



# Erlenbacher

Passion & Cakes since 1973

## INSPIRATIONS FOR YOUR COFFEE BUSINESS.



Barista  
CAKES

2022 EDITION

## THE PERFECT MATCH COFFEE &



Coffee is made up of over 800 aromas. The preparation of a coffee is decisive how strongly these are perceived. Every coffee speciality has its own aroma profile. And this should be supported by the perfect companion. That is why we have developed four cakes on the subject of coffee together with the coffee roaster and barista Jonas Braun. The flavours of our **Barista CAKES** are perfectly matched to the various coffee specialities.

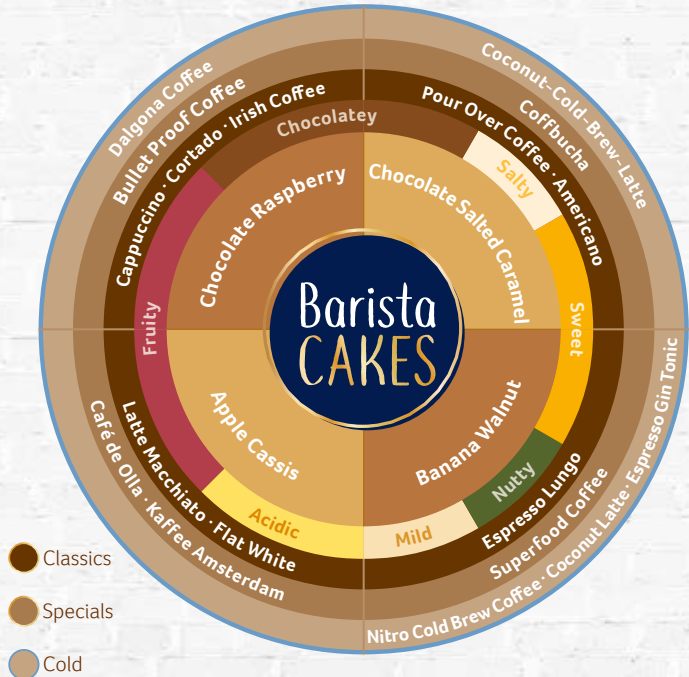


On the following pages, we present the latest **trend coffee drinks**.

In the **Aroma Wheel** we show you the perfect cake and coffee combinations.



- Dalgona Coffee
- Superfood Coffee
- Coffbucha
- Bullet Proof Coffee
- Nitro Cold Brew Coffee
- Café de Olla
- Coconut-Cold-Brew-Latte
- Coconut Latte
- Espresso Gin Tonic
- Kaffee Amsterdam



## CHOCOLATE RASPBERRY

### Barista CAKE



**The elegant colour and the acidity of the raspberries contrast with the chocolate tart.**

This showstopper will make your cake-heart melt! A shortcrust base with cocoa is filled with a layer of smooth chocolate ganache. On which are distributed crunchy chocolate pieces and a raspberry preparation. Garnished with whole raspberries and a clear cake glaze as a fancy finish.

**code 8110122**

weight	measurements	weight/portion	portions	pieces/case
1,200 g	Ø 24 cm	approx. 100 g	12	4

Defrosting instructions: In the refrigerator (6 – 7 °C) whole cake for about 9 hours. At room temperature (21 – 22 °C) whole cake for about 5 hours.

## CHOCOLATE SALTED CARAMEL

### Barista CAKE



**Salted caramel on a sinfully delicious chocolate tart.**

A chocolate shortcrust pastry base, filled with rich chocolate sponge and chocolate coated salted caramel crunchy balls are below a creamy, salted caramel and white chocolate topping. Finished with chocolate slices and icing sugar.

**code 8110131**

weight	measurements	weight/portion	portions	pieces/case
1,000 g	Ø 24 cm	approx. 83 g	12	4

Defrosting instructions: In the refrigerator (6 – 7 °C) whole cake for about 5 hours. At room temperature (21 – 22 °C) whole cake for about 2 hours.

