

Cuisinart

INSTRUCTION/RECIPE
BOOKLET

ESPRESSO DEFINED™



Espresso/Cappuccino/Latte Machine

EM-25

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

We at Cuisinart are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. When using electrical appliances, basic safety precautions should always be taken, including the following:

1. **CAREFULLY READ ALL INSTRUCTIONS BEFORE OPERATING APPLIANCE, AND SAVE THIS MANUAL FOR FUTURE REFERENCE.**
2. **Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.**
3. To protect against fire, electric shock and injury to persons, do not immerse the appliance, cord or plug in water or any other liquids.
4. This appliance is for household use only.
5. Do not operate the unit with the brewing head open. Scalding may occur if the brewing head is opened during brewing cycle.
6. Do not use this appliance for anything other than its intended use.
7. This appliance should not be used by or near children or individuals with certain disabilities.
8. Do not leave the appliance unattended when in use.
9. Do not touch hot surfaces. Use handles or knobs.
10. Always use the appliance on a dry, level surface.
11. To disconnect, turn all controls off, then remove plug from power outlet.
12. Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
13. Do not let the cord hang over the edge of a table or counter or touch hot surfaces or become knotted.
14. The use of accessory attachments not recommended by Cuisinart may cause a risk of injury to persons, fire or electric shock.
15. Strictly follow cleaning and care instructions.
16. Do not use outdoors.
17. Do not use in moving vehicles or boats.
18. Always switch the appliance off, and then remove plug from the power outlet when the appliance is not being used and before cleaning.
19. An extension cord is not recommended. However, if one is needed, the extension cord should be a grounded type and its electrical rating must be the same as or higher wattage than the appliance. Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and call Cuisinart Consumer Service at 1-800-726-0190.
20. For any maintenance other than cleaning, call Cuisinart Consumer Service at 1-800-726-0190.
21. Refer servicing to qualified personnel.
22. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged or dropped into water. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
23. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

WARNING: RISK OF FIRE OR ELECTRIC SHOCK



The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated, dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.



SPECIAL SAFETY INSTRUCTIONS

1. Use only cold water in the water reservoir.
Do not use any other liquid.

2. Never use the machine without water in it.

NOTE: For safety reasons, it is recommended you plug your Cuisinart appliance directly into the power outlet. Use in conjunction with a power strip or extension cord is not recommended.

SPECIAL CORD SET INSTRUCTIONS

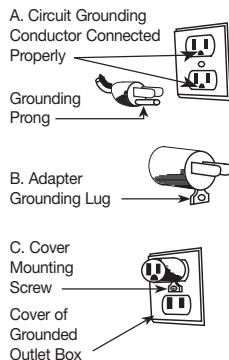
A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance. The extension cord should be a grounding-type, 3-wire cord, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

NOTICE

If you have a die-cast metal unit, for your protection it is equipped with a 3-conductor cord set that has a molded 3-prong, grounding-type plug, and should be used in combination with a properly connected grounding-type outlet as shown in Figure A.



If a grounding-type outlet is not available, an adapter, as shown in Figure B, may be obtained so that a 2-slot wall outlet can be used with a 3-prong plug. As shown in Figure C, the adapter must be grounded by attaching its grounding lug under the screw of the outlet cover plate.

NOTE: Do not remove the grounding prong.

CAUTION: Before using an adapter, it must be determined that the outlet cover plate screw is properly grounded. If in doubt, consult a licensed electrician. Never use an adapter unless you are sure it is properly grounded.

NOTE: Use of an adapter is not permitted in Canada.

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UNPACKING INSTRUCTIONS

1. Place the box on a large, sturdy, flat surface.
2. Remove the instruction book and any other literature.
3. Remove side inserts from the box and take the espresso maker out directly from the top.
4. After the espresso maker has been removed, place the box and the side pulp-molded inserts out of the way.
5. Remove all packing materials, tape, etc.

We suggest you save all packing materials in the event that future shipping of the machine is needed. Keep all plastic bags away from children.

