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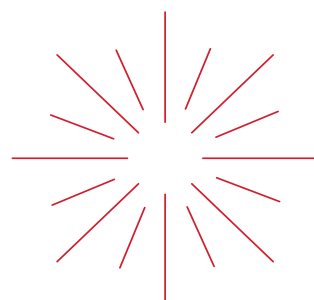
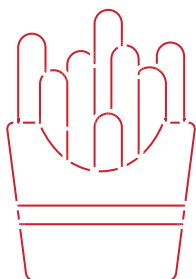
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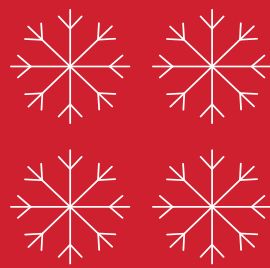
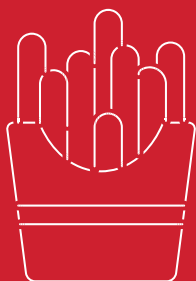
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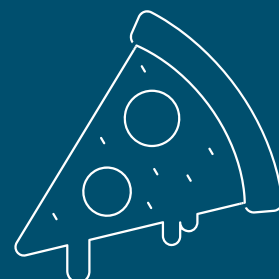
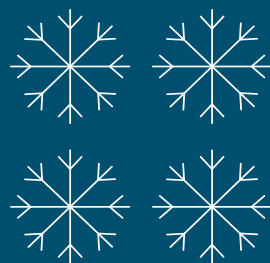
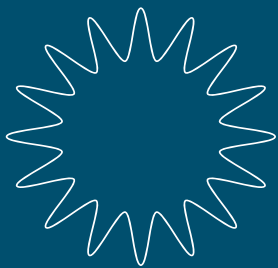
Festive Meals of the Season

This Christmas, we share some Java Love secrets with you to include on your holiday table. The festive time is all about sharing meals that add warmth, comfort and flavor to the season and our recipes are the best holiday addition.

These festive recipes have been crafted with passion by our Java Chefs and some of our guest chefs, to ensure that your family and friends have an unforgettable holiday, while pairing your process and meals with some of our Java Love items. They are crafted with love and care.

Enjoy breathing life to these recipes and sharing some Java love this season.

Happy Holidays!



Chef Chege

Chef Chege's ❤️ Hearty meals to try at home

Meet Chef Chege. He is the genius behind the creativity that is the Java menus. He always has new ideas to keep each month's menu different and special. Here's your chance to try out his recipes and keep your taste buds happy all festive season.

Let's get started!



Java Golden Crunch Chicken Curry with a granola topping



Ingredients

- 300g Kenchic boneless chicken breast or thigh, cut into cubes.
- 1 medium onion, finely chopped
- 2 cloves garlic, minced
- 1 tsp ginger paste
- 2 tbsp curry powder (or a mix of turmeric, cumin, coriander, and chili powder)
- 200ml coconut milk (or fresh cream)
- 1 medium tomato, diced
- 2 tbsp vegetable oil or ghee
- Salt to taste
- ½ tsp black pepper
- 1 tbsp tomato paste
- ½ cup water or chicken stock
- Fresh coriander, chopped (for garnish)

Procedure

- Heat oil or ghee in a pan over medium heat.
- Add onions and sauté until golden brown.
- Stir in garlic and ginger, cook for 1 minute until fragrant.
- Add curry powder and stir for 30 seconds to release aroma.
- Add diced tomato and tomato paste, cook until soft and blended.
- Add chicken cubes, salt, and black pepper. Stir and cook until chicken turns white on all sides.
- Pour in coconut milk and water/stock, simmer for 10–15 minutes until chicken is tender and sauce thickens.
- Adjust seasoning to taste.





Granola Topping:

- ¼ cup plain java crispy granola
- 1 tsp butter or coconut oil
- 1 tsp honey (optional, for extra glaze)
- A pinch of chili flakes (optional for heat)

Procedure for the topping

- In a small pan, melt butter or coconut oil.
- Add granola and toast gently until golden and fragrant (about 2–3 minutes).
- Stir in honey and chili flakes if using, then remove from heat.
- Let cool slightly for added crunch.

