

Jammin Java Recipes

Part 1: What Goes into a Drink...

A). Steamed or Foamed Milk

1). *Measure the milk with a paper cup.*

If you are serving a small drink, use a small paper cup to measure your milk. A medium drink, use a medium paper cup, etc. Do not fill the cup up all of the way, only fill the cup with as much milk as you think that you will use.

2). *Pour measured milk into the steam pitcher.*

Make sure the thermometer reaches the milk.

3). *Submerge steam wand in milk.*

4). *FULLY turn the steaming dial.*

Make sure to turn the dial all of the way. The machine will start to make noises earlier, but keep turning.

5). *If you want foamy milk:* Bob the wand up and down past the surface of the milk a lot.

If you want steamed milk: Do not bob the wand up and down. If you hear a horrible screaming sound, bob the wand past the surface of the milk once or twice.

6). *Do not let the milk go over 150.* The ideal temperature is between 140 and 150. The temperature of the milk will continue to rise slightly after you remove the steam wand.

B). Espresso Shots

1). *Place group (aka portafilter) under grinder.*

2). *Pull grinder handle completely twice.*

3). *Tamp lightly & correctly.*

Never, never, never use the bottom of the tamper to bang the sides of the portafilter. Always use the rough side of the top for that. When you tamp, your goal should be to create a LEVEL and COMPACT surface of the espresso grinds.

4). *Secure group in group head.*

5). *Put two shot glasses under group appropriately.*

6). *Turn on water.*

7). *Let espresso run for 20 seconds.* Espresso should be flowing smoothly with a honey or caramel color. A perfect shot will fill the glasses in 20 seconds. If the espresso took less than 1 or more than 24 seconds to brew, it is not acceptable and should be thrown out

8). *Turn off water, check shots for a layered look.*

There should be three layers: A black "coffee like" layer on the bottom, a golden brown frothy layer on top (called "crema") and a gaseous bubble layer between them.

C). Chai Latte Mix

1). *Put 1 unit of chai into pitcher.* (A unit can be any amount you wish, just make sure to use the same unit throughout this recipe).

2). *Put 1 unit of regular milk into pitcher.* (Do NOT NOT NOT use skim milk. If a customer wants a skim milk chai, you will make it to order, do not mix skim milk chai before a customer orders it.)

- 3). *Stir.*
- 4). *Refrigerate.*

Note: Do not add any extra, including cinnamon, or anything else to the mixture. Any extras, including cinnamon, are bad for the steaming wand, AND not everyone wants something extra in their chai. Chai concentrate is one of the two most expensive ingredients at the Jammin Java, please be careful about waste.

Part 2: Finished Drinks

Café Americano (or just "Americano")

(espresso + hot water... just like the name says "American Coffee")

- 1). Pull espresso shots.
- 2). Put shots in appropriate cup.
(use 1 shot for a small, and 2 for a medium or large)
- 3). Fill cup with hot water from the spout on the coffee brewer.
- 4). Put lid & sleeve on cup.

Café Au Lait

(Coffee with milk)

- 1). Pour about ½ a cup of coffee.
- 2). Fill the rest of the way with frothy milk.

Café Au Cocoa

(Half Coffee Half Hot Cocoa)

- 1). Steam ½ a cup of milk.
- 2). Add chocolate
- 3). Fill the rest of the way with coffee.

Café Latte (or just "Latte")

(steamed milk + espresso... Latte means milk).

- 1). Pull espresso shots (1 for a small, 2 for a large)
- 2). Steam milk – not too frothy.
- 3). Pour espresso into cup.
- 4). Pour milk & froth into the cup. You will need to hold back the froth in the beginning, since you only want the top 20% of the cup with froth.

Café Mocha (or "Mocha Latte")

(Latte with mocha... mocha means chocolate)

- 1). Pull espresso shots.
- 2). Steam milk. Not too frothy.
- 3). Pour espresso into cup.

- 4). Pour chocolate into cup (remember to measure with a shot glass). Stir espresso and chocolate mixture.
- 5). Pour milk & froth into the cup. The top 20% of the cup should be froth.

Note: This is the same as a white mocha, except for white mochas use white mocha instead of chocolate.

Caramel Macchiato

(Unstirred caramel latte kinda thing)

Note: The order is important in this one, please read carefully. If you change the order, it is no longer a macchiato, but it becomes something else.

- 1). Measure milk & pour into a steam pitcher.
- 2). Squirt caramel flavoring (not real caramel, the flavoring) into the bottom of the cup. 3 pumps for small, 4 pumps for medium, and 5 for a large.
- 3). Squirt vanilla flavoring into the cup. 1 for a small, 2 for a medium or large.
- 4). Steam milk (like a latte) and brew espresso.
- 5). Pour milk into the cup (only some foam, like a latte). DO NOT STIR.
- 6). Pour espresso into the cup. Do not stir. Do your best to pour the espresso so that a little brown dot appears in the center of the froth.