FEATURES AND BENEFITS

1. **Water Reservoir Lid**
2. **Removable 24-ounce Water Reservoir**
3. **Power Switch**
4. **19-Bar Pump (not shown)**
5. **Brew Head Lever**
Use the die-cast metal lever to open and close the brew head.
6. **Brew Head**
Holds capsules.
NOTE: Nespresso® OriginalLine compatible system
7. **Brew Spout**
Strategically positioned for optimal results.
8. **Used-Capsule Container**
Holds approximately 12 capsules.
Also contains some residual liquid left after brewing.
9. **Espresso Cup/Drip Tray**
Can be removed when taller mugs need to be used.
10. **Latte and Cappuccino Cup Tray (Removable)**

11. **Milk Frothing Pin**
12. **Milk Tank Cover, Lid and Tube**
13. **Milk Tank Connector with Removable Parts, i.e., Steam/Frothing Wand and Sleeve**
14. **Removable 24-ounce Milk Tank**
Can be stored in refrigerator.
15. **Menu Button**
To navigate MENU options, brew temp, brew volume, milk volume, standby time.
16. **Single/Double Espresso Button** 
17. **Cappuccino/Latte Button** 
18. **Auto-Off Mode (not shown)**
Shuts off after 30 minutes of nonuse.
19. **Detachable Power Cord (not shown)**
20. **BPA Free (not shown)**
All materials that come in contact with liquid are BPA free.



PREPARING YOUR ESPRESSO MACHINE

1. Place the espresso machine on a dry, stable countertop or other flat, sturdy surface where you will be using the machine.
2. **IMPORTANT:** For first-time use or if the machine has not been used for some time, it is important that it is rinsed as follows:

Remove the lid of the water reservoir. Lift the water reservoir off the base and fill with bottled or filtered water. Replace the water reservoir on the base, and cover with the lid. Using the tracks as a guide, making sure top is “latched” to unit, slide the water reservoir back into position and push down firmly to engage.



NOTE: The unit will not function unless the water reservoir is properly in place.

3. Make sure the plug is inserted into the unit, then insert the plug into a power outlet. Flip the power switch to the ON “I” position. The LCD will say CUISINART PRE-HEATING. Once preheat is complete, the LCD will say READY, PLEASE SELECT, indicating the unit is ready to use (after approximately 2.5 minutes).
4. Make sure the drip tray is in place.
5. Place a mug on the drip tray.
6. Without inserting a capsule, press  once, and hot water will release into mug. The LCD will say BEVERAGE READY, ENJOY. The rinse cycle is now complete.
7. If you desire, navigate through the MENU and set your brew options. See programming instructions and default settings on page 7.
8. The machine is now ready to use.



USING YOUR ESPRESSO MACHINE

Always make sure you have water in the reservoir, a capsule in the brew head, and that the appropriate cup tray is being used.

NOTE: This machine is compatible with Nespresso® OriginalLine style capsules.

Preprogrammed Single or Double Espresso

1. Using the lever, open the brew head, insert an espresso capsule, and close the brew head.



2. With an espresso cup on the cup tray, push  once for a single espresso (1.4 ounces) or push  twice for a double espresso (3.2 ounces). The LCD will say ESPRESSO BREWING or DOUBLE ESPRESSO BREWING, respectively.



NOTE: For optimal results, we recommend using the double espresso button with a lungo or more bold espresso capsule. Using this setting with lighter or less bold varieties will alter the taste.

CAUTION: Scalding may occur if the brewing head is opened during brewing cycle.

3. Once brewing is complete, the LCD will say BEVERAGE READY, ENJOY.

PREPROGRAMMED CAPPUCCINO OR LATTE

1. Using the lever, open the brew head, insert an espresso capsule and close the brew head.
2. With a cappuccino or latte mug on the cup tray, push  once for cappuccino or push  twice for latte. The LCD will say CAPPUCCINO BREWING or LATTE BREWING, respectively.

NOTE: If you adjust your espresso to a higher volume for your cappuccino or latte, we recommend using a lungo or more bold espresso capsule. Adjusting your espresso to a higher volume while using a lighter or less bold capsule will alter the taste.