Serving

- Spoon chicken curry into bowls or over steamed rice.
- Sprinkle Roasted Java Granola generously on top for crunch.
- Garnish with chopped coriander.
- For extra depth, mix a teaspoon of peanut butter or almond butter into the curry base.

Procedure

- On a medium heat fry the onions with garlic butter.
- Add the vegetables and toas till they are slightly cooked.
- Add the curry and warm up to above 63 degrees centigrade.
- Finish off with cream.
- Garnish with fresh coriander.
- Serve hot with a choice of accompaniment and salsa.





Java Granola Full Omelette

Ingredients

- 3 pcs blended Eggs
- 20ml Milk or cream
- 1gm Salt
- 1gm Black pepper
- 10gms Butter or oil
- 300gms Granola (toasted or honey granola)
- 20gms Fresh fruits (e.g., banana slices, berries, or apple cubes)
- 10gms Honey or maple syrup (for drizzle)
- Optional: 10gms shredded cheese (for a sweet-savory twist)

Procedure

- In a bowl, whisk the eggs, milk, salt, and black pepper until fluffy.
- Heat butter or oil in a nonstick pan over medium heat.
- Pour in the egg mixture and tilt the pan to spread it evenly.

- Cook gently until the edges set but the centre is still soft.
- Sprinkle the granola evenly over half of the omelette.
- (Optional: Add cheese if you prefer a slightly savory profile.)
- Carefully fold the omelette over the filling.
- Let it cook for another 30-40 seconds to warm the granola.
- Slide onto a plate and drizzle lightly with honey or maple syrup.
- Garnish with a bit of extra granola and fruit on top.





Java Caramel Flavored Chicken Salad Sandwich



Ingredients

For the chicken salad:

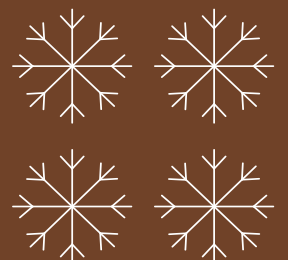
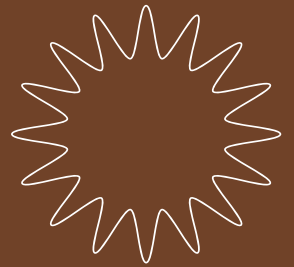
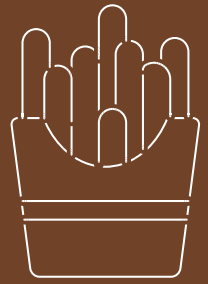
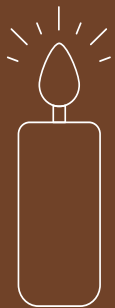
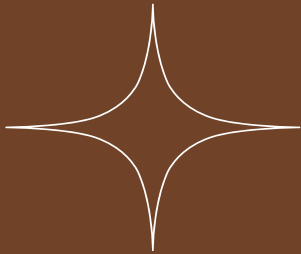
- 140gms marinated Kenchic chicken breast
- 20gms caramelized onions
- 15gms roasted cashew nuts (roughly chopped)
- 15gms celery (finely chopped)
- 10gms apple cubes (optional for freshness)
- 30ml Java Caramel Flavored syrup
- 30gms mayonnaise
- 1gms salt
- 1gms black pepper
- 2slices brioche bread slices.

Procedure

- Grill or poach the chicken breast until tender, then dice into small cubes and mix with 40ml caramel sauce.
- In a bowl, combine chicken, caramelized onions, celery, cashew nuts, and apple cubes.
- Add mayonnaise and 10ml caramel syrup.

- Season with salt and pepper; mix gently until well-coated.
- Layer lettuce on one slice of toasted bread.
- Spoon the caramel chicken salad over it.
- Drizzle lightly with caramel sauce (optional).
- Cover with the second slice and press lightly.
- Cut diagonally and serve with potato crisps or a light green salad on the side.





