

Stir Things Up With NESCAFÉ® TASTER'S CHOICE®

NESCAFÉ TASTER'S CHOICE can be used for more than just making a great cup of joe. Because it is 100 percent real coffee, professional chefs use it to add a tasty touch to drinks, desserts and other recipes where the rich flavor of coffee is desired. Try some of the provided recipes below to discover how NESCAFÉ TASTER'S CHOICE can do more than just make a great cup of coffee.

Coffee Drinks



Cappuccino

Ingredients:

3 to 4 teaspoons NESCAFÉ® TASTER'S CHOICE® 100% Pure Instant Coffee Granules

½ cup 2% milk, heated*

☞ cup hot water

☞ granulated sugar to sweeten

Directions:

Combine milk, water and coffee granules in coffee mug; stir until coffee is dissolved. Add sugar, if desired.

*NOTE: To make milk with foam, heat milk in microwave-safe container on HIGH (100%) power for 45 seconds or until milk just starts to boil. Pour into blender; cover. Blend for 20 seconds or until frothy. Or, beat with handheld mixer or vigorously with a wire whisk until frothy. Top coffee with frothed milk.



Iced Caramel Latte

Ingredients:

4 teaspoons NESCAFÉ® TASTER'S CHOICE® 100% Pure Instant Coffee Granules

2 tablespoons hot water

½ cup water

½ cup milk

¼ cup caramel syrup or ice cream topping

Ice cubes

Directions:

Combine water and coffee granules in tall glass; stir until coffee is dissolved. Add water, milk and caramel syrup; stir until combined. Add ice; serve immediately.

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Desserts



Vanilla Nut Crème Brûlée

Ingredients:

- 3 tablespoons NESCAFÉ® TASTER'S CHOICE® 100% Pure Instant Coffee Granules
- 2 cups Vanilla Nut NESTLÉ COFFEE-MATE® Liquid Coffee Creamer
- ½ cup milk
- 2 tablespoons granulated sugar
- 3 large eggs
- 3 large egg yolks
- ¼ cup packed brown sugar

Directions:

Preheat oven to 300° F. Combine Coffee-mate, milk, coffee granules and granulated sugar in medium, heavy-duty saucepan. Cook over medium heat, stirring frequently, for 5 minutes or until coffee is dissolved (do not boil). Remove from heat. Whisk together eggs and egg yolks in medium bowl; gradually whisk into Coffee-mate mixture. Pour mixture into six 4-ounce custard cups. Place cups in 13 x 9-inch baking pan. Fill pan with hot water to 1-inch depth. Bake for 40 to 45 minutes or until custards are set in center. Remove from baking pan; cool on wire rack for 1 hour. Sprinkle brown sugar evenly over top of each custard. Broil for 1 to 2 minutes or until sugar begins to melt. Refrigerate before serving.



Mocha Bread Pudding

Ingredients:

- 2 teaspoons NESCAFÉ® TASTER'S CHOICE® 100% Pure Instant Coffee Granules
- ¼ cup granulated sugar
- 2 tablespoons NESTLÉ TOLL HOUSE® Baking Cocoa
- 3 ½ cups French bread cubes
- 1 can (12 fl. oz.) CARNATION® Evaporated Fat Free Milk
- 2 large eggs
- 1 teaspoon vanilla extract
- Powdered sugar (optional)
- Frozen lite whipped topping, thawed
- Fresh raspberries and mint (optional)

Directions:

Preheat oven to 350° F. Coat 8-inch-square baking dish with nonstick cooking spray. Combine sugar, cocoa and coffee granules in small bowl. Place bread cubes in prepared baking dish. Beat evaporated milk, eggs and vanilla extract in medium bowl until well blended; stir in sugar mixture. Pour over bread, pressing bread into milk mixture. Place dish in 13 x 9-inch baking dish; fill 13 x 9-inch dish with warm water to 1-inch depth. Bake for 30 to 35 minutes or until set. Sprinkle lightly with powdered sugar. Garnish each serving with whipped topping, raspberries and/or mint.