CAUTION: Scalding may occur if the brewing head is opened during brewing cycle.

3. Once brewing is complete, the LCD will say BEVERAGE READY, ENJOY.

PROGRAMMING YOUR ESPRESSO DEFINED™ ESPRESSO/CAPPUCCINO/ LATTE MACHINE

1. Select MENU button to program your preferred settings:

- A. **STEAM MILK:** Select to manually steam milk.

NOTE: Max time to steam is 45 seconds.

- B. **ESPRESSO VOLUME:** Select to adjust your espresso volume from 18–45ml.
Default: 40ml

NOTE: Larger coffee volume may alter your espresso's taste. We recommend using a bolder capsule to compensate for the additional water.

- C. **DOUBLE ESPRESSO VOLUME:** Select to adjust your espresso volume from 70–100ml. *Default: 90ml*

NOTE: Larger coffee volume may alter your espresso's taste. We recommend using a lungo or bolder capsule to compensate for the additional water.

- D. **CAPPUCCINO COFFEE VOLUME:** Select to adjust your cappuccino volume from 18–45ml. *Default: 40ml*

- E. **CAPPUCCINO MILK VOLUME:** Select to adjust your cappuccino milk volume from 16–25 seconds. *Default brew time: 22 seconds*

NOTE: Milk volume is determined in seconds. Less seconds = less milk. More seconds = more milk.

- F. **LATTE COFFEE VOLUME:** Select to adjust your latte volume from 18–45ml.
Default: 40ml

- G. **LATTE MILK VOLUME:** Select to adjust your cappuccino milk volume from 28–40 seconds. *Default brew time: 32 seconds*

NOTE: Milk volume is determined in seconds. Less seconds = less milk. More seconds = more milk.

- H. **BREW TEMPERATURE:** Raise or lower the brew temperature from 195°F – 205°F in 1-degree increments. *Default: 200°F*

- I. **STANDBY TIME:** Select the amount of time your unit will remain on before going into standby mode, from 15 minutes to 4 hours. Standby options: 15 min., 30 min., 1 hr., 1.5 hr., 2 hr., 2.5 hr., 3 hr., 4 hr., 5 hr., *Default: 30 min.*

- J. **EMPTY BIN ALERT:** Choose ON to be alerted by a beep when the capsule bin is full. Choose OFF to turn this beep off.
Default: ON

NOTE: Screen will continue to alert you when the bin is full, whether the alert tone is ON or OFF.

- K. **FACTORY SETTINGS:** Select OK to restore unit to default settings.

Default Settings:

Espresso: 40ml

Double Espresso: 90ml

Cappuccino: 40ml espresso,
22 seconds milk

Latte: 40ml espresso,
32 seconds milk

Brew Temperature: 200°F

Standby Time: 30 minutes

Empty Bin Alert: ON

- L. **SERIAL NUMBER:** Displays serial number of your machine.

STEAM/FROTHING MILK

1. Remove the milk tank by holding the milk tank and cover, and pulling away from the machine.
2. Remove cover. Pour milk into the tank.
3. Replace the cover, align the milk tank to the connector on the side of the machine, and push in to install.
4. Press MENU and select STEAM MILK, then EDIT.
5. Select START and your steamed milk will start to dispense. Select STOP when your preferred amount of milk is achieved.



NOTE: If STOP is not selected, the unit will dispense steamed milk for 45 seconds.

NOTES:

- To remove the milk tank, pull straight out. To replace, push into connection on unit.
- It is not recommended to leave milk unrefrigerated for longer than 1 hour. Be sure to clean the milk frother part every time after use and clean the milk tank regularly. See Cleaning the Milk Tank on the next page.

LITTLE OR NO FROTH?

If you experience little to no froth on your cappuccino or latte, simply remove milk pin from frothing mechanism, rinse or wipe clean, and replace. Ensure milk pin is properly in place by aligning the arrow on the milk pin with the arrow on the unit. Resume use. If problem remains, follow full cleaning instructions for cleaning the milk tank on page 9.

