES • FRENCH TOAST

- 1 oz Choice of: French Vanilla, JAVA Nut, TiRUMisu, Original or Original
 DARK JAVA Syrup
- 1 Pancakes, Waffles or French Toast (choice of)
serving
- Garnish Fresh Fruit ~ berries or bananas (if desired)

Directions:

Use JAVA syrup in place of your standard syrup as a topping on pancakes, waffles and French Toast. Bon Appétit!

BABY BACK RIBS, Grilled ~ a founder's favorite.

3 oz	<u>JAVA Nut JAVA Syrup</u>
1 rack	Pork Baby Back Ribs, thawed
1/2 tsp	Kosher Salt
1/2 tsp	Black Ground Pepper
1/2 tsp	Cayenne Pepper
Garnish	Finely Chopped Hazelnuts (approx. 1 to 2 tablespoons) if desired.

Directions:

Lightly season raw, thawed ribs with salt, black pepper and cayenne. Place ribs on the PREHEATED grill on INDIRECT HEAT for about 90 minutes. Lightly glaze the ribs (front & back) with JAVA Nut syrup. Cook for another 10 to 15 minutes or until there is a nice glaze on the ribs. Remove from grill and garnish ribs with finely chopped hazelnuts before serving. Serve with an arugula goat cheese salad dressed in light vinaigrette – garnish salad with hazelnuts (if desired). Bon Appétit!



JAVA GLAZED SPICED HAM ~ no fuss...extreme flavor!

Ingredients:

- 2 tsp [JAVA Spice](#) – Meat & Seafood Rub
- 5 oz JAVA French Vanilla Syrup
- 6 to 8 lb. Ham with bone in
- 1 cup Water

Directions:

1. Preheat roaster to 450°.
2. Using a sharp knife, make 1/4-inch-deep slashes in the ham in a criss-cross pattern making 1 inch squares. Rub the spice rub over the ham and into the slashes and let stand for 5 minutes.

3. Place ham on rack in roaster flat side down. Pour 1 cup of water in the bottom of the roaster. Roast at 450° for 30 minutes.
4. Reduce heat to 275° and baste (brush with a pastry brush) ham with JAVA syrup. Reserve extra syrup.
5. Continue basting ham with syrup every 20 to 30 minutes until ham reaches an internal temperature of 160°.
6. Note: Once you run out of extra syrup, baste ham from syrup and juices in the bottom of the roaster.
7. When ham reaches an internal temperature of 160° (according to meat thermometer), then remove from heat. Let rest for 10 minutes. Slice and enjoy!

HAM STEAK ~ ham will never be the same again.

2 oz JAVA Nut JAVA Syrup
2 ea Ham Steak, sliced ¼ inch thick

Directions:

Over medium heat, warm ham steak in a large sauté pan. When ham is warmed through, turn heat to medium low and then add JAVA Nut syrup. Sauté and glaze all sides of the ham. Serve with Fontina potatoes au gratin, or for breakfast, serve with eggs and parmesan hash brown potatoes.

FRESH BERRIES ~ who would have ever thought.

- 1 oz Choice of: French Vanilla, JAVA Nut, Original or Original DARK JAVA Syrup
- 5 oz Choice of Fresh Berries: Strawberries, Boysenberries, Raspberries, Blackberries, Blueberries or combine all of the above.
- Garnish Fresh Mint Leaf
- Garnish Whipped Cream

Directions:

Drizzle choice of JAVA syrup over fresh berries. Garnish with mint or whipped cream if desired.

PEACHES, Grilled ~ a summertime favorite.

2 oz Choice of: French Vanilla, JAVA Nut or Original JAVA Syrup
4 Fresh Peaches

Tools:

Grill.

Directions:

Remove the pits from the peaches. Leave skin on. Cut peaches in half. Place halves on grill. Brush lightly with syrup. Grill on low flame until nicely glazed. Turning once. Remove from heat. Plate alone as a snack or serve with ice cream for a fresh dessert. Brush again with syrup if desired.

Serves 4.

FUDGE BROWNIES, CAKES ~ pure decadence.

1 oz Choice of: French Vanilla, JAVA Nut, TiRUMisu or Original JAVA Syrup
1 Fudge Brownies OR Molten LAVA Cake OR Apple Pudding Cake OR
serving

Directions:

Drizzle choice of JAVA syrup over choice of cakes. Garnish with vanilla ice cream if desired.

CHEESECAKE ~ !!!

1 oz Choice of: French Vanilla, JAVA Nut, TiRUMisu or Original JAVA Syrup
1 slice Choice of: New York Style Cheesecake or Espresso Cheesecake
Garnish Whipped Cream

Directions:

Drizzle choice of JAVA syrup over cheesecake. Garnish with whipped cream if desired.

ICE CREAM ~ smooth and rich.

1 oz Choice of: French Vanilla, JAVA Nut, TiRUMisu or Original JAVA Syrup
1 Ice Cream, any flavor.
serving

Directions:

Drizzle JAVA syrup over choice of ice cream.

CARAMELIZED SUGAR COOKIES ~ A JAVA twist on a classic.

3 oz JAVA Syrup (Choice of: French Vanilla, JAVA Nut, TIRUMisu or Original)
1 Pkg Sugar Cookie Dough OR 1 Batch of Homemade Sugar Cookie Dough

Directions:

Prepare sugar cookie dough as directed. Roll out and cut into desired shapes. Using a pastry brush or clean natural bristle brush, brush the entire top of the RAW cookies with JAVA syrup. Bake as directed. Remove from oven. Let cool and enjoy with your favorite coffee, espresso or a tall glass of ice cold milk!

CANDIED WALNUTS ~ Wonderful, addictive jewels of goodness.

- 1.5 cups Fresh Walnuts (shelled) *ok to substitute pecans*
7 T. [JAVA Syrup](#) (Choice of: French Vanilla, JAVA Nut, TiRUMisu or Original)
1 T. [JAVA Spice](#)

Directions:

Place saute pan over medium high heat. Add fresh walnuts. Sweat and saute walnuts quickly. Keep the pan and walnuts moving in the pan. Add / sprinkle JAVA Spice over walnuts - lightly coating with an even layer. Continue cooking, tossing nuts. Add JAVA & Co. syrup - one tablespoon at a time - drizzling over walnuts. Continue cooking / tossing with syrup until all walnuts are coated. You need to keep the walnuts moving in the pan so the syrup doesn't burn. This last step goes really quick. Remove from heat. Spread and cool candied walnuts on parchment paper or waxed paper. Serve and enjoy!



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