

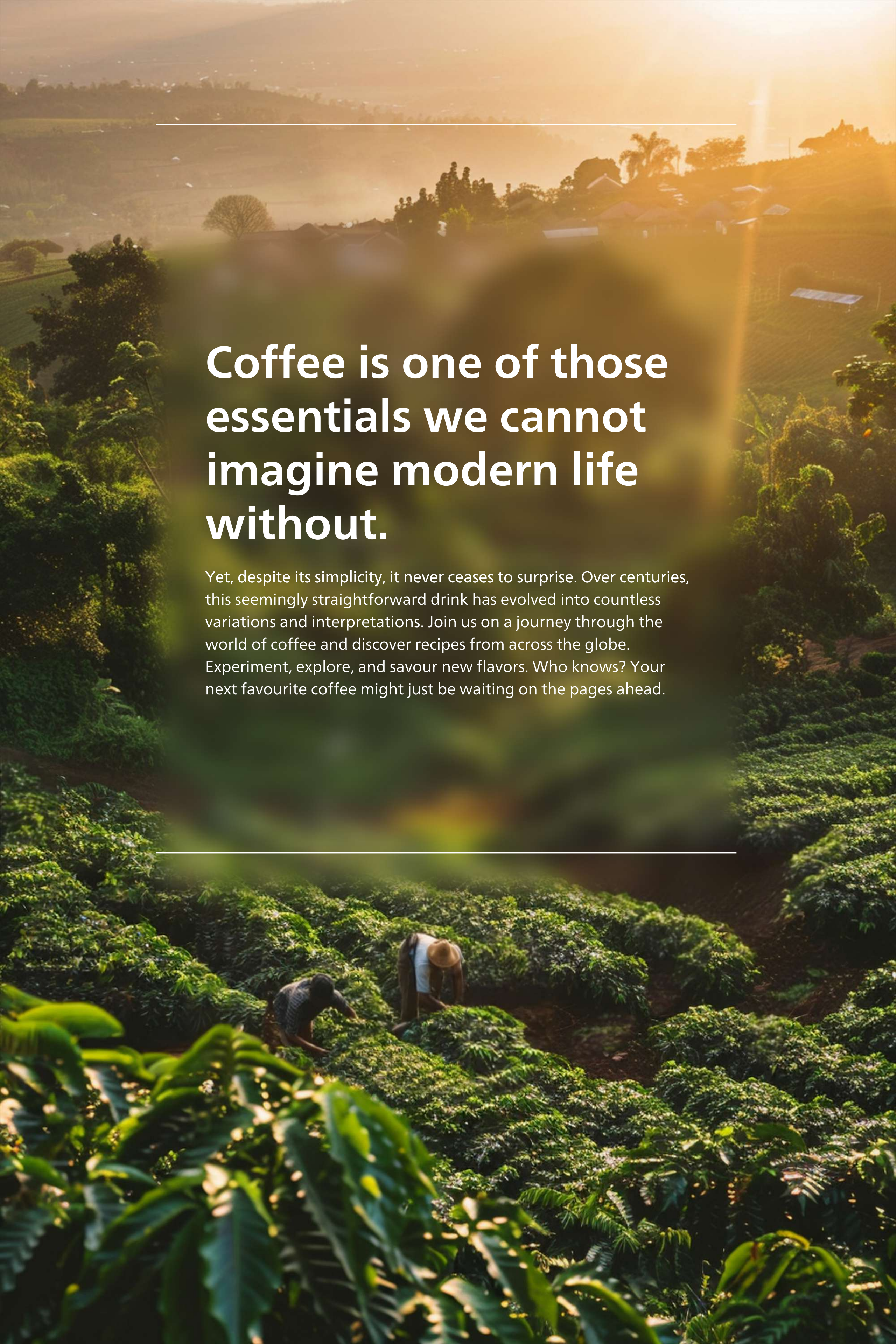


Top
Coffee

Recipes by

PHILIPS x  **HomeID**





Coffee is one of those essentials we cannot imagine modern life without.

Yet, despite its simplicity, it never ceases to surprise. Over centuries, this seemingly straightforward drink has evolved into countless variations and interpretations. Join us on a journey through the world of coffee and discover recipes from across the globe. Experiment, explore, and savour new flavors. Who knows? Your next favourite coffee might just be waiting on the pages ahead.