Tips for creating a perfect froth:

Milk frothing is the steaming of milk. The steam does two things: It heats milk and it mixes in air to form a foamy texture. As with anything, perfecting the art of milk texturing takes practice, but the results are well worth it! Use cold, refrigerated milk in the milk tank. Any type of milk may be used, but for best results, whole milk is recommended. Keep in

mind that the milk volume will increase during frothing, so use a large enough cup.

STANDBY/ENERGY- SAVING MODE

Following the preset Standby/Energy Saving Mode time (30 min.), if there is an additional 30 minutes of nonuse, the espresso machine will turn off. Open and close the brew head, or switch unit off and on again to start preheat mode.

CLEANING AND MAINTENANCE

Cleaning Used-Capsule Container

Container holds approximately 12 capsules and some residual liquid after brewing. After 12 brew cycles, your unit will alert you to EMPTY BIN. Dispose of used capsules, replace bin and continue to use as desired. Be sure to empty the container of any used capsules when prompted. Wash the container with warm, soapy water.

Cleaning External Parts

We recommend regular cleaning of the espresso maker's external components.

Cleaning the Housing

Never immerse the machine in water or other liquids. The housing may be cleaned with a soapy, damp, nonabrasive cloth.

Cleaning the Drip Tray

To remove the drip tray, simply lift it up off the unit, keeping it level at all times in order to prevent spills. Clean the drip tray with a soapy, damp, nonabrasive cloth. Do not clean drip tray with cleansers, steel wool pads or other abrasive materials.



Cleaning the Water Reservoir

Wash water reservoir with warm, soapy water. It is normal over time for discoloration, spotting or staining to appear in the water reservoir. This will vary depending on the mineral content of the bottled or filtered water used, but will not affect the operation of the machine. However, be sure to clean the water reservoir regularly to minimize buildup.

Cleaning the Milk Tank/Frother

Remove the milk tank by holding the tank and cover and pulling them away from the machine. Remove the cover and any excess milk, rinse out tank, then pour water into the tank. Replace the cover, align the milk tank to the connector on the side of the machine, and push to install. Place a cup on the drip tray. Press MENU and select the STEAM option. Select GO, then START to initiate steaming. Press the STOP option if your cup becomes full.

NOTE: If you are storing the milk container in the refrigerator, you may clean the frothing mechanism by ensuring there is no capsule in the brew head, placing a cup on the drip tray, and pressing  once. The steam produced during the brew cycle will clean the frothing mechanism.

To remove the steam/frothing wand

Remove silver pin on the top by pulling upward. Then, locate the ridges on either side of the mechanism, gently squeeze, and pull toward you. Once removed, run hot water through the internal channels, or the tubing can be removed and soaked in warm, soapy water. Replace tubing and gently push frothing mechanism into the housing. Gently squeeze either side of mechanism to ensure it is engaged into the unit. Replace silver pin by aligning the arrow on the pin with the arrow on the unit housing.

NOTE: For optimal cleaning, we recommend that you periodically disassemble all removable parts, place them in warm, soapy water and soak for at least 15 minutes. Rinse well, dry and assemble the parts as per above instructions.



Descal

Mineral content in water varies from place to place. Depending on the mineral content of the water in your area, calcium deposits or scale may build up in your machine. Though scale is nontoxic, it can hinder performance. Using descaling and decalcifying at the same time will help maintain the heating element and other parts that come into contact with water. For optimal performance,

descale your machine once a month. It is possible with heavy use and/or hard water for calcium to build up faster, making it necessary to descale more often.

Indications that it is time to decalcify:

- Longer brewing times
- Excessive steaming
- Lower coffee temperature
- Brews less than a full cup

Descaling Your Machine

The LCD will read DESCALE when it is time for you to clean.

1. Place a 20 oz. cup or container on the cup tray.
2. Fill the water tank with 8 oz. of water and 8 oz. vinegar.

NOTE: You can also use a commercial descaling solution.

