



Winter Recipe Book





COCONUT TIRAMISU FRAPPUCCINO

INGREDIENTS

QUANTITY

DOUMIX COCONUT PUREE	20 ML
1883 TIRAMISU SYRUP	40 ML
MIA VANILLA POWDER	20 GM
PELLINI - DOUBLE ESPRESSO	30 ML
FRESH MILK	150 ML
ICE CUBES	150 GM

TOTAL COST

METHOD: BLEND

GARNISH: WHIPPED CREAM, CACAO POWDER AND LADY FINGER BISCUIT

Procedure: Combine all the ingredients in a blender until smooth. Pour the mixture into a glass and then elegantly garnish it with a swirl of whipped cream, a dusting of cocoa powder, and a single ladyfinger biscuit.



CINNAMON HOT CHOCOLATE

INGREDIENTS

QUANTITY

MIA FRENCH CHOCOLATE POWDER	25 ML
1883 CINNAMON SYRUP	10 CM
CINNAMON POWDER	1 CM
FRESH MILK	150 ML
TOTAL COST	
METHOD: BUILD	
GARNISH: WHIPPED CREAM, SCORCHED CINNAMON STICK	

Procedure: Combine milk, French chocolate powder, a dash of cinnamon powder, and cinnamon syrup in a milk pitcher. Steam the mixture until it's hot and creamy. Carefully pour into your favorite glass, then top it off with whipped cream and a scorched cinnamon stick for garnish.



POPCORN SPICE FRAPPUCCINO

INGREDIENTS

QUANTITY

1883 POPCORN SYRUP	20 ML
1883 PUMPKIN SPICE SYRUP	40 ML
MIA VANILLA POWDER	20 GM
PELLINI - DOUBLE ESPRESSO	30 ML
FRESH MILK	150 ML
ICE CUBES	150 ML
TOTAL COST	
METHOD: BLEND	
GARNISH: WHIPPED CREAM, CARAMEL POPCORN	

Procedure: Combine all the ingredients in a blender and blend until you reach your desired consistency. Pour the drink into a glass, then garnish with a generous dollop of whipped cream and a handful of caramel popcorn.



COCONUT CLOUD MATCHA

INGREDIENTS

QUANTITY

DOUMIX COCONUT PUREE _____ 40 ML

MATCHA _____ 40 ML

FRESH MILK _____ 150 ML

ICE CUBES _____ 150 CM

TOTAL COST

METHOD: BUILD

GARNISH: COCONUT POWDER

Procedure: First, mix the milk and coconut puree in a glass, then add ice. To make the matcha foam, combine 4 grams of matcha powder and 40 ml of water, then whisk with an electric frother until foamy. Gently top the matcha foam in your coconut milk mixture and sprinkle with coconut powder.



MANGO MATCHA

INGREDIENTS

QUANTITY

DOUMIX MANGO PUREE	40 ML
MATCHA	4G M
HEAVY CREAM	40 GM
FRESH MILK	150 ML
ICE CUBES	150 GM

TOTAL COST

METHOD: BUILD

GARNISH: MANGO SLICES

Procedure: First, make the mango cold foam, in a shaker, combine the heavy cream, 30 ml of milk, and mango puree. Use an electric frother to mix until it becomes thick and foamy. Next, in your serving glass, add the remaining milk and ice, then top with matcha. Pour the mango cold foam over the top and garnish with mango



CARDAMOM BROWN SUGAR LATTE

INGREDIENTS

QUANTITY

MIA CARDAMOM POWDER	20 GM
BROWN SUGAR	20 GM
PELLINI - DOUBLE ESPRESSO	34 ML
FRESH MILK	150 ML
TOTAL COST	
METHOD: BUILD	
GARNISH: COLD FOAM AND CARDAMOM SEEDS	

Procedure: First, add milk, cardamom powder, and brown sugar to a milk pitcher and steam until hot. Pour the cardamom milk into a glass, then top it with espresso. Finish with a dollop of cold foam and a sprinkle of cardamom seeds.



TSOKOLATE DE ESPRESSO

INGREDIENTS

QUANTITY

MIA FRENCH CHOCOLATE POWDER	35 GM
1883 AGAVE SYRUP	10 GM
PELLINI - DOUBLE ESPRESSO	34 ML
FRESH MILK	200 ML
TOTAL COST	
METHOD: BUILD	
GARNISH: WHIPPED CREAM AND CHOCOLATE DRIZZLE	

Procedure: First, add milk, French chocolate powder, and agave syrup to a milk pitcher and steam until hot. Pour the chocolate mixture into a glass, then top it with a shot of espresso. Garnish with whipped cream and a chocolate drizzle.



TIRAMISU COLD FOAM LATTE

INGREDIENTS

QUANTITY

1883 TIRAMISU SYRUP	30 ML
1883 CHOCOLATE SAUCE	20 ML
PELLINI - DOUBLE ESPRESSO	30 ML
HEAVY CREAM	40 GM
FRESH MILK	150 ML
ICE CUBES	150 GM
TOTAL COST	
METHOD: BUILD	
GARNISH: COCOA POWDER	

Procedure: First, make the tiramisu cold foam, in a shaker, combine the tiramisu syrup, heavy cream, and 30 ml of milk. Use an electric frother to whisk the mixture until it becomes thick and foamy. Next, in your serving glass, add the remaining milk and ice, then pour in the espresso, leaving enough room for the foam. Gently pour the tiramisu cold foam on top and finish with a sprinkle of cocoa powder.