Delicious recipes in the HomeID app



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Coffee

– the start of every great moment





Crème Brûlée Latte

Iced coffee, silky vanilla cold foam, and a caramelised sugar twist—your next favourite indulgence is here!

Ingredients for one serving:

- 1 tablespoon of caramel syrup
- 6 pieces of ice cubes
- iced coffee latte
- 30 grams of vanilla custard
- 50 grams of whipped cream
- 1 teaspoon of sugar

How to prepare?

1. Add the caramel syrup and ice cubes to a glass. Place the glass under the spout and prepare an iced coffee latte.
2. Whisk together the vanilla custard and whipped cream to create a cold foam, then spoon it over the coffee. Sprinkle sugar on top and use a blowtorch to caramelize it. Serve and enjoy.

TIP:

For cold foam, you can use store bought or homemade vanilla custard mixed with whipped cream.

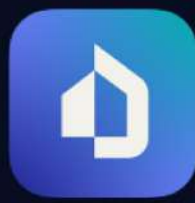


1 serving



Alcohol-free, Gluten-free,
Nut-free, Vegetarian





Cinnamon Smoothie Latte

Take your coffee break to the next level with a creamy smoothie latte!

Ingredients for two servings:

- 2 pieces of dates
- 0,5 pieces of banana
- 240 milliliters oat drink
- 1 espresso
- 0,5 teaspoons of ground cinnamon
- 1 pinch of ground cardamon
- 1 teaspoon of cocoa powder

How to prepare?

1. Prepare an espresso.
2. Cut the banana and the dates in smaller pieces. Add to the blender with the rest of the ingredients and blend until smooth.
3. Pour into glasses and serve with a sprinkle of cinnamon on top.



2 servings



Alcohol-free, Dairy-free, No added sugars,
Nut-free, Vegan, Vegetarian





Olive Oil Latte

Experience a latte with a hint of the Mediterranean, as smooth olive oil subtly enhances the richness of your coffee.

Ingredients for one serving:

- 1 teaspoon of extra virgin olive oil
- 180 milliliters of café au lait

How to prepare?

1. Add the olive oil to a glass, place the glass under the spout, and prepare a café au lait. Choose barista edition oat milk to prepare the café au lait for a vegan version.
2. Serve and enjoy.

TIP:

If your coffee machine does not have the café au lait setting, make an espresso lungo and froth 90 ml of milk using a classic milkfrother.

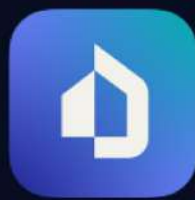


1 serving



Alcohol-free, Gluten-free,
No added sugars,
Nut-free, Vegetarian





Iced Coffee

Here's a classic you'll never tire of. Perfect for a pick-me-up on a summer's afternoon, or a treat on the weekend.

Ingredients for one serving:

- 2 teaspoons of sugar
- 5 pieces of ice cubes
- 140 milliliters of iced coffee
- 70 milliliters of whole milk

How to prepare?

1. Place sugar and ice in a glass.
2. Brew an iced coffee into the same glass.
3. Gently pour milk with a spoon over the coffee. Enjoy!



1 serving



Alcohol-free, Gluten-free,
Nut-free, Vegetarian

TIP:

You can also prepare a regular coffee and let it cool to room temperature.





Coffee Ice Cream

Looking for something new? Our ice cream, bursting with intense coffee flavour, is ready for you to try!

Ingredients for four servings:

- 250 milliliters of heavy cream
- 200 grams of sweetened condensed milk
- 0,5 teaspoon of vanilla extract
- two double espresso

How to prepare?

1. Prepare two double espressos. Let them cool to room temperature.
2. Mix the heavy cream, condensed milk, vanilla extract, and double espressos. Pour the mixture into an ice cube tray and freeze overnight.
3. Add the frozen cubes to the blender jar and blend on high speed for 1 minute or until smooth.
4. Serve the ice cream immediately or store it in the freezer for up to a month. Let it rest at room temperature for 10 minutes before serving.