3. Press  twice to run solution through unit. Continue to initiate brew cycle until the water reservoir is empty.
4. Fill the water tank with **bottled or filtered water** (no vinegar) and repeat through step 3 twice to clean the unit.

MAINTENANCE: Any other servicing should be performed by an authorized service representative.

TROUBLESHOOTING

Problem: Machine does not have power.

Solution:

- Make sure the cord is securely plugged into the unit and outlet.
- Reset your home's circuit breaker.
- Confirm the power has been turned on and the controls and LCD are illuminated.

Problem: Machine will not brew.

Solution:

- Turn off and unplug the machine for 30 seconds or more. When you plug the machine back in, be sure to turn the power back on.
- Make sure there is water in the reservoir.
- Make sure the reservoir is properly installed.
- Make sure brew head is completely closed.

Problem: Chlorine or mineral taste in coffee.

Solution:

- Consider using bottled or filtered water.

Problem: Doesn't brew a full cup.

Solution:

- Turn off and unplug the machine for 30 seconds or more. When you plug the machine back in, be sure to turn the power back on.
- Decalcify the machine (refer to page 9).

Problem: The used capsule will not fall into the capsule container.

Solution:

- Check to see if the capsule container is full. Empty the capsule container and then try again. (You may need to manually remove the used capsule from the brew head.)

Problem: I want to reset the Espresso/Cappuccino/Latte programming.

Solution:

- See page 7 for instructions.

Problem: Machine turned off.

Solution:

- The machine's energy-save mode puts unit to sleep after 30 minutes of nonuse. Simply lift the brew head lever up to "wake up" the unit, or switch unit off and on again.

Problem: Espresso is too hot or not hot enough.

Solution:

- See page 7 for setting your brew temperature.

Problem: Milk does not froth.

- First, try removing silver pin from top of frothing mechanism. Wipe or rinse pin and replace in unit.
- If problem still persists, clean the steam/frothing wand. See page 9 for instructions.

Problem: Espresso is not hot enough.

Solution:

- Heat your cup prior to use by filling with hot tap water. Let it rest for 10 seconds and then empty prior to making coffee.

Problem: The indicator light will illuminate, but espresso does not flow.

Solution:

- The espresso dispensing nozzle is clogged. The loaded espresso capsule can be damaged. Wait for a short period of time before opening the lever and then try with a new capsule. Make sure, that the lever is closed.

Problem: Produced little or no crema.

Solution:

- Coffee has natural-occurring oils which may clog the espresso nozzle. To clean, regularly run a brew cycle with water only.

Problem: The water does not flow through the espresso dispensing nozzle.

Solution:

- Coffee has natural-occurring oils which may clog the espresso nozzle. To clean, regularly run a brew cycle with water only.

Problem: The brew button flashes for a long time. When is the espresso machine ready for use?

Solution:

- The espresso machine takes approximately 2.5 minutes to heat up.

NOTES

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Espresso Macchiato

A simple spot of foam makes this drink a classic.

Makes 1 serving

½ cup skim milk

1 espresso capsule

1. Pour the milk into the milk tank. Put an espresso cup on the cup tray.
2. Use the STEAM MILK function and fill your cup with about 1–2 inches of foam. Remove cup from tray.
3. Place a second cup on the espresso cup tray. Using the lever, open the brew head, insert the capsule and close the brew head. Press  once to brew a single espresso.
4. Using a large spoon, place one tablespoon of the frothed milk on top of the espresso.
5. Serve immediately.

Espresso Breve

American version of a latte – substituting half & half for milk.

Makes 1 serving

½ cup half & half

1 espresso capsule

1. Pour the half & half into the milk tank. Place a mug on the cup tray.
3. Using the STEAM MILK function in the menu, press START. Once half of the half & half has been extracted from the milk tank, hit STOP to halt the process.
4. Using the lever, open the brew head, insert the capsule and close the brew head. Press  button once to brew a single espresso.
5. Pour the half & half into the espresso and serve immediately.

Soy Latte

This nondairy beverage provides a delicious drink.

