



VINCENZI COFFEE  
EMOTIONS



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## CAFFÈ BICERIN CLASSICO

*1 light expresso (50 ml)  
50 ml Bicerin of Giandujotto Vincenzi  
50 ml frothy milk*

*Cover the inside of a glass with the Bicerin of Giandujotto, add the expresso and finish with the frothy milk.*





## VINCENZI COFFEE EMOTIONS

### HOT COFFEE BICERIN

*50 ml espresso  
50 ml Bicerin of Giandujotto  
50 ml hot whole milk*

*1 oz granulated sugar  
decorate with whipped cream and cocoa powder*

*Put the ice cubes into a cocktail glass and pour over the Bicerin of Giandujotto and the frothy milk . Add the coffee and finish whit whipped cream and cocoa powder.*





## VINCENZI COFFEE EMOTIONS

### COLD COFFEE WHITE BICERIN

6 ice cubes  
50 ml espresso  
50 ml Bicerin white Vincenzi  
50 ml milk  
1 oz granulated sugar  
*decorate with whipped cream and cacao powder*

*Put the ice cubes into a cocktail glass and pour over the Bicerin White Vincenzi and 50 ml of milk at room temperature. Add the coffee and finish with whipped cream and cocoa powder.*





## VINCENZI COFFEE EMOTIONS

### ESPRESSO BICERIN MARTINI

40 ml Espresso  
30 ml Bicerin of Giandujotto Vincenzi  
10 ml Hazelnut Syrup Vincenzi  
15 ml sugar syrup  
6 ice cubes

Decorate with sugar crystals  
and 1/2 gianduiotto in a Marini glass

*Cocktail: Make an espresso and sugar to taste. Put ice, sugared coffee, Bicerin of Giandujotto, hazelnut syrup Vincenzi into a shaker and shake. Pour into a Martini glass and decorate with sugar crystals around the rim of the glass and place the gianduiotto on the rim as you would a slice of lemon*





## VINCENZI COFFEE EMOTIONS

### ESPRESSO BICERHUM

15 ml Espresso  
30 ml Bicerin White Vincenzi  
40 ml Dark Rhum  
15 ml sugar syrup  
2 ice cubes

*Decorate the Martini glass as you want*

*Make and espresso and sugar to taste. Put ice, Bicerin white and dark Rhum into a shaker and shake. Pour into a Martini glass*





## VINCENZI COFFEE EMOTIONS

### LONDON COFFEE

1 espresso  
20 ml Chocolate topping Vincenzi  
50 ml single cream

*Cover the inside of a glass with the chocolate topping add the espresso and finish with the single cream*





## VINCENZI COFFEE EMOTIONS

### COLD COFFEE WHITE RUSSIAN

50 ml Espresso  
20 ml Vanilla topping Vincenzi  
50 ml Milk

1 oz Granulated sugar  
*Decorate with whipped cream and cocoa powder*

*Put the ice cubes into a cocktail glass and pour over the bicerin of gianduiotto and the milk at room temperature. Add the coffee and finish with whipped cream and cocoa powder*







## VINCENZI COFFEE EMOTIONS

### SORBETTO COFFEE & HAZELNUT

330 ml Water  
180 ml Espresso  
100 gr Sugar  
150 ml Single cream  
6 teaspoons of espresso syrup  
30 ml Hazelnut syrup Vincenzi  
20 ml Brown sugar syrup Vincenzi

*Make the coffee then add the water and sugar and stir. Add the cream into the coffee then put it into a bowl and freeze for 4/5 hours. When frozen break into small cubes then add the hazelnut and brown sugar syrup and blitz in a blender for a few seconds. Your sorbet can now be served*





## VINCENZI COFFEE EMOTIONS

### CAFFÈ BELLA NAPOLI

50 ml Espresso  
300 ml Cold water  
100 ml Hazelnut syrup Vincenzi  
6 ice cubes  
Whipped cream

*Make coffee and pour it hot and unsugared over the ice in a Boston shaker.  
Dilute the hazelnut syrup with the water. Shake and serve with whipped cream  
and a straw.*





## VINCENZI COFFEE EMOTIONS

### CAFFÈ MAMMA MIA

50 ml Espresso  
300 ml Cold water  
100 ml Hazelnut syrup Vincenzi  
6 ice cubes  
Whipped cream

*Make coffee and pour it hot and unsugared over the ice in a Boston shaker. Dilute the hazelnut syrup with the water. Shake and serve with whipped cream and a straw.*





## VINCENZI COFFEE EMOTIONS

### CAFFÈ MILANO

40 ml Espresso  
25 ml Whipped cream  
10 ml Brown sugar syrup Vincenzi  
10 ml Vanilla syrup Vincenzi  
1/10 oz chocolate flakes  
1/2 oz Chocolate topping Vincenzi

