

# Connoisseur Dreams

**Coffee and Tea Specialities**



 **BRITA®**



# Rituals

## Islands of drinking pleasure

The best part of working is taking breaks. Because every break gives you back the energy you need to carry on working. Breaks are the little bright spots in the grey expanses of your daily routines, important moments for relaxing and feeling good. People who plan such “islands of time” into their day are in control of the brighter side of life. And such people know how to celebrate and fully enjoy these free moments. Therefore, we are offering you lots of delicious coffee and tea ideas for enjoying the most precious moments of your day to the fullest. All over the world, taking a break from work is associated with drinking coffee and tea. In the USA the official “coffee break” has long become a popular tradition. And where would the English be without their beloved teatime?

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# Aroma

## Just follow your nose

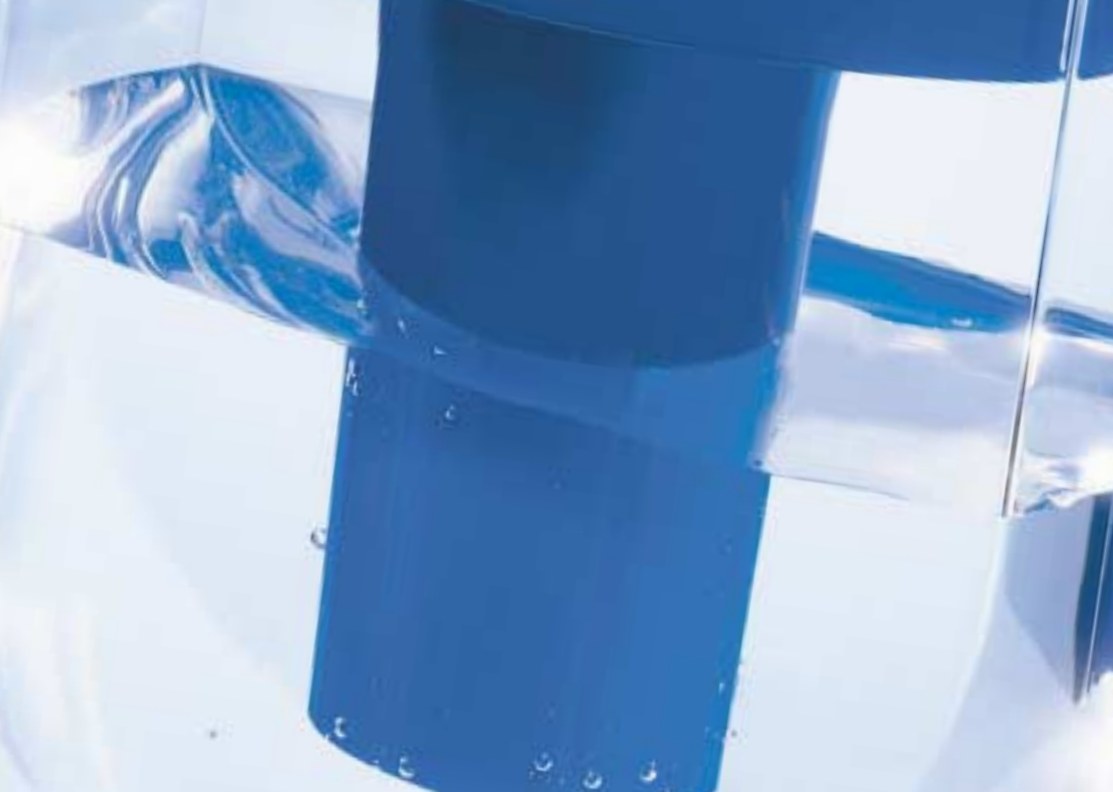
What is it that arouses your senses before you even open your eyes in the morning? The delicious smell of fresh coffee brewing – one of the most pleasant “alarm clocks” in the world. And all that aroma comes from a little brown bean that, in its natural “raw” state, doesn’t have any scent at all. Because the aroma of coffee doesn’t develop until the beans are roasted: slowly and carefully the beans are heated to temperatures of 180°C and 250°C, and roasted for 15-20 minutes. During this time, the colour and size of the beans change and the coffee oils, which are responsible for the aroma, are secreted. These oils are water soluble and dissolve in the hot water when coffee is brewed.