Makes 1 serving

½ cup soy milk

1 espresso capsule

1. Pour the soy milk into the milk tank. Put mug on the latte/cappuccino tray.
2. Using the lever, open the brew head, insert the capsule and close the brew head. Press the  button twice for latte.
3. Serve immediately.

Flavored Latte

Any type of flavored syrup can be used in this recipe.

Makes 1 serving

½ cup skim milk

1 tablespoon flavored syrup

1 espresso capsule

1. Pour the milk into the milk tank. Put the syrup into a mug and place on the cappuccino/latte tray.
2. Using the lever, open the brew head, insert the capsule and close the brew head. Press the  button twice for latte.
3. Stir lightly and serve immediately.

Mochaccino

Chocolate cappuccino – what could be better?!

Makes 1 serving

½ cup skim milk

2 tablespoons chocolate syrup

1 espresso capsule

1 teaspoon shaved bittersweet chocolate or unsweetened cocoa powder (for garnish)

1. Pour the milk into the milk tank. Swirl half of the chocolate syrup around the inside of a mug and place on the cappuccino/latte tray.
2. Using the lever, open the brew head, insert the capsule and close the brew head. Press the  button once for cappuccino.
3. When brewing process is complete, stir in remaining chocolate syrup and sprinkle the chocolate or cocoa on top before serving.

Caffè Mocha

This ultra-rich drink makes a perfect ending to any special meal.

Makes 1 serving

½ cup skim milk

1 espresso capsule

1 tablespoon chocolate syrup

2 tablespoons whipped cream

1 teaspoon shaved bittersweet chocolate or unsweetened cocoa powder (for garnish)

1. Pour the milk into the milk tank. Place a mug on the cappuccino/latte tray.
2. Using the lever, open the brew head, insert the capsule and close the brew head. Press the  button once for cappuccino.
3. When brewing process is complete, stir in the chocolate syrup and then top with the whipped cream and chocolate or cocoa before serving.

Hot Chocolate

Why wait for the snow? Hot chocolate in an instant is perfect any time.

Makes 1 serving

½ cup whole milk

1½ tablespoons chocolate syrup

1. Pour the milk into the milk tank. Put the syrup into a mug and place on the cappuccino/latte tray.
2. Select STEAM MILK option from menu. Press GO, then START to begin steaming milk.
3. Press STOP once mug has filled with milk. Stir well and serve immediately.

Iced Cappuccino

*Brew your iced cappuccino to go
all in one cup.*

Makes 1 serving

½ cup skim milk

4 ice cubes

⅓ cup whole milk*

1 espresso capsule

1. Pour the skim milk into the milk tank.
2. Put the ice cubes and whole milk into a glass and place on the travel mug tray.
3. Using the lever, open the brew head, insert the capsule and close the brew head. Press  once for cappuccino.
4. When brewing process is complete, stir and serve immediately.

*Skim milk can be used; however, we like the extra richness the whole milk provides for this icy treat.

Frozen Latte

*You will never need to go out for coffee
when you can make these delectable treats
at home.*

Makes 2½ cups

½ cup skim milk

2 espresso capsules

2 tablespoons granulated sugar

6 heavy cream ice cubes*

6 ice cubes

1. Pour the skim milk into the milk tank. Place a mug on the cappuccino/latte tray.
2. Using the lever, open the brew head, insert one capsule and close the brew head. Press the  button twice for double espresso.
3. When the brewing process is complete, place a new capsule in the brew head and press the  button twice for Latte. Stir sugar in to dissolve and cool to at least room temperature.

4. Put beverage, heavy cream and regular ice cubes into a Cuisinart® blender jar. Cover and blend on highest speed until smooth, about 1 minute.
5. Serve immediately.

NOTE: For an iced mocha, add 2 tablespoons of chocolate syrup while blending.

* For heavy cream ice cubes, pour heavy cream into ice cube trays and freeze overnight.

Espresso Shake

Thick and delicious!