Syoks

Syok's Festive Grill Corner ♥

What's Christmas without a proper grilling? With Chef Syoks' recipes you will become the next Grill Master! Syoks is a grilling guru whose recipes will bring you into the world of hearty, flame-kissed flavors and a skill that will leave your guests impressed, with tasty sides to pair this season.

Prepare the flame, it's time to grill!



Java Coffee-Rubbed Beef Ribs (Smoker/Grill/Oven)

Java Product: Ground Coffee

Use ground coffee to enhance beef's rich marbling and bold flavor. The coffee forms a smoky crust that highlights the meat's natural umami, with subtle notes of cocoa, spice, and caramelized fat. Perfect for the bold smoke heads who love the art of charcoal grilling and slow smoking... or just anyone outside there who has a good jiko. It can also work in the oven.

Serves: 3 – 4 people

1KG Beef Short Ribs

Prep Time: 15 min

Marinate: 1-4 hrs or overnight for best results

Cook Time: 4 Hours

Equipment: Open Grill or Smoker

Ingredients

Dry Rub

- 2 tbsp Java ground coffee (medium or dark roast)
- 1 tbsp brown sugar
- 1 tbsp paprika (smoked, if available)
- 1 tsp black pepper, freshly ground

- 1 tsp salt
- ½ tsp garlic powder (or use fresh garlic paste)
- ½ tsp onion powder (or use fresh onion paste)
- ½ tsp chili powder or cayenne (optional, for heat)
- 1 tbsp mustard – serves as a binder

For cooking

- 1 kg beef ribs
- 2 tbsp vegetable or olive oil
- Charcoal or wood chips (optional, for smoking aroma)
- Apple cider vinegar, for spritzing

Instructions

- (Optional) Brine the ribs in lightly salted water for 2 hours to enhance moisture and tenderness.
- Pat the beef dry with paper towels.
- Using a sharp knife, carefully remove the thin silver membrane from the back of the ribs to help the rub penetrate and ensure a tender bite.
- Trim any excess fat, leaving a thin layer for flavor.





- In a bowl, mix all the dry rub ingredients until the coffee, sugar, and spices are evenly combined.
- In a separate bowl, combine mustard and oil to form a smooth binder paste.
- Brush the ribs with the binder, then coat generously with the coffee rub, pressing it in to form an even crust.
- Cover and refrigerate for 1-4 hours (or overnight for deeper flavor).

Grill/Smoker Method

1. Preheat & Prep: Grill or smoker to 120-130°C (250-265°F). Set up for indirect heat.
2. Sear: Place ribs over direct heat 25-30 min until dark crust forms. Spritz with apple cider vinegar every 10 min to keep moist.
3. Low & Slow: Wrap ribs tightly in foil (optional: pour ¼ cup apple cider vinegar + coffee over ribs first). Move to indirect heat and cook 3-4 hrs, turning occasionally, until tender.

4. Check: Target internal temp 90-95°C for fall-off-the-bone perfection.
5. Crisp Finish: Unwrap briefly if desired to crisp the exterior before serving.

Oven Method

1. Preheat & Prep: Oven to 220°C. Place seasoned ribs on a wire rack over a baking tray.
2. Sear: Roast uncovered 25-30 min until dark crust forms. Spritz with apple cider vinegar every 10 min.
3. Low & Slow: Reduce oven to 160 °C. Wrap ribs in foil (optional: pour ¼ cup apple cider vinegar + coffee over ribs first). Roast 2 hrs until tender.
4. Crisp Finish: Unwrap and roast 5-10 min to crisp exterior.

Rest and Serve

Let it rest 10 minutes before slicing. Serve with your favorite BBQ sauce or simply as is... that coffee crust is magic.





Java Syrups as a Basting/ Dipping Sauce

Use Java House syrups to baste or create dips for beef, pork, chicken, or seafood, delivering the perfect balance of sweetness, spice, and smoke. Each syrup caramelizes over heat, creating a rich, glossy finish that adds depth and enhances the natural flavors of your protein. Java syrup-inspired dips can also be whipped up quickly, providing creamy, sweet, and smoky companions for grilled meats, seafood, or charred vegetables.