By the way: Successful roasting of coffee beans is characterised by the “singing” of the beans. The aroma of black tea is finer and somewhat more reserved. Although tea connoisseurs can get lost in its diversity. Here too, the aroma doesn’t develop until later on, during fermentation. When fresh tea leaves are rolled, the juice is pressed out of them, which then oxidises in the air and ferments. During this process, tea leaves alter their colour and taste.

By the way: Green tea is not fermented, and therefore has a slightly more bitter taste. With semi-fermented teas, such as for example Oolong, the fermenting process is interrupted at the halfway point. That is what lends this tea speciality its famous peach aroma.





# Water

## Tap water, transformed with BRITA

Aroma and flavour can better develop in filtered water. Renowned tea connoisseur Queen Elizabeth II takes special water with her for making her tea when she travels. So important is the unique aroma of her Earl Grey tea to her. For the rest of us “ordinary mortals”, the BRITA water filter can be highly recommended.

Because the original BRITA filter cartridge removes the scale from hard water, considerably improving the appearance and aroma of tea.



# Coffee break

## 60 beans for Beethoven

For the brilliant composer Beethoven, his coffee was sacrosanct: exactly 60 beans in each cup, no more and no less. Quite understandable that he would never have left the preparation of his coffee to any servant.

King Ludwig XV of France even took things one step further. He grew his own coffee plants in the greenhouses of Versailles. Then he personally roasted the beans and prepared an aromatic brew, which he served to himself and Madame Dubarry in one of several golden coffee pots.



Royal honours for a drink that actually had democratic roots. Because the coffee houses in Europe were the first places where the poor and the rich, men and women, could meet freely and mingle – something they're still doing today.

By the way: The best coffee connoisseurs of the world are not the Italians or the French, but rather Germans. And in tea country Japan, a good cup of coffee can easily cost up to 85 DM (43.45 euros) – if that coffee is the extremely rare Blue Mountain variety from Jamaica.





## Coffee recipes

### Café Noisette *(see lg. photo)*

(Makes 2 cups)

**Ingredients:**

1/4 l hot, strong coffee made with  
BRITA-filtered water,

5 tsp cream,

4 cl Kirschwasser (cherry fruit brandy),  
sugar

**Preparation:**

Pour the hot coffee into the cups. Stir in cream  
and Kirschwasser, add sugar to taste, and serve  
immediately.



### Vienna Imperial Mélange

(Makes 2 cups)

**Ingredients:**

2 egg yolks,

2 tbsp brown sugar,

2 cl cognac,

1/8 l strong, slightly sweetened coffee  
made with BRITA-filtered water,

1/8 l hot milk,

**Preparation:**

Beat the egg yolks and fold in the sugar and  
cognac. Spoon mixture into cups and fill up with  
coffee and hot milk.



## Café à l'Orange

### Ingredients:

- 1 tsp grated orange peel,
- 2 cl brandy (cognac),
- 1/8 l strong, hot coffee made with BRITA-filtered water
- 2 tbsp whipped cream
- 1 shot orange liqueur (Grand Marnier)
- 1 orange peel, peeled in spirals

### Preparation:

In a coffee mug, pour the Weinbrand over the grated orange peel. Let stand for several minutes, then add the hot coffee. Mix the cream with the orange liqueur and pipe onto the coffee with a pastry bag. Garnish with orange peel spirals.



## Turkish Honey-Mocha *(see lg. photo.)* (Makes 4 mocha cups)

### Ingredients:

- 1/8 l strong, hot mocha coffee made with BRITA-filtered water
- 2 level tbsp sesame seeds
- 2 tbsp honey

### Preparation:

Prepare the mocha, add the sesame seeds and honey and brew for about 5 minutes. Serve hot.





## Amaretto Iced Coffee

*(see lg. photo)*

(Makes 4 glasses)

### Ingredients:

500 ml pkg. vanilla ice cream,  
1/2 l strong, cold coffee made with  
BRITA-filtered water,  
4 tbsp Amaretto liqueur,  
200 g cream,  
1 pkg. vanilla sugar,  
hazelnut brittle

### Preparation:

Place one scoop of ice cream in each glass. Pour liqueur over the ice cream and fill glasses with cold coffee. Whip the cream with the vanilla sugar until peaks form and crown each glass with a dollop of whipped cream. Sprinkle with hazelnut brittle and serve.



