

# ZABOV

## COCKTAILS

### ZABAO

**Ingredients**

30 ml Zabov Coffee  
30 ml Whiskey Cream  
30 ml Amaretto

**Method**

Pour the Zabov Coffee into a Martini glass. Then pour a layer of Whiskey cream and a layer of amaretto taking care not to mix the three together.

**Garnish**

strawberries and laurel.



### GLIMPSE OF SEDUCTION

**Ingredients**

30 ml Zabov Chocolate  
40 ml Whiskey Bourbon  
20 ml Pistachio syrup-flavored cream

**Method**

Pour the liquors over ice into a rocks-glass. Stir and top with a layer of pistachio syrup-flavored cream.

**Garnish**

Sugar cane on the edge.



### HUGS&KISSES

**Ingredients**

30 ml Zabov Coffee  
30 ml Vanilla-flavored Vodka  
7 ml Anise Liqueur  
22 ml Tangerine Punch Barbieri

**Method**

Pour the liquors over ice into a rocks-glass previously rinsed with Anise Secco. Stir and top with a layer of Tangerine Punch Barbieri.

**Garnish**

pinch of Sicilian orange and mint.



### 37° SIN

#### **Ingredients**

15 ml Zabov Coffee  
22 ml Amaro liqueur  
7 ml Nocello liqueur  
Espresso shot  
1 scoop vanilla ice cream

#### **Method**

Shake vigorously all ingredients (except the ice cream) with two cups of ice. Then strain into a chilled cocktail martini glass previously filled with one scoop of vanilla ice cream.

#### **Garnish**

Pinch of red apple, currant and mint.



### MUCHO GOLOSO

#### **Ingredients**

30 ml Zabov Classic  
30 ml Cherry liqueur  
30 ml aged rum or reposado  
30 ml whipped cream flavoured by Nocello liqueur

#### **Method**

Shake vigorously the first three ingredients with two cups of ice. Then strain into a chilled cocktail martini glass.

#### **Garnish**

Pinch of mango and red currant.



### EGG PASSION

#### **Ingredients**

1/3 Zabov Classic  
1/3 coffee liqueur  
1/3 very cold light cream  
Coffee powder ground very fine  
Bitter cocoa powder

#### **Method**

Take a cocktail cup and trim it all around its rim with coffee powder. Pour the Zabov Classic and then the coffee liqueur taking care not to mix the two together. Top it with cold single cream, always ensuring it doesn't mix with the other two ingredients.

#### **Garnish**

Bitter cocoa powder.



## **BOMBARDINO**

### **Ingredients**

30 ml Zabov Classic  
Rum or whiskey or brandy ad libitum  
Whipped cream  
Ground cinnamon.

### **Method**

Warm Zabov Classic up and pour it into a glass with handle. Add rum or whiskey or brandy in the quantity desired.

### **Garnish**

Top with whipped cream and a sprinkle of ground cinnamon.



## **CALIMERO**

### **Ingredients**

30 ml Zabov Classic  
1 cup of espresso coffee  
Whipped cream  
Bitter cocoa powder

### **Method**

Warm the Zabov Classic up and pour into a glass. Then pour a cup of espresso coffee taking care not to mix them.

### **Garnish**

Top with whipped cream and sprinkle with bitter cocoa powder.



## **YELLOW RUSSIAN**

### **Ingredients**

30 ml Zabov Classic  
15 ml coffee liqueur  
15 ml white vodka  
15 ml very cold light cream

### **Method**

Fill a rocks-glass with ice , Pour the Zabov Classic, Then a layer of Coffee Liqueur and white vodka.

### **Garnish**

Top it with cold light cream.



# DESSERTS

## MILLEFEUILLE

### Ingredients for 6 servings

250 g frozen puff pastry  
500 cc fresh whipping cream  
150 cc Zabov Classico  
50 g icing sugar  
2 egg yolks

### Method

Thaw out the puff pastry and cut it into two squares approximately 15x15 cm. Dust the squares with icing sugar and bake them at 200° until the sugar caramelises slightly. To make the crème Chantilly, whip the cream, add the sugar and, while whipping continuously, add the egg yolks and the Zabov Classico. Place in the fridge for about 10-15 minutes. Cut the puff pastry into squares of approximately 3x3 cm. Assemble the millefeuille by alternating layers of puff pastry and crème Chantilly. Decorate according to taste with curls of dark chocolate.



