

Banana Walnut Barista Cake with chocolate sauce and berries



Barista Cake – Photo: Erlenbacher Backwaren

Preparation time: approx. 15 minutes + cooling time

For 4 slices:

70 g chocolate (70% cocoa solids)

70 ml water

200 g assorted berries (e.g. blueberries, redcurrants, raspberries), prepared

Chocolate-coated coffee beans

Sea salt flakes

Freeze-dried raspberries and strawberries (as desired)

Step 1

Break the chocolate into small pieces and place in a pan with the water. Melt over a low heat, stirring until it forms a smooth sauce. Leave to cool.

Step 2

Decorate the cake and the plates with the berries, cutting the larger ones into smaller pieces if desired. Drizzle the chocolate sauce over the top.



Step 3

Scatter the coffee beans and salt flakes over the plate and the sauce. Garnish with the dried berries, as desired.



Espresso macchiato with oat milk, turmeric, cardamom and orange zest



Serves 4:

- 1 organic orange
- 150 ml barista oat milk
- 3 pinches of ground turmeric
- 3 pinches of ground cardamom
- 4 cups of espresso

Step 1

Wash the orange under hot water and grate a little of the peel using a zester.

Step 2

Froth together the oat milk, turmeric and cardamom.

Step 3

Divide the oat milk between 4 glasses or espresso cups and slowly pour an espresso into each one. Garnish with a little orange zest.