## Banana Café

(Makes 4 glasses)

### Ingredients:

2 bananas,  
1/4 l strong, cold coffee made with  
BRITA-filtered water,  
1/4 cold milk,  
30 g sugar,  
banana slices to garnish,  
4 mint sprigs

### Preparation:

Place all the ingredients in a blender and mix well. Moisten the rims of the glasses and dip in sugar. Pour the coffee/banana mixture into the glasses and garnish with banana slices and mint sprigs.

## Mocha-Sherbet

(Serves 4)

### Ingredients:

25 green cardamoms, 125 g sugar,  
100 g ground mocha, 1 sheet unflavoured gelatine,  
3/4 l BRITA-filtered water

### Preparation:

Lightly crush cardamoms in a mortar. In a small covered saucepan, cook the cardamoms, sugar and 750 ml water on low heat for 10 minutes. Add mocha and bring to the boil. Remove from heat and let stand for 10 minutes. Strain through a fine sieve, lined with a linen cloth. Soak gelatine in cold water, squeeze out excess moisture and dissolve in the hot mocha. Allow to cool and chill in freezer for 30 minutes. Use a pastry bag to pipe into pre-chilled glasses and serve immediately.



## Cappuccino-Cake *(see lg. photo)*

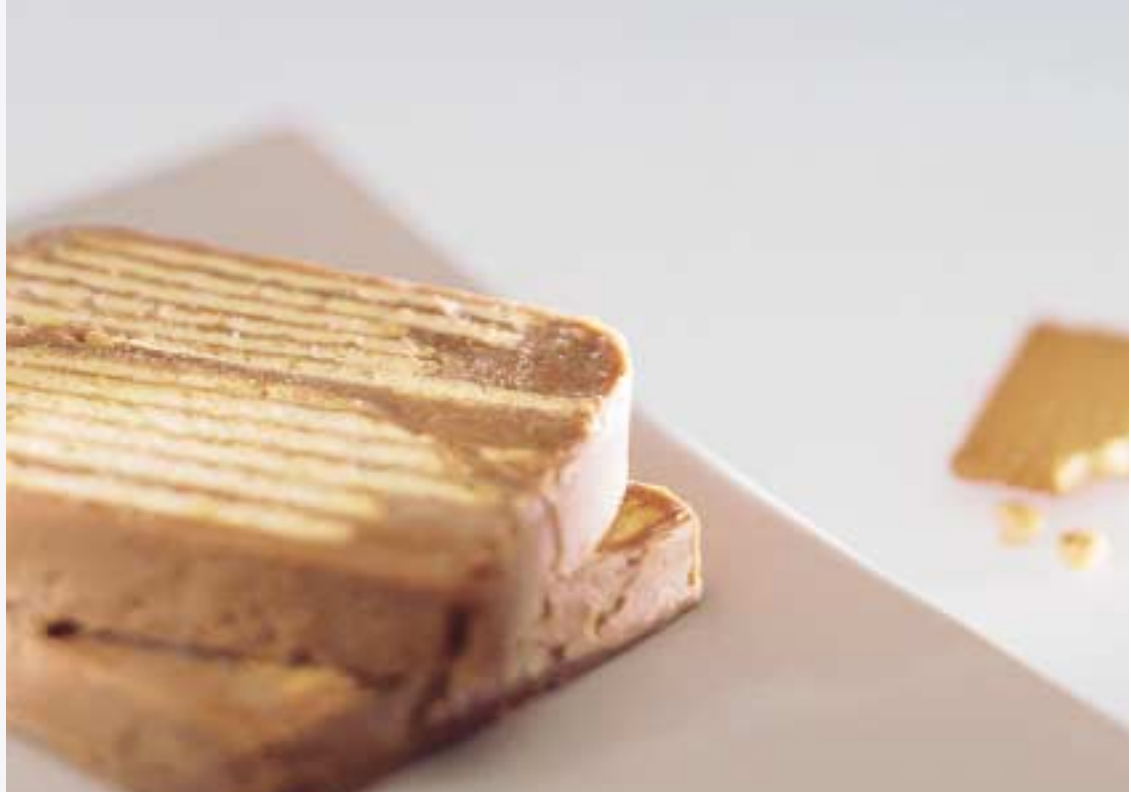
(Makes 36 pieces)

### Ingredients:

250 g coconut fat, 4 tbsp Grappa or water,  
50 g cappuccino powder, 300 g icing sugar,  
2 eggs, 1 pkg. vanilla sugar,  
2 tsp cocoa powder, 200 g tea biscuits

### Preparation:

Melt fat and allow to cool. Heat Grappa or water, add cappuccino powder and dissolve. In a mixing bowl combine melted fat, beaten eggs, sifted icing sugar, vanilla sugar, dissolved cappuccino powder and cocoa. Line a square baking pan (1 l) with clear plastic wrap. Layer alternately the biscuits and the cappuccino paste. Chill for at least 2 hours in the refrigerator. Turn out of the pan, remove plastic and cut into pieces.





