

HOT



COLD



BOLD



40 Irresistible Coffee Shop-Style Recipes

Plus, how to make the perfect mug with your Ninja Coffee Bar®

THE BEST COFFEE SHOP IN TOWN

IS IN YOUR KITCHEN

Want rich coffee flavour? The Ninja Coffee Bar® really brings it home, turning your favourite coffee into anything-but-basic black. Not to mention all of the freshly brewed Over Ice drinks and frothy, flavoursome speciality drinks you can whip up at the touch of a button.

Making coffee shop drinks has never been so easy, in fact, don't be surprised if neighbours start lining up at your door.



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HOT

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THE BRAINS BEHIND THE BREWS



AUTO-iQ[®]
ONE-TOUCH INTELLIGENCE

Ninja's Auto-iQ One Touch Intelligence lets you make great tasting coffee drinks at the press of a button!



Ninja's Auto-iQ One-Touch Intelligence allows you to

**CHOOSE A SIZE,
CHOOSE A BREW.**

BREW TYPES

This unique brewing technology knows just the right amount of flavour to extract to achieve just the strength you want.

CLASSIC

Smooth, balanced flavour from your favourite ground coffee

RICH

Richer than Classic with more intense flavour that really stands up to milk and sweeteners.

OVER ICE

Surprise yourself with the satisfyingly refreshing taste of a smooth, over-ice coffee.

CAFE FORTE

For the ultimate in richness and aroma, a long smooth coffee that is great for drinking black or white

**CON LATTE
RECIPES**

For a smooth concentrated coffee that you can use to make all of your favourite, luxurious coffee shop drinks at home



GROUNDS FOR PERFECTION



FRESH BEANS

For the most flavoursome coffee, it's best to grind fresh whole beans to a medium grind right before you brew

PRE GROUND

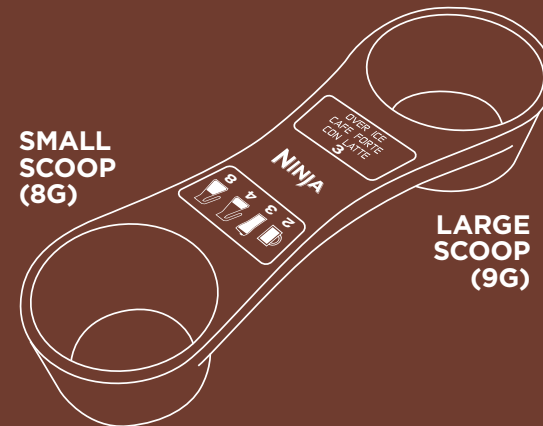
We suggest using our favourite ground coffee from Taylors of Harrogate.

FILTERED WATER

Using fresh, filtered water is recommended for the best flavour.

CHOOSE A SIZE

SMALL SCOOP (8G)



LARGE SCOOP (9G)

SMALL SCOOP	NINJA SCOOP
 MUG	2 SCOOPS
 TRAVEL MUG	3 SCOOPS
 HALF CARAFE	4 SCOOPS
 FULL CARAFE	8 SCOOPS
LARGE SCOOP	NINJA SCOOP
OVER ICE	3 SCOOPS
CAFE FORTE	3 SCOOPS
CON LATTE	3 SCOOPS

CHOOSE A BREW: CLASSIC

CREATE AN INSTANT CLASSIC

Hot, smooth, and
balanced flavour

Perfect Classic Coffee

1. Add 2 Small Scoops of your favourite ground coffee.
2. Add filtered water.
3. Place your mug on the single-mug platform.
4. Select the **MUG** setting.
5. Press the **CLASSIC** button.

CLASSIC



CHOOSE A BREW: RICH

STRIKE IT RICH

Bolder, more intense than
Classic Brew

Robust flavour stands up
to milk and sweeteners

Perfect Rich Coffee

1. Add 2 Small Scoops of your favourite ground coffee.
2. Add filtered water.
3. Place your mug on the single-mug platform.
4. Select the **MUG** setting.
5. Press the **RICH** button.