Makes about 3 cups

1 cup brewed espresso, chilled

2 cups coffee ice cream

1. Put espresso and ice cream into a Cuisinart® blender jar.
2. Cover and blend on lowest speed until smooth, about 1 minute.

Espresso Martini

A delicious cocktail that packs a punch.

Makes 1½ cups, about three ½-cup servings

10 ice cubes

½ cup vodka

½ cup brewed espresso, chilled

**4 tablespoons rum-and-coffee liqueur
espresso beans for garnish**

1. Put the ice cubes, vodka, espresso and rum-and-coffee liqueur into a cocktail shaker. Shake really well until fully mixed and chilled.
2. Pour equally into 3 martini glasses.
3. Add an espresso bean or two to each glass for garnish and serve immediately.

NOTE: For a sweeter martini, add a swirl of chocolate syrup to each glass.

Caffè Coretto

The perfect closer.

Makes 1 serving

1 espresso capsule

1 ounce sambuca

1. Put a small espresso cup on the espresso cup tray.
2. Using the lever, open the brew head, insert the capsule, close the brew head and press the ☞ button twice for double espresso.
3. Serve both espresso and sambuca together. Pour espresso into sambuca before drinking.

Granita

A light and simple dessert.

Makes 4 servings

4 Espresso capsules

2 tablespoons granulated sugar

1 cup whipped cream

1 teaspoon shaved bittersweet or semisweet chocolate for garnish

1. Place a tall, 16-ounce glass on the cappuccino/latte or travel cup tray. Using the lever, open the brew head, insert one capsule and close the brew head. Press the ☞ button twice for double espresso to fill the glass (about ½ cup). Continue with remaining capsules.
2. Stir sugar into the hot espresso to dissolve and pour mixture into a freezer-safe container. Leave to cool to room temperature.
3. Once cool, cover with plastic wrap and place in the freezer. Every hour, for about 5 hours total, stir the mixture with a fork to allow crystals to form.
4. To serve, layer equal amounts of granita and whipped cream in a parfait glass. Garnish with shaved chocolate.

Affogato

Dessert for two. Scoop your ice cream in advance and save it in the freezer until ready to serve.

Makes 2 servings

2 scoops vanilla ice cream

2 espresso capsules

1. Scoop ice cream into two individual bowls. Place an espresso cup on the espresso cup tray. Have an additional espresso cup ready.
2. Using the lever, open the brew head, insert one capsule, close the brew head and press the ☞ button once for single espresso.
3. Once brewing process is complete, repeat and pour each espresso over the ice cream and serve immediately.

Espresso Gelato

For an extra jolt, add some dark chocolate-covered espresso beans toward the end of freezing.

Makes about 4 cups (eight ½-cup servings)

1 cup heavy cream

2 cups whole milk, divided

1 cup brewed espresso

1 cup granulated sugar

2 tablespoons cornstarch

pinch sea or kosher salt

1 tablespoon liquid pectin

1. In a medium saucepan, combine cream and 1½ cups of the milk. Set over medium/medium-low heat and bring to a simmer.
2. While cream/milk mixture is heating, put the remaining milk, espresso, sugar, cornstarch and salt into a small/medium mixing bowl. Whisk to combine.
3. Once milk/cream mixture comes to a simmer, add the milk/sugar mixture and stir until fully combined. While still set over medium/medium-low heat, stir

- continuously until mixture boils and thickens so that it can coat the back of a spoon (this will take about 15 minutes, depending on the stove being used).
4. Remove pan from heat, stir in pectin, strain and cool to room temperature. Cover and refrigerate overnight.
 5. Whisk mixture together again before pouring into the ice cream maker. Pour the mixture into the mixing bowl of a Cuisinart® Ice Cream Maker. Mix until thickened, about 30 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Tiramisù

A simple variation of the Italian classic.