# Tea-ologie

## All around the world

Since 2700 BC a few dried leaves have been causing quite a stir. Tea has written history in many parts of the earth. For example in 1773, when outraged Bostonians revolted against the excessive tea taxes levied by British colonial governors and tipped 300 precious crates of the stuff into the sea, the incident went down in history as the Boston Tea Party. The results were rebellion, war and 3 years later the founding of the United States of America. In China it took the Boxer Rebellion in 1900 to end British predominance and with it the East India Tea Company.



Meanwhile in Europe, Friedrich the Great had other problems. He expressed his worries about the fact that an entire population in the north of his country – the people of Ostfriesland – had become almost addicted to tea.

By the way: Even today the people of Ostfriesland drink 7 times as much tea as the rest of the citizens of Germany. But the hottest tea drinkers in the world are still the Irish, consuming 3220 grams of tea per person per year – which puts them ahead of even the Chinese! Perhaps the strangest tea custom is that of Mongolians: they “sweeten” their tea with camel’s milk, millet or yoghurt. .

# Tea recipes

## Strawberry Rose Tea

(Serves 4)

### Ingredients (ice cubes):

500 g ripe strawberries,  
3 tbsp icing sugar,  
juice of half a lemon

### Ingredients (Tea):

150 g ripe strawberries,  
1 tbsp icing sugar,  
6 tsp Ceylon tea,  
1/2 l BRITA-filtered water,  
8 tsp dried rose petals ,  
4 tsp sugar,  
juice of half a lemon



### Preparation:

Cut the strawberries into bite-sized pieces, mix with icing sugar and lemon juice and let stand for 30 minutes. Purée in the mixer and freeze for approximately 5 hours in ice cube bags. Set aside 4 strawberries for garnishing the tea, slice the remaining strawberries lengthways and mix with icing sugar. Pour the boiling water over the tea/rose petal mixture, allow to brew for 2-3 minutes and strain. Add sugar and lemon juice to taste.

Place the strawberry ice cubes together with the cut-up strawberries in four slim glasses and pour in the tea. Position the remaining strawberries on the rims of the glasses.





## Peach Tea with Prosecco

(see lg. photo)

### Ingredients:

1 tsp black tea with peach blossoms,  
1/4 l BRITA-filtered water,  
40 g dried untreated apricots,  
1 vanilla pod, crushed ice,  
ice-cold Prosecco, mint leaves

### Preparation:

Pour 1/4 l boiling water over the peach tea, brew for 4 minutes and strain. Chop the dried apricots in fine cubes and, together with the vanilla paste scraped from the inside of the pod, add to the tea and stir. Allow to cool and purée in the blender. Place the puréed mixture in the glasses and fill with crushed ice and Prosecco. Garnish with mint leaves.



## Lemon Tea Punch

(Makes 1,5l)

### Ingredients:

250 g sugar, 3/4 l BRITA-filtered water,  
lemon tea, 1-2 untreated oranges,  
1 untreated lemon, 1 bottle ice-cold Sekt  
(sparkling wine),

### Preparation:

Heat the sugar in 1/4 l water for 4-5 minutes on medium heat and allow to cool somewhat. Prepare 1/2 l lemon tea and also allow to cool. Combine sugar syrup with lemon tea. Rinse lemons and oranges with hot water and cut into thin slices. Quarter the slices and add to lemon tea mixture. Chill at least 2 hours in the refrigerator. Before serving add chilled sparkling wine and garnish with mint leaves.