RICH



CHOOSE A BREW: OVER ICE

BREW IT HOT... OVER ICE

Brews hot coffee over ice so you get a delicious and refreshing mug of iced coffee

Perfect Iced Coffee

1. Add 3 Large Scoops of your favourite ground coffee.
2. Add filtered water.
3. Place a plastic mug full of ice on the single-mug platform.
4. Select the **MUG** setting.
5. Press the **OVER ICE BREW** button.



Important Notice:
Do not use glassware.

CHOOSE A BREW: CAFE FORTE

CAFE FORTE

BOLD COFFEE IS OUR SPECIALITY

Deep colour, rich flavour,
and a distinctive aroma.

Great for those coffee lovers
who prefer black coffee

Perfect Cafe Forte

1. Add 3 Large Scoops of your favourite ground coffee.
2. Add filtered water.
3. Place your mug on the single-mug platform.
4. Select the **MUG** setting.
5. Press the **CAFE FORTE** button.



CHOOSE A BREW: CON LATTE

CON LATTE RECIPES

BRING THE COFFEE
SHOP HOME

A smooth concentrated
coffee that you can use to
add frothed milk to create
luxurious coffee shop drinks

Perfect Con Latte-Style Coffee

1. Add 3 Large Scoops of your favourite ground coffee.
2. Add filtered water.
3. Froth milk using your Ninja Microfrother™, pour your frothed milk into a mug, and place mug on the single-mug platform.
4. Select the **MUG** setting.
5. Press the **CON LATTE** button.

CON LATTE
RECIPES



HOT

NINJA
COFFEE BAR™



Size: Mug
Brew: Classic
Makes: 1 serving



Crème de Caramel Coffee

INGREDIENTS

- 2 Small Scoops ground coffee
- 2 tablespoons caramel syrup
- 60ml milk

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place the caramel syrup and milk into a mug. Microwave for approximately 30 seconds, then set mug in place to brew.
3. Select the Mug size; press the Classic button.
4. When brew is complete, stir to combine.

Size: Travel Mug
Brew: Classic
Makes: 1 serving



Very Vanilla Coffee

INGREDIENTS

- 3 Small Scoops ground coffee
- 2 tablespoons vanilla syrup
- 60ml milk

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place vanilla syrup and milk into a large mug. Microwave for approximately 30 seconds, then set mug in place to brew.
3. Select the Travel Mug size; press the Classic button.
4. When brew is complete, stir to combine.





Size: Carafe
Brew: Classic
Makes: 4 servings



Maple-Pecan Coffee

INGREDIENTS

8 Small Scoops ground pecan-flavoured coffee
125ml double cream

2 tablespoons maple syrup
1/2 teaspoon ground cinnamon, plus more for garnish

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place the carafe in place to brew.
3. Select the Carafe size; press the Classic button.
4. While coffee is brewing, whip double cream with maple syrup and cinnamon until soft peaks form.
5. When brew is complete, pour coffee into 4 mugs; top each with a generous dollop of whipped cream and sprinkle with cinnamon.

Size: Mug
Brew: Classic
Makes: 1 serving



Mocha Hazelnut Delight

INGREDIENTS

2 Small Scoops ground coffee
2 tablespoons chocolate syrup

2 tablespoons hazelnut syrup
60ml milk

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place chocolate syrup, hazelnut syrup, and milk into a mug. Microwave for approximately 30 seconds, then set mug in place to brew.
3. Select the Mug size; press the Classic button.
4. When brew is complete, stir to combine.



Size: Travel Mug
Brew: Classic
Makes: 1 serving



Milk & Honey Coffee

INGREDIENTS

- 3 Small Scoops ground coffee
- 1 1/2 tablespoons honey
- 60ml milk

DIRECTIONS

1. Following the measurement above, place the coffee into the brew basket.
2. Place honey and milk into a large mug. Microwave for approximately 30 seconds, then set mug in place to brew.
3. Select the Travel Mug size; press the Classic button.
4. When brew is complete, stir to combine.