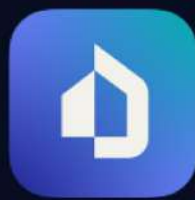


4 servings



Alcohol-free,
Gluten-free, Nut-free,
Vegetarian





Strawberry Iced Latte

Have a sweet craving? Treat yourself with this sweet and fruity coffee on a summer's afternoon. Even better, it'll be ready in minutes.

Ingredients for one serving:

- 1 teaspoon of strawberry puree
- 1 tablespoons of cane sugar syrup
- iced coffee
- 4 tablespoons of crushed ice
- 100 milliliters of almond milk

How to prepare?

1. Start by adding the strawberry puree and crushed ice into a glass.
2. Add sugar syrup or normal sugar. Then, add milk and mix.
3. Prepare an iced coffee, or brew a coffee, and let it cool. Once cooled, pour the coffee into the glass.
4. Top with half a strawberry and serve.



1 serving

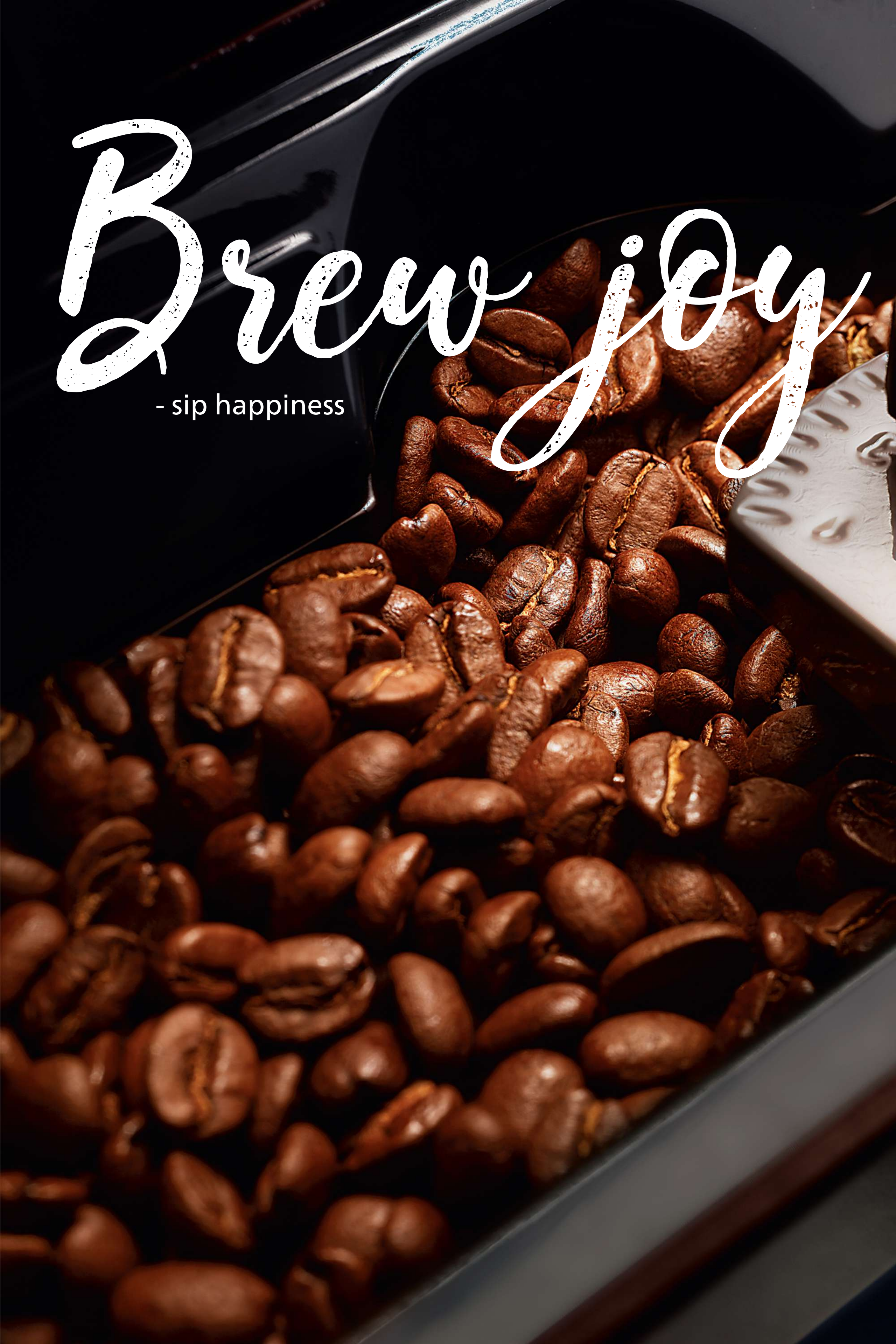


Alcohol-free, Dairy-free,
Gluten-free, Vegan, Vegetarian



Brew joy

- sip happiness





Lavender Latte

Sip into serenity with a lavender latte—creamy, fragrant, and infused with calming floral notes, it's perfect for your next soothing coffee break.