Never stir a macchiato, and never pour the espresso into the cup first.

Cappuccino

(frothy milk + espresso)

- 1). Pull espresso shots. (1 for a small, 2 for a medium or large).
- 2). Froth milk.
- 3). Pour milk. The top 40-50% of the cup should be froth. The cup should feel light when you pick it up. You can just “free pour” the milk. (i.e – You don’t have to hold back the foam, and then scoop the foam on, you can just pour the steam pitcher in).

Chai Latte

(Chai Tea + Milk)

- 1). Pour chai mix into a paper cup. Do your best to steam exactly how much Chai mix you need. The Chai is easily one of the most expensive products we have, and the waste adds up very quickly.
- 2). Pour chai into steam pitcher.
- 3). Steam – Do not let the final temperature go over 150.
- 4). Fill appropriate cup & serve.

Hot Apple Cider

(Steamed Cider)

- 1). Pour cider into the appropriate cup to measure the portion.

- 2). Pour cider from that cup into the steam pitcher.
- 3). Steam, again making sure not to go over 150.

Note: Caramel is not free, but should be rung up as Add Syrup.

Coffee (once brewed)

- 1). Hand customer an empty cup.
(Brewed coffee should be kept on the front counter in front of the espresso machine).

Espresso

- 1). Pull espresso
 - 2). Put shot(s) into a small cup.
- Solo = 1 shot.
Doppio = 2 shots.

Hot Chocolate

- 1). Steam milk
 - 2). Add the correct amount of chocolate.
 - Small (12 oz) $\frac{3}{4}$ of an ounce
 - Medium (16 oz) 1 oz
 - Large (20 oz) $1 \frac{1}{4}$ oz
- Do not add chocolate to the milk before steaming.
(see "Extra Hints" later for how to measure chocolate).

Italian Soda

(seltzer water + flavoring)

- 1). Get a med cold cup.
- 2). Add $\frac{1}{2}$ cup of ice.
- 3). Add 8 pumps of whatever syrup the customer wants. [Note: There is a lot of debate about how much syrup to use with different flavors, please use 8 pumps, and see the section on consistency later.]
- 4). Fill with seltzer water.
- 5). Stir.

Italian Cream Soda

- 1). See Italian Soda, but use $\frac{1}{5}$ cup of half & half.

Steamer

(steamed milk + flavoring).

- 1). Same exact thing as hot chocolate, except it is not chocolate flavored.
 - 2). Make sure to add fruit flavors.
 - Small $\frac{3}{4}$ of an ounce (3 pumps)
 - Medium 1 oz. (4 pumps)
 - Large $1 \frac{1}{4}$ oz (5 pumps)
- Fruit flavors must be added before steaming.

See “Extra tips later” for ideas about fruit flavors.

White Mocha Latte

(A mocha latte using white mocha instead).

- 1). See Café Mocha. Use white mocha instead of chocolate.

Mocha Java Blast

(Chocolate and Coffee flavored blended drink. Similar to a Starbucks Mocha Frappuccino ®).

- 1). Pour 6 oz of milk into a blender pitcher.
- 2). Put TWO (2) scoops of mocha java blast powder into pitcher.
- 3). Pour 1 full plastic cup of ice into the pitcher.
- 4). Blend the mixture.
- 5). While blending, garnish the cup with a slight ring of chocolate.
- 6). Pour the blended mixture into the cup.

Island Breezer

(Yogurt + Flavored Syrup... a yogurt-based milkshake).

- 1). Pour 6 oz of milk into a blender pitcher. (See Extra Hints & tips later)
- 2). Add 8 pumps of syrup, whatever flavor the customer wants.
- 3). Add ONE (1) scoop of island breezer powder.
- 4). Add 1 full cup of ice.
- 5). Blend.
- 6). Do not garnish.

Java Blast

(Coffee blended drink... similar to a Starbucks Frappuccino ®).

- 1). Exactly the same as a mocha java blast, but use java blast powder instead.
- 2). Do not in any way add mocha to this drink, unless a customer specifically requests.

Chai Chiller

(Chai flavored blended drink)

- 1). In a blender pitcher, combine:
 - 1 ½ scoops of chai chiller powder.
 - ½ scoop of island breezer powder.
 - 6 ounces of chai mix (not chai concentrate)
 - 1 full cup of ice.
- 2). Blend.

Part 3: Hints, Tips, and Extras

- 1). You can use shot glasses to measure syrup. Up to the white line equals 1 oz, or 4 pumps of syrup. All the way to the very tippy top of the glass equals 2 oz, or 8 pumps of syrup. So if we

have special syrups that we do not have enough pumps for, just use a shot glass instead. Works well with chocolate & caramel, too.

2). Brewed espresso should be added to milk BEFORE it settles completely. So that means you should be steaming milk & brewing espresso at the same time.