Size: Mug
Brew: Rich
Makes: 1 serving



Too Good Toffee Coffee

INGREDIENTS

- 2 Small Scoops ground coffee
- 1 tablespoon butterscotch or caramel sauce
- 1 tablespoon dark brown sugar
- 1/4 teaspoon vanilla extract
- A pinch of salt
- 60ml milk

DIRECTIONS

1. Following the measurement above, place the coffee into the brew basket.
2. Place butterscotch or caramel sauce, brown sugar, vanilla extract, and salt into a mug. Set mug in place to brew.
3. Select the mug size; press the Rich button.
4. While coffee is brewing, place milk into the the Ninja Microfrother™. Microwave for approximately 30 seconds . Froth for 30 seconds.
5. When brew is complete, stir to combine, then gently pour frothed cream into coffee.



Size: Half Carafe
Brew: Rich
Makes: 2 servings



Mexican Spiced Coffee

INGREDIENTS

- 4 Small Scoops ground coffee
- 1 teaspoon ground cinnamon
- 1/2 teaspoon chili powder
- 1/4 teaspoon cayenne pepper
- 1/4 cup double cream
- 1 tablespoon unsweetened cocoa powder
- 1 tablespoon icing sugar

DIRECTIONS

1. Following above measurement; stir together the coffee, cinnamon, chili powder, and cayenne pepper; place into the brew basket.
2. Set the Carafe in place to brew.
3. Select the Half Carafe size; press the Rich button.
4. While coffee is brewing, whip cream with cocoa and icing sugar to soft peaks.
5. When brew is complete, pour coffee into 2 mugs and top each with whipped cream.



Size: Mug
Brew: Classic
Makes: 1 serving



Creamy Blueberry Coffee

INGREDIENTS

- 2 Small Scoops ground coffee
- 1 tablespoon blueberry tea leaves
- 2 tablespoons Amoretti® vanilla syrup
- 60ml milk

DIRECTIONS

1. Following above measurement, place blueberry tea and coffee grounds into brew basket.
2. Place vanilla syrup into a mug. Set mug in place to brew.
3. Select the mug size; press the Classic button.
4. While coffee is brewing, heat milk in the microwave for approximately 30 seconds. Add to brewed coffee and stir to combine.



Size: Mug
Brew: Rich
Makes: 1 serving



Hazelnut Brittle Coffee

INGREDIENTS

- 2 Small Scoops ground hazelnut coffee
- 2 tablespoons butterscotch syrup
- 2 tablespoons milk
- $\frac{1}{8}$ teaspoon salt

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place butterscotch syrup, milk and salt into a mug; set mug in place to brew.
3. Select the Mug size; press the Rich button.
4. When brew is complete, stir to combine.



Size: Carafe
Brew: Rich
Makes: 4 servings



Cardamom & Orange Vietnamese-Style Coffee

INGREDIENTS

- 8 Small Scoops ground coffee
- $\frac{1}{4}$ teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{2}$ teaspoon ground cardamom
- 4 pieces fresh orange peel, pith removed
- 5 tablespoons sweetened condensed milk

DIRECTIONS

1. Following above measurement, stir together the coffee, ginger, cinnamon, and cardamom; place into the brew basket.
2. Place the orange peel into the carafe and set the Carafe in place to brew.
3. Select the Carafe size; press the Rich button.
4. When brew is complete, gently stir in sweetened condensed milk.