## Melon and Lime Tea

### Ingredients:

1 cantaloupe melon,  
2 limes or lemons,  
3 sprigs lemon balm,  
8 tbsp Grenadine,  
1/2 l BRITA-filtered water,  
6 tsp Ceylon tea, 2 tbsp honey,  
ice cubes

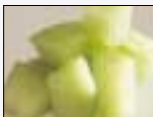
### Preparation:

Cut the melon in halves, remove the seeds and divide into 8 wedges; peel and cut the flesh into 2-cm thick pieces. Remove the peel from the limes in thin spirals. Squeeze the peeled limes in the juicer. Cut the leaves of two of the lemon balm twigs into thin strips.



Combine the melon chunks, lemon balm strips, lime juice and Grenadine and chill for 30 minutes in the refrigerator. Boil the water and pour over the tea, allow to brew for 2-3 minutes and strain. Drain off the liquid from the melon pieces and add to the tea with the honey and stir.

Fill the glasses 2/3 full with ice cubes and add the melon/lemon balm mixture. Pour in the tea and garnish with lemon balm leaves and a spiral of lime peel.





## Lemongras-Tea (see lg. photo)

### Ingredients:

4 stalks of lemongrass (Asia shop),  
3/4 l BRITA-filtered water,  
a spoonful of honey or brown sugar,  
if desired, some syrup from marinated ginger,

### Preparation:

With a large kitchen knife cut the lemongrass into 3-mm slices. Place in a saucepan with 3/4 l water and bring to the boil. Remove from heat; let stand for 5-6 minutes. Strain the tea into a pre-warmed teapot and sweeten with honey or brown sugar. In the summer this tea can also be enjoyed cold with ice cubes and a spoonful of syrup from a jar of marinated ginger.



## Tropical Ice-Tea

### Ingredients:

2 passion fruits,  
100 ml BRITA-filtered water,  
2 tsp black tea with maracuja aroma,  
2 tsp sugar, 6 cl pineapple juice,  
ice cubes, 1/4 pineapple ring

### Preparation:

Cut the passion fruit in halves, remove the flesh and press through a strainer. Pour boiling water over tea and allow to brew 2-3 minutes; strain and sweeten with sugar. Pour the tea into a shaker; add passion fruit, pineapple juice and ice cubes and shake vigorously. Strain into a glass filled with ice cubes. Cut a slit in the pineapple chunk and position on the rim of the glass. Serve with a straw.

## Green Tea Stars

(für 10-12 Personen)

### Ingredients:

10 g agar-agar (Asia shop),  
1 l BRITA-filtered water,  
175 g sugar,  
10 g Japanese green tea powder (Matcha),  
2 tbsp Mirin (sweet Japanese rice wine),  
10 cherry leaves,  
20 g brown sugar

### Preparation:

In a small saucepan stir the agar-agar and the sugar into 1 l warm water and let stand for 5 minutes. Add the green tea and Mirin and bring to the boil.



Pour the liquid into a 2-cm deep rimmed dish, allow to cool and chill for about 2 hours. Turn out onto a cutting

board and cut into 10-12 star-shaped pieces with a pastry cutter (approx. 10-cm diameter).

Sprinkle brown sugar over the jelly stars and serve on a platter on a bed of cherry leaves.





## English Tea Cake

(Makes about 12 pieces; 30-cm cake tin)

### Ingredients:

200 g soft butter, 150 g sugar,  
4 eggs, 1 pinch of salt,  
grated peel of 1 untreated lemon,  
300 g flour, 1 tsp baking powder,  
1 tbsp dark rum,  
100 g mixed candied fruit, such as citrus fruits,  
cherries and melon,  
100 g raisins, 100 g chopped almonds,  
butter or margarine for greasing the tin,  
icing sugar to dust top of cake

### Preparation:

Beat butter and sugar in a mixing bowl on high-speed until frothy. Stir in eggs, salt and grated lemon peel.



Combine flour and baking powder and sift. Little by little, stir the flour mixture, rum, chopped candied fruit, raisins and almonds into the creamed butter. Preheat the oven to 175°C. Grease baking pan well and pour in the cake batter.

Bake in pre-heated oven (centre rack, gas level 2, convection oven 160°C) for about 70-80 minutes. Insert a toothpick in the centre and if it comes out clean, the cake is done. Remove the cake from the oven and when somewhat cooled, turn out onto a cake rack and allow to cool completely. Do not cut until the following day. Serve with a light dusting of icing sugar.



BRITA GmbH  
Heinrich-Hertz-Straße 4,  
D-65232 Taunusstein  
Germany