## APPLE CASSIS

### Barista CAKE



**The perfect balance between fruit acid and a soft sweet note.**

Just an apple tart?! Far from it! A butter short-crust pastry base. On which there is a layer of blackcurrant fruit preparation and a layer of soft sour cream dessert. On the top are unevenly distributed apple slices, caramelized and covered with glaze.

**code 8110124**

weight	measurements	weight/portion	portions	pieces/case
1,170 g	Ø 24 cm	approx. 98 g	12	4

Defrosting instructions: In the refrigerator (6 – 7 °C) whole cake for about 9 hours. At room temperature (21 – 22 °C) whole cake for about 5 hours.



## BANANA WALNUT

### Barista CAKE



**A white oat drink based topping covers this nutty banana bread.**

A moist base of banana bread with walnuts on crispy oat crunch covered with a generous layer of oat drink based topping. Chopped pistachios decorate this vegan and palm free cake.

**code 8110126**

weight	measurements	weight/portion	portions	pieces/case
980 g	Ø 24 cm	approx. 82 g	12	4

Defrosting instructions: In the refrigerator (6 – 7 °C) whole cake for about 5 hours. At room temperature (21 – 22 °C) whole cake for about 2 hours.



## Dalgona Coffee



Dalgona Coffee or whipped coffee is a beverage trend from Asia. To create the perfect Dalgona Coffee, beat instant coffee, sugar and hot water in equal parts until you get a fluffy coffee foam. It is traditionally served on milk. Tip: Don't forget to mix it because the coffee foam has a very intense flavour.

## Superfood Coffee



Superfood is a word on most people's lips. These are foods that on account of their special ingredients provide our bodies with lots of nutrients and vitamins. Whether it's maca, lucuma, turmeric or coconut oil combined with coffee, not only will you feel awake, you'll feel revitalised!

## Coffbuca



A tad experimental, but still a great pick-me-up. When coffee meets kombucha the result is fermented coffee. This beverage trend combines the benefits of both. Caffeine to feel alive and kombucha to stimulate the metabolism and activate the immune system.

## Bullet Proof Coffee



The secret of Bullet Proof Coffee is filter coffee enriched with one to two tablespoons of butter and coconut oil. Due to its high calorie content, it's a good source of energy and extremely popular with coffee drinkers on a largely ketogenic diet (low-carb, high-fat).

## Nitro Cold Brew Coffee



Nitro Coffee is based on a cold brew to which nitrogen is added. This changes the mouthfeel and taste of the coffee, without any further additives. Nitro Coffee is often served in a small beer glass.

## Café de Olla



Coffee with cinnamon and sugar. This coffee variety is very popular in Spanish-speaking countries. Traditionally boiled in an earthenware pot, the coffee tastes delicious and the cinnamon warms you up nicely during the cooler months of the year.



## Coconut-Cold-Brew-Latte



The refreshing drink helps to keep a cool head on hot days. The cool drink is also vegan and tastes super delicious. Literally cold coffee is served with condensed milk or almond milk on ice cubes.

## Coconut Latte



Ice-cold Coconut Latte is the perfect summer drink. Simply brew coffee and leave it to cool. Meanwhile, froth the coconut milk and a little almond milk, and then pour over ice cubes. Add a little agave nectar or sugar as a sweetener.

## Espresso Gin Tonic



Fill a glass with some good quality gin, add tonic water and pour an Espresso over it. Add a few ice cubes and you have the perfect summer sundowner.