Size: Mug
Brew: Rich
Makes: 1 serving



Lavender Luxe Coffee

INGREDIENTS

- 2 Small Scoops ground coffee
- 1 teaspoon dried lavender, plus pinch for garnish
- 125ml milk
- 1 tablespoon honey

DIRECTIONS

1. Following the above measurement, stir together the ground coffee and dried lavender; place into the brew basket.
2. Set the mug in place to brew.
3. Select the Mug size; press the Rich button.
4. While coffee is brewing, place milk and honey into the Ninja Microfrother™. Microwave for approximately 45 seconds. Froth for 30 seconds.
5. When brew is complete, gently pour frothed mixture into coffee and garnish with sprinkle of dried lavender.



Size: Mug
Brew: Classic
Makes: 1 serving



Cinnamon-Spice Coffee

INGREDIENTS

- 2 Small Scoops ground coffee
- 1/4 teaspoon ground cinnamon
- 1/2 teaspoon molasses
- 1/2 teaspoon honey
- 60ml milk
- 2 tablespoons marshmallow topping
- 1 teaspoon vanilla extract

DIRECTIONS

1. Following the above measurement; place the coffee into the brew basket.
2. Place cinnamon, molasses, and honey into a mug. Set mug in place to brew.
3. Select the mug size; press the Classic button.
4. While coffee is brewing, place the half & half, marshmallow topping, and vanilla extract into the Ninja Microfrother™. Microwave for approximately 45 seconds. Froth for 30 seconds.
5. When brew is complete, stir to combine, then gently pour frothed mixture into coffee.



Size: Mug
Brew: Cafe Forte
Makes: 1 serving



CAFE FORTE

Forte Au Lait

INGREDIENTS

- 3 Large Scoops ground coffee
- 90ml milk

DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Set mug in place to brew.
3. Press the Cafe Forte Button.
4. While the coffee is brewing, Place milk into the Ninja Microfrother™. Microwave for approximately 30 seconds. Froth for 30 seconds.
5. To serve, gently pour hot milk into brewed coffee.



Size: Mug
Brew: Cafe Forte
Makes: 1 serving



CAFE FORTE

Caramel Macchiato Forte

INGREDIENTS

- 3 Large Scoops ground coffee
- 30ml milk
- 2 tablespoons caramel sauce
+ more for garnish

DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Set mug in place to brew.
3. Press the Cafe Forte button.
4. While coffee is brewing, place milk and caramel sauce into the Ninja Microfrother™. Microwave for approximately 30 seconds. Froth for 30 seconds.
5. When brew is complete, gently pour frothed mixture into coffee. Drizzle with additional caramel sauce.





Size: Mug
Brew: Cafe Forte
Makes: 1 serving



CAFE FORTE

Yemeni Ginger Forte

INGREDIENTS

- 3 Large Scoops ground coffee
- 1 tablespoon finely grated ginger
- 1 cinnamon stick
- 1 teaspoon palm sugar

DIRECTIONS

1. Following the measurements above, stir together the ground coffee and ginger; place into the brew basket.
2. Place the cinnamon stick and sugar into a large mug; set mug in place to brew.
3. Press the Cafe Forte button.
4. When brew is complete, stir to combine.

Size: Mug
Brew: Cafe Forte
Makes: 1 serving



CAFE FORTE

Salted Mocha Forte Au Lait

INGREDIENTS

- 3 Large Scoops ground coffee
- 1/8 teaspoon salt
- 60ml milk

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Add chocolate syrup and salt to a large mug; set mug in place to brew.
3. Press the Cafe Forte button.
4. While coffee is brewing, place milk into into the Ninja Microfrother™. Microwave for approximately 30 seconds. Froth for 30 seconds.
5. Gently pour frothed mixture into coffee. Drizzle with additional chocolate syrup, if desired.



Size: Mug
Brew: Con Latte
Makes: 1 serving



Flat White

INGREDIENTS

- 3 Large Scoops ground coffee
- 125ml whole milk

DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Set the mug in place to brew.
3. Press the Con Latte button.
4. While coffee is brewing, place milk into the into the Ninja Microfrother™. Microwave for approximately 45 seconds. Froth for 30 seconds.
5. When brew is complete, use a spoon to hold the large foam from the frothed milk back and allow the micro foam to pour into coffee in a steady stream. Top with a dollop of foam in the middle of the coffee.