Ingredients for one serving:

- 1 tablespoon of lavender syrup
- 1 teaspoon of honey
- 1 espresso
- 200 milliliters of milk
- 1 tablespoon of whipped cream

How to prepare?

1. Add the lavender syrup and honey to a glass. Place the glass under the spout, prepare an espresso, and froth the milk.
2. Top the prepared coffee with whipped cream and, if desired, garnish with lavender blossoms. Serve and enjoy!

TIP:

If using a LatteGo, prepare a latte macchiato.

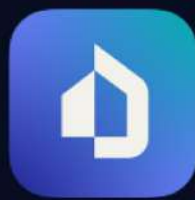


1 serving



Alcohol-free, Gluten-free,
Nut-free, Vegetarian





Coconut Iced Latte

Embark on a tropical escape with this refreshing fusion of creamy coconut and coffee flavours.

Ingredients for one serving:

- 1 tablespoon of coconut syrup
- 1 iced café au lait
- 1 tablespoon of oat milk
- 4 pieces of ice cubes
- 2 tablespoons of coconut milk
- 1 tablespoon of vanilla syrup

How to prepare?

1. Add the coconut syrup and ice cubes to a glass, place the glass under the spout, and prepare a café au lait. Choose barista edition oat milk to prepare the iced café au lait for a vegan version.
2. Whisk the coconut milk, oat milk, and vanilla syrup and top the prepared coffee with it. If desired, sprinkle shredded coconut on top. Serve and enjoy.



1 serving



Alcohol-free, Gluten-free,
Nut-free, Vegetarian





Affogato

Did someone say Italian dessert? With just four ingredients, this nutty and sweet espresso-based drink is as delicious as it is quick to make.

Ingredients for one serving:

- 1 espresso
- 30 milliliters of hazelnut liqueur
- 1 scoop of vanilla ice cream
- 1 pinch of crushed hazelnut

How to prepare?

1. Prepare an espresso.
2. Mix in the hazelnut liqueur with the espresso.
3. Place the vanilla ice cream into a coffee glass.
4. Pour the coffee mixture over the ice cream and top with crushed hazelnuts.

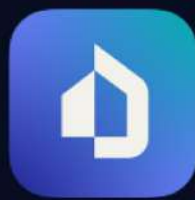


1 serving



Alcohol-free, Gluten-free,
Nut-free, Vegetarian





Flat White

A beautifully simple, Australian classic that you can make at home. The double espresso shot makes it ideal for your weekday morning coffee.

Ingredients for one serving:

- double espresso
- 100 milliliters of milk

How to prepare?

1. Brew a double espresso in a glass.
2. Froth the milk with a milk frother. Tap the jug a few times on a hard surface to remove large air bubbles before pouring the milk slowly into the glass.
3. Serve and enjoy!



1 serving



Alcohol-free, Gluten-free,
No added sugars, Nut-free,
Vegetarian





Frozen Vanilla Coffee

We've taken the satisfying thickness of ice cream and paired it with the refreshing kick of an iced coffee. It's perfect for those moments when you can't decide if you want dessert or coffee.

Ingredients for one serving:

- 1 espresso
- 4 pieces of ice cubes
- 100 milliliters of milk
- 2 scoops of vanilla ice cream
- 60 milliliters of whipped cream

How to prepare?

1. Prepare an espresso and sweeten to taste.
2. Place the espresso, ice cubes, milk, and one scoop of ice cream into a cocktail shaker.
3. Shake well for 15 seconds.
4. Pour the mixture into a glass, add the second scoop of ice cream and top with whipped cream.

DID YOU KNOW?

Vanilla ice cream is the most popular flavor in the world.