## VOL-AU-VENTS

### Ingredients for 6 servings

12 small sweet vol-au-vents  
200 cc fresh milk  
1 egg  
100 cc Zabov Classico  
40 g sugar  
30 g cornflour  
200 g strawberries  
wood strawberries to garnish

### Method

Heat the milk to just below boiling point. Whisk the sugar and cornflour in a saucepan then add the whole egg and the Zabov Classico. Put the pan over a low heat and whisk continuously while slowly adding the hot milk. Continue whisking, bring the cream to boiling point then take the pan off the heat and leave the cream to cool. Slice the strawberries and place them inside the vol-au-vents then fill with cream. Decorate each vol-au-vent with two wood strawberries.



## **BABA'**

### **Ingredients for Babà**

12 mini babas  
250 g water  
150 g sugar  
4 small glasses rum

### **Ingredients for Zabov cream**

6 egg yolks  
100 cc Zabov Classico  
300 cc fresh whipping cream  
100 g sugar

### **Method**

Pour the water into a saucepan, add the sugar. Heat slowly until the sugar is dissolved then boil the syrup for 5 minutes. Add the rum and take the pan off the heat. Immerse the babas in the syrup until they are saturated. For the zabaglione, beat the egg yolks with the sugar to a pale, fluffy cream, add the Zabov Classico. Put the zabaglione in a bowl over a pan of hot water and cook slowly, whisking continuously until it doubles in volume. Leave it to cool, stirring occasionally. Whip the fresh cream to firm peaks then fold it into the cold zabaglione. Cut the babas in half and fill them generously with the zabaglione.



## **YELLOW CHOCOLATE**

### **Ingredients for 6-8 servings**

150 g mascarpone  
2 eggs, separated  
80 g Zabov Classico  
2 tbsp sugar  
300 cc fresh cream  
100 g bitter chocolate  
10 cl rum

### **Method**

Boil the cream, reducing it by one third, add the bitter chocolate, 40 g Zabov Classico and 10 cl rum. Mix well and leave to cool. Fill 2/3 of small glasses with the cream then put the glasses in the fridge. Whisk the egg yolks and sugar to a pale, foamy cream. Then gradually add tablespoonfuls of mascarpone, 40 g of Zabov Classico and the egg whites whisked to stiff peaks. Fill the glasses with the mascarpone cream then put them back in the fridge for at least an hour before serving. Decorate the glasses with bitter chocolate curls.



## **VANIGLIA SKY**

### **Ingredients Zabov Mousse**

200 g Zabov Classic  
200 g whipped cream  
1 vanilla pod  
2 g sheet isinglass

### **Ingredients strawberries Mousse**

500 g strawberries  
120 g icing sugar  
100 g whipped cream  
2 g sheet isinglass

### **Method**

Take the isinglass and leave it to soak in cold water. When it has softened, dissolve it in a bit of water in a frying pan on a low heat and add it to 200g of Zabov Classico and to 200g of whipped cream. Open the vanilla pod and add the beans mixing gently from low to high. Liquidise the strawberries with the icing sugar. Use the same procedure as above for the isinglass and then add it to 200g of liquidised strawberries and to 100g of whipped cream to make the strawberry mousse.

Pour the mixtures into the bowls, alternating according to taste and decorating with the leftover liquidized strawberries or fresh strawberries. Serve chilled.



## **BEAUTIFUL MINT**

### **Ingredients Chocolate Zabov Mousse**

200 g chocolate Zabov  
30 g bitter cocoa powder  
300 g whipped cream  
2 g sheet isinglass

### **Ingredients Mint Mousse**

100 g mint syrup  
200 g whipped cream  
50 g dark chocolate flakes  
2 g flake isinglass

### **Method**

Take the isinglass and leave it to soak in cold water. When it has softened, dissolve it in a bit of water in a frying pan on a low heat and add it to 200g of chocolate Zabov, 200g of whipped cream and 30 g of bitter cocoa. Use the same procedure with the mint syrup.

First pour the mint mixture into the bowls then the Zabov mixture, decorating it at the end with a sprinkling of whipped cream or fresh coconut flakes. Serve chilled.