Size: Mug
Brew: Con Latte
Makes: 1 serving



Cappuccino-Style Coffee

INGREDIENTS

- 3 Large Scoops ground coffee
- 150ml skimmed milk

DIRECTIONS

1. Following the measurement above, place the coffee into the brew basket.
2. Place milk into the into the Ninja Microfrother™. Microwave for approximately 60 seconds. Froth for 30 seconds.
3. Pour frothed milk into a mug and set mug in place to brew.
4. Select the Mug size; press the Con Latte button.
5. When brew is complete, finish with a sprinkle of cinnamon or cocoa powder, if desired.



Size: Mug
Brew: Con Latte
Makes: 1 serving



Marshmallow-Mint Latte

INGREDIENTS

- 3 Large Scoops ground coffee
- 3 Chocolate biscuit with Mint fondant filling, chopped
- 125 ml milk
- 60g marshmallow topping

DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Add the chopped chocolate-mint candy to a mug.
3. Set the mug in place to brew.
4. Press the Con Latte button.
5. While coffee is brewing, place milk and marshmallow cream into the Ninja Microfrother™. Microwave for approximately 45 seconds. Froth for 30 seconds.
6. When brew is complete, gently pour frothed mixture into coffee.



Size: Mug
Brew: Con Latte
Makes: 1 serving



Pumpkin Spiced Latte

INGREDIENTS

- 3 Large Scoops ground coffee
- 125 ml whole milk
- 1 tablespoon dark brown sugar
- ¼ teaspoon pumpkin spice, plus more if desired
- pinch salt

DIRECTIONS

1. Place the coffee into the brew basket.
2. Set a mug in place to brew.
3. Press the Con Latte button.
4. While the coffee is brewing, combine the remaining ingredients into the Ninja Microfrother™. Microwave for approximately 45 seconds. Carefully remove, secure lid, and pump the frother 15 times, until frothy.
5. To serve, gently pour frothed milk mixture over brewed coffee. Finish with an additional sprinkle of pumpkin spice and enjoy.



Size: Mug
Brew: Con Latte
Makes: 1 serving



CON LATTE
RECIPES

Silk Road

INGREDIENTS

- 3 Large Scoops ground coffee
- $\frac{3}{4}$ teaspoon ground ginger
- $\frac{3}{4}$ teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground cardamom
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon ground black pepper
- A pinch of ground cloves
- 125ml milk
- 1 tablespoon French vanilla syrup
- Cracked black pepper, for garnish

DIRECTIONS

1. Following the above measurement, stir together the coffee and ground spices; place into the brew basket.
2. Set a mug in place to brew.
3. Select the Cup size; press the Con Latte button.
4. While coffee is brewing, place milk and syrup into the glass jar of the Ninja Microfrother™. Microwave for approximately 45 seconds. Froth for 30 seconds.
5. When brew is complete, gently pour frothed mixture into coffee and garnish with a sprinkle of cracked black pepper, if desired.



COULD

NINJA
COFFEE BAR™

Size: Mug
Brew: Over Ice
Makes: 1 serving



Hazelnut Iced Coffee

INGREDIENTS

3 Large Scoops ground coffee
3 tablespoons hazelnut syrup
125 ml milk
260g ice

DIRECTIONS

1. Following the measurement above, place the coffee into the brew basket.
2. Place ice, hazelnut syrup, and milk in a large glass, then set in place to brew.
3. Select the Mug size; press the Over Ice button.
4. When brew is complete, stir to combine.

Size: Mug
Brew: Over Ice
Makes: 1 serving



Thai-Style Iced Coffee

INGREDIENTS

3 Large Scoops ground coffee
60 ml milk
60 ml sweetened condensed milk
260g ice

DIRECTIONS

1. Following the measurement above, place the coffee into brew basket.
2. Combine the sweetened condensed milk and milk in a tall glass. Stir to combine well. Add ice to the glass and set in place to brew.
3. Select the Mug size; press the Over Ice button.
4. When brew is complete, stir to combine.