*Pour the coffee and the syrups into a glass then top with whipped cream and the chocolate topping. Decorate with chocolate shavings and enjoy a treat*





## VINCENZI COFFEE EMOTIONS

### CAFFÈ GINGER SPEZIATO

*1 espresso  
Dark chocolate shavings  
10 ml Caramel syrup Vincenzi  
10 ml Ginger syrup Vincenzi  
20 ml Frothy milk*

*Decorate with vanilla beans, cocoa powder and black pepper*

*Pour the hot espresso into a glass and add chocolate shavings. Add the caramel and ginger syrup and sieve the cocoa powder over the top. Top with the frothy milk and sieve a little more cocoa powder on the top and your spicy coffee is ready.*





## VINCENZI COFFEE EMOTIONS

### GREEN MINT COFFEE

20 ml Milk  
70 ml single cream  
30 ml Peppermint syrup *Vincenzi*  
Cocoa powder

*Put the coffee into a cappuccino cup, add 60 ml frothy mint milk and sieve cocoa powder on the top. Frothy mint milk (serves 2): put the single cream, a sprinkling of cocoa powder, cream, peppermint syrup and the ice cubes into a blender and blitz until you have a light cream then pour over the coffee. For this recipe we suggest to use espresso only.*





## VINCENZI COFFEE EMOTIONS

### CARAMEL COFFEE ALL'ITALIANA

*50 ml Light Espresso  
30 ml Caramel syrup Vincenzi  
50 ml Hot full fat milk  
50 ml Whipped cream  
Decorate with caramel topping Vincenzi*

*Pour 50 ml f hot milk into a glass add the caramel syrup then the light coffee.  
Finish off with whipped cream and the caramel topping.*





## VINCENZI COFFEE EMOTIONS

### SICILY COFFEE

*1 espresso  
Dark chocolate shavings  
10 ml Barley water syrup Vincenzi  
20 ml Hot frothy milk  
Decorate with cinnamon sticks and orange peel*

*Pour the espresso into a hot toddy. Add the chocolate shavings and the barley water syrup. Pour the frothy milk over the top and decorate with the cinnamon sticks and the orange peel and your coffee ORANGE is ready to drink.*







## VINCENZI COFFEE EMOTIONS

### CHERRY COFFEE IN VIENNA

*1 espresso  
Chocolate shavings  
20 ml Sour black cherry syrup Vincenzi  
20 ml Frothy milk  
Decorate with vanilla stick and sour black cherries liqueur*

*Pour the espresso into a hot toddy. Add the chocolate shavings the sour black cherry syrup. Finish with the frothy milk and decorate with a vanilla stick and the sour black cherry liqueur and your cherry coffee is ready.*





## VINCENZI COFFEE EMOTIONS

### CAFFÈ SHAKERATO

*1 espresso  
25 ml Vanilla syrup Vincenzi  
Ice cubes  
Granulated sugar*

*Put 6/7 ice cubes into a shaker with 1 or 2 teaspoons of sugar. Then pour the hot espresso over the ice and add the vanilla syrup. Close the top of the shaker and shake for 10/15 seconds. Pour through a strainer into a cocktail glass and serve.*





## VINCENZI COFFEE EMOTIONS

### HOT COFFEE IN PARIS

50 ml Espresso  
50 ml Caramel topping Vincenzi  
50 ml Frothy milk  
1 oz Granulated sugar  
3/4 ice cubes

*Decorate with whipped cream and cocoa powder*

*Put the ice into a cocktail glass and pour over the caramel topping then add the frothy milk. Pour the coffee over the top and decorate with whipped cream and cocoa powder.*





## VINCENZI COFFEE EMOTIONS

### ICE VANILLA CAPPUCCINO

*1 light expresso (50 ml)  
15 ml Milk*

*20 ml Vanilla syrup Vincenzi  
6/8 coffee ice cubes*

*Pour unsugared coffee into ice cube trays and freeze. Fill a 300 ml glass of coffee ice cubes and pour in 250 ml of milk. Add 40 ml of coffee and accompany with vanilla syrup, pour onto the milk and ice and your vanilla cappuccino is ready!*





## VINCENZI COFFEE EMOTIONS

### ESPRESSO MARTINI

*1 light espresso (50 ml)  
20 ml Chocolate topping Vincenzi  
10 ml Hazelnut syrup Vincenzi  
Decorate with sugar crystals  
and 1/2 gianduiotto in a Martini glass*

*Cocktail: Make an espresso and sugar to taste. Put ice, sugared coffee, chocolate topping and hazelnut syrup into a shaker and shake. Pour into a martini glass and decorate with the sugar crystals around the rim of the glass and place the gianduiotto on the rim as you would a slice of lemon.*





IL GUSTO DI TORINO

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Si ringrazia per la collaborazione  
la scuola CFIQ di Pinerolo

