



# *The Coffee Bar Cookbook*

LIGHT LUNCHES, SWEET TREATS, AND COFFEE DRINKS  
FROM NEW YORK'S FAVORITE MILANESE CAFÉ

Photography by Evan Sung

RIZZOLI  
NEW YORK



## Espresso Shakerato

An espresso shakerato combines the cocktail bar cool of James Bond with Italian coffee. Espresso is combined with simple syrup (granulated sugar would make the final drink grainy) and shaken in a cocktail shaker with ice, both to create some foam and to cool it off. It is then poured into a martini glass. We always garnish an espresso shakerato with a few whole coffee beans.