Size: Mug
Brew: Over Ice
Makes: 1 serving



French Vanilla Iced Coffee

INGREDIENTS

3 Large Scoops ground coffee
260g ice
2 tablespoons French vanilla syrup
60ml milk

DIRECTIONS

1. Following the measurement above, place the coffee into the brew basket.
2. Place ice, French vanilla syrup, and milk into a large Tumbler and set in place to brew.
3. Select the Mug size; press the Over Ice button.
4. When brew is complete, stir to combine.





Size: Mug
Brew: Over Ice
Makes: 1 serving



Mocha-Mint Cooler

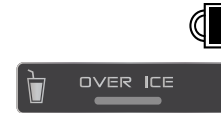
INGREDIENTS

3 Large Scoops ground coffee	260g ice
$\frac{3}{8}$ teaspoon mint extract	$\frac{3}{4}$ cup 2% milk
2 tablespoons chocolate syrup	2 teaspoons maple syrup, or to taste
125 ml milk	

DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket and top with mint extract.
2. Place the chocolate syrup, milk, and ice into a tall glass. Set in place to brew.
3. Select the Mug size; press the Over Ice button.
4. When brew is complete, stir to combine.

Size: Mug
Brew: Over Ice
Makes: 1 serving



Coffee Soda Float

INGREDIENTS

For the Coffee Soda Concentrate:

3 Large Scoops ground coffee

105g sugar

For the float:

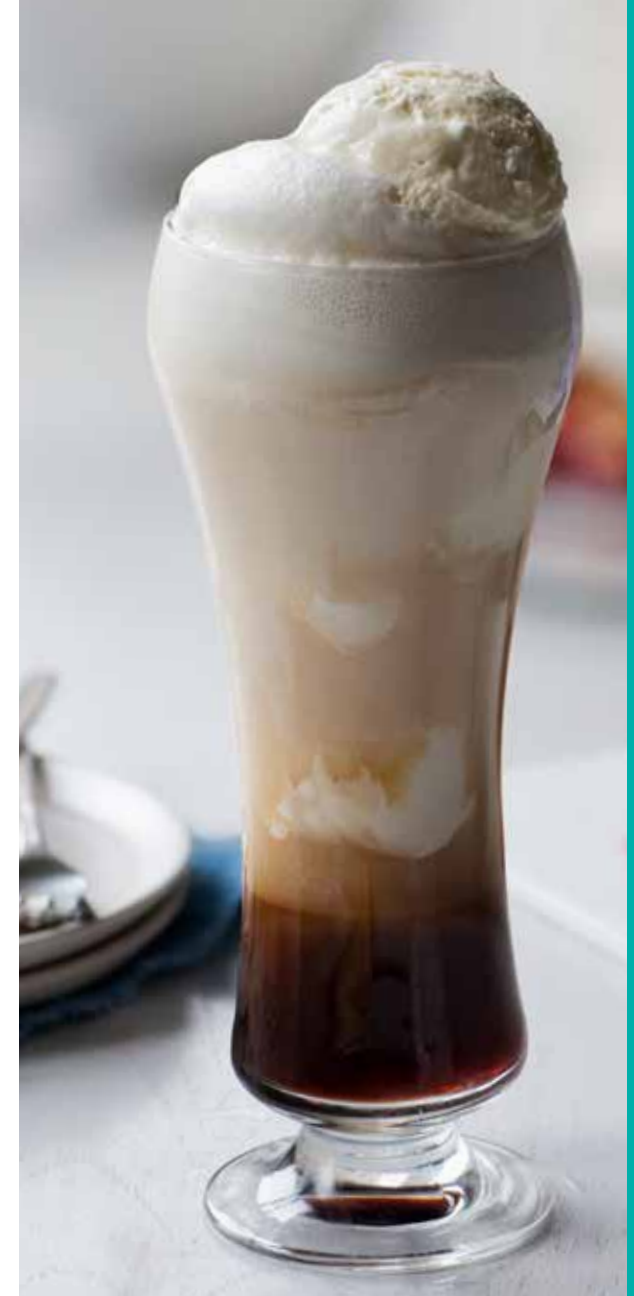
60 ml coffee soda concentrate
(recipe above)