Makes 9 servings

- 1 container (8 ounces) mascarpone cheese, room temperature**
 - 1 cup chilled heavy cream**
 - ¼ cup plus 2 tablespoons confectioners' sugar**
 - 2 tablespoons, plus 1 teaspoon dark rum, divided**
 - 1½ cups brewed espresso, cooled**
 - 28 Savoiardi (crisp Italian ladyfingers)**
 - ¼ cup unsweetened cocoa powder, for garnish**
1. Beat the mascarpone in a medium bowl using a Cuisinart® hand mixer until lightened and slightly whipped. In another bowl, whip the heavy cream to soft peaks, adding the confectioners' sugar a little at a time while whipping. Add 1 teaspoon of the rum and whip briefly to incorporate. Gently fold the whipped cream into the mascarpone, one-third at a time, until completely incorporated.

2. In a shallow bowl, mix the espresso with the remaining 2 tablespoons of rum. Working with one ladyfinger at a time, dip the cookie into the espresso, soaking each side for a few seconds, and transfer to 9-inch square baking pan or dish. Repeat with 13 more of the ladyfingers, arranging in the bottom of the dish to cover the entire surface. It should be a tight fit.
3. Evenly spread half of the mascarpone cream over the ladyfingers, covering the entire surface. Dip the remaining ladyfingers and arrange over the cream. Spread an even layer of the remaining mascarpone mixture on top. Cover with plastic wrap and chill for at least 6 hours.
4. Before serving, pour the cocoa powder into a small strainer and dust over the top of the tiramisù.

Ham Steak with Red-Eye Gravy

*A twist on the Southern breakfast staple.
Serve alongside biscuits and grits.*

Makes 2 servings

- 1 teaspoon oil**
 - 1 7-ounce smoked ham steak, ¼ inch thick**
 - ½ cup brewed espresso**
 - 1 teaspoon granulated sugar**
 - 1 tablespoon unsalted butter, chilled**
1. Put the oil into a 10-inch skillet over medium-high heat. Once the oil is hot and shimmers, add the ham steak. Cook until browned, about 5 to 6 minutes per side. Remove ham to a plate and set aside.
 2. Add the espresso to the skillet and stir with a wooden spoon, scraping up any bits on the bottom of the pan. Stir in the sugar to dissolve. Simmer the espresso until it has reduced by about one-third to one-half. Right before taking the pan

off the heat, swirl in the butter until incorporated. Remove the pan from the heat.

3. Slice the steak in half and spoon gravy over the top or serve on the side.

Espresso-Marinated Flank Steak

Espresso becomes the star in this easy-to-prepare marinade.

Makes 4 servings

- 1 cup brewed espresso, cooled**
 - 2 tablespoons molasses**
 - 2 tablespoons lemon juice**
 - 1 tablespoon apple cider vinegar**
 - ¼ teaspoon ground black pepper**
 - ¼ teaspoon crushed red pepper**
 - 1 pound flank steak**
 - 1 teaspoon kosher salt**
1. Whisk together the espresso, molasses, lemon juice, apple cider vinegar and both peppers in a bowl. Add the flank steak and make sure it is submerged in the marinade. Cover with plastic wrap and refrigerate overnight.
 2. Preheat a Cuisinart® Griddler fitted with grill plates in the open position to Sear. When grill is ready, remove as much excess marinade as possible from the meat and season with the salt. Grill about 5 to 6 minutes per side for medium rare.
 3. Let steak rest for 5 minutes before slicing and serving.

WARRANTY

Limited Two-Year Warranty (U.S. and Canada only)

This warranty is available to U.S. consumers only. You are a consumer if you own a Cuisinart Espresso Defined™ Espresso/Cappuccino/Latte Machine that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart Espresso Defined™ Espresso/Cappuccino/Latte Machine will be free of defects in materials and workmanship under normal home use for 2 years from the date of original purchase.

We recommend that you visit our website, **www.cuisinart.com** for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart Espresso Defined™ Espresso/Cappuccino/Latte Machine should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, email us at **<https://www.cuisinart.com/customer-care/product-return>**. Or call our toll-free customer service department at 1-800-726-0190 to speak with a representative.

Your Cuisinart Espresso Defined™ Espresso/Cappuccino/Latte Machine has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

NOTES

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