## Kaffee Amsterdam

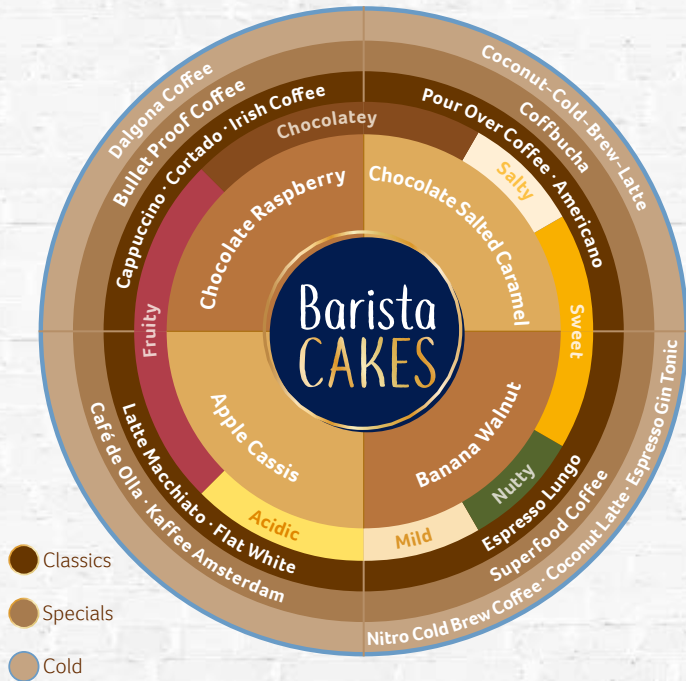


Delightfully aromatic coffee-infused pleasure with a generous dash of egg liqueur. Simply pour a glass of egg liqueur with a latte. Garnish with some whipped cream and add cocoa powder or chocolate syrup as a topping.

With new coffee presentations, you arouse the curiosity of your guests and once again distinguish yourself as a **coffee specialist**. Nevertheless, it's hard to imagine a menu without the popular **coffee classics**. Here is a brief overview:



- Espresso Lungo
- Flat White
- Latte Macchiato
- Cappuccino
- Americano
- Pour Over Coffee
- Cortado
- Irish Coffee



## Espresso Lungo



The lungo is a long espresso. Long refers to the longer processing time, which ensures that the lungo has a less intense taste than an espresso. "Lungo" is the Italian word for "long".

## Flat White



The Flat White has become an integral part of the coffee scene. But many confuse it with the Cappuccino. The Flat White is prepared with a double Espresso and finishes with the rim of the glass or cup. Compared to Cappuccino, you get more coffee with the Flat White.

## Latte Macchiato



Latte Macchiato comes from Italy and means "spotted milk". Most Latte Macchiato consists of hot and frothed milk. For one glass 150 to 200 ml of milk are used. In addition, there is a freshly brewed espresso (25-30ml).

## Cappuccino



The Cappuccino consists of about 1/3 Espresso, which is the first to go into the cup, and 2/3 slightly frothed, creamy, warm milk. This sequence allows the cream from the Espresso to settle on the milk foam.

## Americano



The Americano is a kind of "stretched" espresso that is filled into a larger cup and then enriched with water. This weakens its intensity without altering the original taste of the espresso.

## Pour Over Coffee



Pour Over Coffee means nothing else than filter coffee. Aromas can be extracted particularly well from the coffee beans in the hand filter. The result is a cup of black coffee that has a lighter body and tastes particularly clear and fine.

## Cortado



Cortado coffee is a Spanish coffee speciality. It is an espresso made with the same amount of hot milk (only a little milk foam). In Spanish the word Cortado means "cut". Probably the Spanish called this coffee speciality as such, because the milk used helps to reduce the acidity of the espresso.

## Irish Coffee



Irish Coffee is a coffee sweetened with Irish whiskey and topped with lightly whipped cream. This coffee variation comes from a restaurant in the west of Ireland. But it only achieved international fame after the Buena Vista Cafe in San Francisco copied the original Irish version.



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**Erlenbacher**  
Passion & Cakes since 1973

Erlenbacher Backwaren GmbH  
Wasserweg 39  
64521 Groß-Gerau (Germany)

Tel: +49 (0) 6152 803-0  
Fax: +49 (0) 6152 803-347

[www.erlenbacher.com](http://www.erlenbacher.com)