3). We use exclusively Fair Trade coffee beans, espresso beans, and teas at the Jammin Java & Eagle's Nest. (Fair Trade certification ensures that the coffee growers were paid a fair wage for their coffee and helps develop their communities.)

4). Espresso should be ground no more than 1-2 hours in advance. Just like coffee, espresso loses freshness once it is ground. So only grind as much as you think you will use in the next hour, or wait until it is ordered to grind it. This is especially true of decaf espresso, which should never be ground ahead of time.

5). Coffee should be dumped out and re-brewed every two hours. And if it is a slower time, you should not even brew it until it is ordered. You can grind it and set it up so that all you have to do it push the brew button, though.

6). You may have noticed that cappuccinos and lattes are very similar items. And many times our customers order a cappuccino when they really want a latte (especially since the instant cappuccino in the Eagle's Nest is more like a latte). So when someone orders a Cappuccino or Latte, you might want to ask them how frothy they want their drink, since the customer may not know the difference.

7). Definitions:

- Dry: with extra froth
- Wet: Less froth than normal
- Half Caff: an espresso that is brewed using equal parts regular & decaf beans, or a cup of coffee that is filled half with regular and halfway with decaf coffee.
- Tall: A small drink (12 oz)
- Grande: A medium drink (16 oz)
- Vente: A large drink (20 oz)
- Fair Trade: When a coffee company pays coffee farmers a higher wage for their coffee. (Traditionally, foreign farmers get ripped off when they sell their products to more industrialized nations. "Fair Trade" coffee is an exception – the farmers get a fair price for their coffee.)
- Skinny: Using skim milk

8). You must be extremely careful when combining steamed milk and fruit flavored syrups. The fruit flavored syrups must be added to the milk before steaming or else the milk will curdle.

9). The amount of fat in milk actually decreases the "froth-ability" of the milk. So skim milk is much easier to make very frothy, and creams is almost impossible to make frothy.

10). Mocha Java Blast powder comes in bags labeled “Big Train Mocha.” Java Blast powder comes in bags labeled “Big Train Vanilla.” Island Breezer powder comes in bags labeled “Alpine Ice.”

- 11). Iced versions of hot drinks: Always use the clear plastic cup and charge the medium price.
- For iced lattes & cappuccinos: Put ice in the cup before you pour the espresso, and then add cold milk. The iced latte & cappuccino are exactly the same.
 - For iced chai lattes: Use chai mix, do not steam it & then ice it down.
 - Iced caramel macchiato: This is one of the greatest looking drinks. Just don't steam the milk and follow the directions for a caramel macchiato.
 - For iced coffee: Use lots of ice before adding the coffee. Warn the customer that it will probably taste “weak.” If iced coffee is really popular, we should specifically brew coffee, and then refrigerate it before serving. Refrigerated coffee is good for 24-48 hours.
 - Iced steamers: Just use cold milk, flavoring, ice & stir.

12). Whipped cream is an extra with every drink. Ask the customers, and ring it up as “Add Whip.”

13). Back in the day, the official recipe for Island Breezers used water instead of milk, and it tastes okay that way. If customers are looking for something with a little less milk you can make it with water (lower lactose). Note that Island Breezer powder does have some milk in it, however.

14). Soy milk also costs extra. Ring up any drink with soy milk as “Add Soy.” We do not turn a profit on the soy milk; the \$.50 merely covers our costs.

15). Consistency: One of the most important concepts in food service, and especially the Jammin Java, is consistency. Customers get upset when food tastes different based on which employee prepared them. If you discover a way to make a drink taste slightly better, customers might be happier when you make their drink, but they will be upset whenever anyone else makes the drink. Therefore, stick to the standard; it is better for a customer to decide they don't like a drink and move on to something else, then continuously try to order that drink from other employees and become angry. However, if you do discover a better way to make a drink better, let a manager know and we can work on arranging a taste-test and changing the recipe.

16). Specials: Every week, two specials will be chosen to be sold during the entire week. If you have an idea for a new special, let someone know, but you cannot just start making it. Also, if a customer asks for a special that is not on the menu, but you have the ingredients, you can make it.

17). No Artificial Growth Hormones: Our milk comes from farmer's who pledge not to use artificial growth hormones on their cows. [Currently, injecting artificial growth hormones in cows is controversial. Those against it say it hurts the cows (causing them to develop awkwardly & painfully, etc) and hurts the people that drink it (causing early childhood development and other physical problems). Those for it say none of the hormone is passed on in the milk, that cows

make the hormone naturally anyway, that there is no test that can distinguish milk from untreated cows, and it helps lower the price of milk.

Since there is no test, the best any milk bottler can do is asking their farmers to sign a pledge to not use the hormones. Since this is hard to verify, the state of PA does not allow milk bottlers to label their milk with anything about the hormone. But Steve has talked to our milk vendor about it, and he has a copy of their milk hormone statement in his office.]