115g vanilla ice cream

175 ml soda water

DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Set a travel mug in place to brew.
3. Select the Mug size; press the Over Ice button.
4. When brew is complete, combine coffee with sugar in a pan, and cook over high heat, about 3 minutes, until sugar is dissolved, to create the coffee soda concentrate. Allow to cool.
5. Place the coffee soda concentrate into a tall glass. Add the vanilla ice cream and carefully pour the seltzer water over.





Size: Mug
Brew: Con Latte
Makes: 2 servings



Mochaccino

INGREDIENTS

- 3 Large Scoops ground coffee
- 260g ice
- 60 ml milk
- 60 ml chocolate syrup + more for garnish
- Whipped cream, for garnish

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place the ice, caramel sauce, and half & half into a large plastic cup; set cup in place to brew.
3. Select the Mug size; press the Con Latte button.
4. When brew is complete, add the brewed coffee and remaining ingredients into a blender and blend until smooth. Divide between two glasses.



Size: Mug
Brew: Con Latte
Makes: 2 servings



Classic Ninjaccino™

INGREDIENTS

- 3 Large Scoops ground coffee
- 260g ice
- 60 ml milk
- 60 ml sweetened condensed milk

DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Place ice into a mug and set in place to brew.
3. Select the Mug size; press the Con Latte button.
4. When brew is complete, add the brewed coffee and remaining ingredients into a blender and blend until smooth. Divide between two glasses.

Size: Mug
Brew: Con Latte
Makes: 2 servings



Iced Americano

INGREDIENTS

- 3 Large Scoops ground coffee
- 260g ice
- 125 ml cold water, if desired
- Milk, if desired
- Sugar, to taste

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place ice into tumbler and set in place to brew.
3. Select Mug size; press the Con Latte button.
4. Stir in the cold water and add milk and sugar to your taste.



Size: Mug
Brew: Con Latte
Makes: 1 serving



Iced Vanilla Latte

INGREDIENTS

- 3 Large Scoops ground coffee
- 260g ice
- 2 tablespoons vanilla syrup
- 125 ml milk

DIRECTIONS

1. Place the coffee into the brew basket.
2. Place ice, vanilla syrup, and milk into a tall glass and set in place to brew.
3. Select the Mug size; press the Con Latte button.
4. Once coffee is brewed, stir to combine.

Size: Mug
Brew: Con Latte
Makes: 1 serving



Iced Mocha Latte

INGREDIENTS

- 3 Large Scoops ground coffee
- 260g ice
- 2 tablespoons chocolate syrup, or to taste
- 125 ml whole milk

DIRECTIONS

1. Place the coffee into the brew basket.
2. Place ice, chocolate syrup, and milk into a tall glass and set in place to brew.
3. Select the Mug size; press the Con Latte button.
4. Once coffee is brewed, stir to combine.



Size: Mug
Brew: Con Latte
Makes: 2 servings



Coffee & Cream Milkshake

INGREDIENTS

- 3 Large Scoops ground coffee
- 65g ice
- 4 scoops vanilla ice cream

DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Place ice into a large mug and set in place to brew.
3. Select the Mug size; press the Con Latte button.
4. When brew is complete, add the brewed coffee and ice cream into a blender and blend until smooth. Divide between two glasses.