ANGURIA SOFT FUSION

INGREDIENTS

QUANTITY

MEC3 SOFT PANNA BASE	1 KG BASE
MEC3 PASTE WATERMELON/ANGURIA 3 KG	100 GR
MEC3 FRUIT BASE SUPERGELMIX 3 KG	1KG BASE
1883 BLOOD ORANGE SYRUP	100 ML
BLOOD ORANGE PUREE	100 GR
COCO MILK REAL CHOCOLATE CALLETS 42% 5KG	100 GR
GRAPE SEED OIL	30 GR
SLICED PISTACHIO NUTS	20 GR
CREAM (HOT)	100 GR
LIQ. GLUCOSE	10 GR
MEC3 PASTE FRENCH VANILLA 3 KG	5 GR
COCO MILK REAL CHOCOLATE CALLETS 42% 5KG	135 GR
CREAM (COLD)	140 GR



COCCOA LE CARAIBE

INGREDIENTS

QUANTITY

FRESH MANGO	200 GR
MEC3 PASTA MANGO ALPHONSO	100 GR
MEC3 PASTE GRANFRUTTA MANGO ALPHONSO	10 GR
NUTRAL GLAZE GEL	40 GR
MEC3 PASTE PINEAPPLE/ANANAS 3 KG MEC3	30 GR
WATER	10 GR
MIA VARIEGATO RAPH CRUNCH	250 GR
WHIPPING CREAM	350 GR
GELATINE MASS	40 GR
COCO MILK REAL CHOCOLATE CALLETS 42%	100 GR
GRAPE SEED OIL	30 GR



VANILLA MILK CAKE

INGREDIENTS

QUANTITY

MILK	50 GM
W/CREAM	50 GM
RAINBOW	50 GM
CONDENCE	18 GM
MEC3 PASTE FRENCH VANILL	5 GM



SAFFRON MILK CAKE

INGREDIENTS

QUANTITY

MILK	50 GM
W/CREAM	50 GM
RAINBOW	50 GM
CONDENCE	18 GM
MEC3 PASTE FRENCH VANILLA	5 GM
MIA SAFFRON CREAM	5 GM



LAVA CAKE

INGREDIENTS

QUANTITY

ICAM DARK CHOCOLATE 61%	150 CM
MEC3 QUELLA NOCCIOLA	35 CM
GLUCOSE	75 CM
ICAM DARK CHOCOLATE 61%	125 CM
BUTTER	125 CM
EGGS	250 CM
SUGAR	150 CM
FLOUR	150 CM
MEC3 BASE ALBA	200 CM
MILK	1000 CM
SUGAR	200 CM
MEC3 PASTE FRENCH VANILLA	30 CM



DATE PUDDING

INGREDIENTS

QUANTITY

BUTTER	100 GM
BROWN SUGAR	100 GM
EGGS	70 GM
FLOUR	100 GM
MEC3 PASTE HAZELNUT MAXIMA PREMIUM	50 GM
MEC3 VELVET DATE	80 GM
B.SODA	2 GM
B.POWDER	2 GM
MILK	35 GM
MEC3 PASTE FRENCH VANILLA	2 GM
DATES	80 GM
BUTTER	120 GM
SUGAR	250 GM
RAINBOW	150 GM
SEA SALT	1 GM
MEC3 PASTE VANILLA BOURBON	1.5 GM
CREAM	150 GM
MEC3 BASE ALBA	200 GM
MILK	1000 GM
SUGAR	200 GM
MEC3 PASTE FRENCH VANILLA	30 GM



TIRAMISU CIGAR

INGREDIENTS

QUANTITY

EGGS	300 GM
SUGAR	110 GM
FLOUR	50 GM
PELLINI COFFEE POWDER	5 GM
MILK	225 GM
EGGS	120 GM
CASTER SUGAR	15 GM
PELLINI COFFEE BEANS	45 GM
ICAM VANINI WHITE CHOCOLATE WITH CARAMEL	185 GM
GELATINE SHEET	2 GM
MILK	105 GM
HONEY	20 GM
ICAM WHITE CHOCOLATE VANINI AURUM	85 GM
WH/CREAM	100 GM
MASCARPONE	200 GM
1883 TIRAMISU SYRUP	25 GM
PELLINI ESPRESSO	150 GM
CASTER SUGAR	25 GM
ICAM MILK CHOCOLATE CHIARA COCOA 33%	250 GM
ICAM CACAO POWDER	150 GM



**OUT CUSTOMER
HOTLINE**



**VISIT OUR
SHOWROOM**

**+971 4 343 3478
INFO@LMI.AE**

**206 SHEIKH ZAYED
COLLECTOR ROAD
AL WASL, DUBAI
UNITED ARAB EMIRATES**



**WINTER
Recipe
Book**