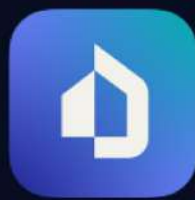


1 servings



Alcohol-free, Gluten-free,
Nut-free, Vegetarian





Espresso Martini

Nothing says Friday night fun quite like the espresso martini. This classic cocktail is for those who aren't ready for the day—or the party—to end.

Ingredients for one serving:

- 1 espresso
- 50 milliliters of vodka
- 20 milliliters of coffee liqueur
- 10 milliliters of vanilla syrup
- pinch of salt
- 1 tablespoon of crushed ice
- 3 pieces of coffee beans

How to prepare?

1. Prepare an espresso.
2. In a cocktail shaker, combine the espresso, vodka, coffee liqueur and vanilla syrup. You can also add a pinch of salt if you like.
3. Now add the crushed ice and shake well for 10 -15 seconds.
4. Serve in a chilled martini glass and top with coffee beans.



1 serving



Dairy-free, Gluten-free, Nut-free,
Vegan, Vegetarian



Albug

in a cup





Irish Coffee

Looking for a warming, indulgent drink to finish off your meal? Whip up this mouth-watering mix of coffee, whiskey and whipped cream.

Ingredients for one serving:

- 60 milliliters of whipped cream
- 1 coffee
- 2 teaspoons of brown sugar
- 40 milliliters of Irish whiskey
- 1 teaspoon of chocolate, grated chocolate

How to prepare?

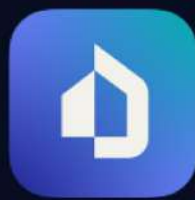
1. Use a hand mixer to whip the cream until stiff and set aside.
2. In a glass mug, prepare a coffee.
3. Stir in the brown sugar and Irish whiskey.
4. Top with the whipped cream and a sprinkle of grated chocolate.



1 serving



Gluten-free, Nut-free,
Vegetarian



Iced Caramel Latte

Cool down with this coffee delight that's both refreshing and indulgent.

Ingredients for one serving:

- 2 tablespoons of caramel sauce
- 8 pieces of ice cube
- 2 tablespoons of whipped cream, canned
- 1 tablespoon of vanilla syrup
- 1 iced latte macchiato

How to prepare?

1. Add the caramel sauce, vanilla syrup and ice cubes to a glass, place the glass under the spout and prepare an iced latte macchiato.
2. Top the prepared coffee with the whipped cream and, if desired, drizzle some caramel sauce. Serve and enjoy.



1 serving



Alcohol-free, Gluten-free,
Nut-free, Vegetarian





Pistachio Latte

Pamper your taste buds with a luxurious, velvety blend of coffee and pistachios.

Ingredients for one serving:

- 1 tablespoon of pistachio spread
- 1 latte macchiato
- 2 tablespoons of canned whipped cream
- 1 teaspoon of pistachios, peeled

How to prepare?

1. Add the pistachio spread to a glass, place the glass under the spout, and prepare a latte macchiato.
2. Top the prepared coffee with the whipped cream and sprinkle chopped pistachios. Serve and enjoy.

TIP:

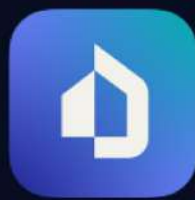
If your coffee machine does not have the latte macchiato setting, make an espresso and froth 200 ml of milk using a classic milk frother.



1 serving



Alcohol-free, Gluten-free,
Vegetarian



Tiramisu Latte

Enjoy the flavours of the sophisticated Italian dessert in every sip.

Ingredients for one serving:

- 1 flat white coffee
- 1 tablespoon of mascarpone
- 2 tablespoons of heavy cream
- 2 teaspoons of powdered sugar
- 1 teaspoon of cocoa powder
- 1 piece of ladyfinger biscuit

How to prepare?

1. Prepare a flat white in a glass.
2. Whisk together the mascarpone, cream and powdered sugar, and top the prepared coffee with it. Sprinkle the cocoa powder on top and add the ladyfinger biscuit on the side. Serve and enjoy.



1 serving




Alcohol-free, Nut-free,
Vegetarian

TIP:

If your coffee machine does not have the flat white setting, make a double espresso and froth 80 ml of milk using a classic milk frother.





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Thank
You



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