Size: Mug
Brew: Con Latte
Makes: 2 serving



CON LATTE
RECIPES

Pecan-Praline Ninjaccino™

INGREDIENTS

- 3 Large Scoops ground coffee
- 390g ice
- 30g toasted pecans
- 60 ml milk
- 2 tablespoons butterscotch or caramel sauce
- 2 tablespoons packed dark brown sugar
- ¼ teaspoon vanilla extract

DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Fill a tall glass with the ice and set in place to brew.
3. Press the Con Latte Brew button.
4. When brew is complete, combine coffee and ice with pecans, milk, butterscotch or caramel sauce, brown sugar, and vanilla in a 700ml or larger blender container.
5. Blend 30 seconds or until smooth; divide between two glasses.





Size: Mug
Brew: Con Latte
Makes: 2 servings



Coffee, Cookies and Cream Frappé

INGREDIENTS

3 Large Scoops ground coffee
260g ice
½ scoop coffee ice cream

4 chocolate sandwich cookies, plus one chopped for garnish
60 ml milk
Whipped cream for garnish

DIRECTIONS

1. Place the coffee into the brew basket.
2. Place ice into a tall glass and set in place to brew.
3. Select the Mug size; press the Con Latte Button.
4. When brew is complete, add the brewed coffee and remaining ingredients into a blender and blend until smooth. Divide between 2 glasses. Top each with whipped cream and the chopped cookies.

BOLD

NINJA
COFFEE BAR™

Size: Mug
Brew: Over Ice
Makes: 4 servings



Cafe Martini

INGREDIENTS

- 3 Large Scoops ground coffee
- 260g ice
- 60 ml coffee-flavoured liqueur
- 60 ml vodka
- 30 ml dark crème de cacao
- 60 ml Irish cream

DIRECTIONS

1. Following the measurement above, place coffee into the brew basket.
2. Fill shaker glass with ice and set in place to brew.
3. Select the Mug size; press the Over Ice button.
4. When brew is complete, add remaining ingredients to coffee and shake well to chill. Strain and divide between 4 glasses.



Size: Mug
Brew: Over Ice
Makes: 2 servings



Coffee Nog

INGREDIENTS

- 3 Large Scoops ground coffee
- 260g-390g ice
- 60 ml spiced rum
- 250 ml prepared advocaat
- Nutmeg for garnish

DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Fill a stainless steel shaker with ice, then add in rum and advocaat.
3. Set shaker in place to brew.
4. Select the Mug size; press the Over Ice button.
5. Secure lid and shake until thoroughly chilled.
6. Divide between 2 glasses, including ice, and sprinkle with nutmeg.



Size: Mug
Brew: Over Ice
Makes: 2 servings



Almond Chocolate-Kissed Coffee Cocktail

INGREDIENTS

- 3 Large Scoops ground coffee
- 260g ice
- 2 tablespoons amaretto liqueur
- 2 tablespoons crème de cacao liqueur
- Cocktail cherries, for garnish

DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Fill shaker glass with ice and set in place to brew.
3. Select the Mug size; press the Over Ice Button.
4. When brew is complete, add amaretto and crème de cacao and shake well to chill. Strain and divide between 2 glasses.
5. Garnish with cocktail cherries.



Size: Mug
Brew: Over Ice
Makes: 2 servings



Coffee Old Fashioned

INGREDIENTS

- 3 Large Scoops ground coffee
- 390g ice
- 3 tablespoons bourbon whiskey
- 1 tablespoon crème de cacao
- 1 tablespoon sugar
- 4 dashes bitters
- 2 strips orange zest
- 4 maraschino cherries

DIRECTIONS

1. Following the above measurement, place the coffee into the brew basket.
2. Place ice into a stainless steel shaker and set in place to brew.
3. Select the Mug size; press the Over Ice Button.
4. Add the bourbon whiskey, crème de cacao, sugar, bitters and orange zest to the brewed coffee, and shake well to chill.
5. Serve over ice with a piece of orange zest and 2 maraschino cherries in each glass.



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