Red Meat

- Caramel Flavoured Syrup + Beef: Deep, buttery sweetness complements beef's rich, bold flavors, creating a glossy, caramelized crust on ribs, brisket, or steak.
- Toffee Nut Flavoured Syrup + Pork: Roasted nut and caramel notes enhance pork's natural fattiness, adding depth and a sticky, indulgent finish. Perfect for ribs, belly, or tenderloin.

White Meat

- Coconut Flavoured Syrup + Chicken or Seafood: Tropical, nutty sweetness elevates delicate white meat, giving a light, exotic aroma that complements chicken cuts, prawns, fish fillets, or lobster tails.

Ingredients

For Red Meat (Beef/Pork)

- ½ cup Java House syrup
- 2 tbsp apple cider vinegar
- 1 tbsp olive oil or melted butter
- 1-2 tsp smoked paprika or chili powder (optional)
- 1 clove garlic, minced (optional)
- Salt and pepper, to taste





For White Meat / Seafood (Chicken, Fish, Prawns, Lobster)

- ½ cup Java House syrup
- 2 tbsp apple cider vinegar
- 1 tbsp olive oil or melted butter
- 1-2 tsp smoked paprika or mild chili (optional)
- 1 clove garlic, minced (optional)
- 1 tbsp chopped fresh coriander (for color and freshness)
- Salt and pepper, to taste

Instructions

1. Combine Ingredients: In a small saucepan, whisk together the syrup, vinegar, olive oil (or butter), smoked paprika, garlic, and coriander (for white meat).
2. Warm Gently: Heat over low-medium heat, stirring occasionally until the sauce is warm, slightly thickened, and glossy. Do not boil to prevent burning the syrup.
3. Taste & Adjust: Season with salt and pepper; add more vinegar if a brighter tang is desired.

4. Use as Basting Sauce: Brush over protein during the last 10-15 minutes of grilling, roasting, or smoking for a caramelized, glossy finish.
5. Use as Dipping Sauce: Pour into a small bowl or ramekin and serve alongside grilled meats, seafood, or charred vegetables.





Use Java Syrups as a Salad Dressing

Use Java syrups to turn simple greens into bold, flavorful salads. Coconut Syrup brightens a Mango Habanero salad (perfect for mango season), while Toffee Nut Syrup adds a sweet-glazed finish to a Sweet Potato Salad.

Each syrup adds its own unique twist that makes salads exciting.

1. **Mango Habanero Salad: Java Coconut Syrup**
2. **Waldorf-style: Java Caramel Syrup Dressing**

Mango Habanero Salad: Coconut Syrup

Serves: 2-4

Prep Time: 10min

Ingredients:

- 1-2 ripe mangoes, diced
- 1 small habanero, finely chopped
- ¼ cup fresh coriander, chopped
- ½ small red onion, diced
- 1-2 tomatoes, diced
- Juice of 1 lemon

- Salt, to taste
- Dressing: 2 tbsp Coconut Syrup + 1 tbsp olive oil + 1 tsp lemon juice + pinch of salt.

Instructions

1. Combine salad ingredients in a bowl.
2. Whisk dressing ingredients until smooth.
3. Drizzle dressing over salad and toss gently.
4. Serve immediately, garnish with extra coriander.

Waldorf-style: Caramel Syrup Dressing

Serves: 2-4

Prep Time: 10 min

Ingredients

- 2 apples, diced
- ¼ cup walnuts, toasted
- ¼ cup raisins
- 2 celery stalks, thinly sliced
- ½ cup plain or Greek yogurt
- 2 tbsp Caramel Flavoured Syrup (Java House)
- 1 tsp lemon juice (optional, to prevent apples from browning)

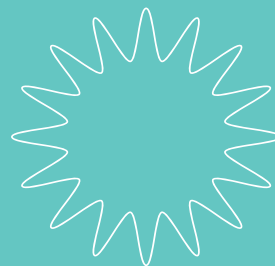
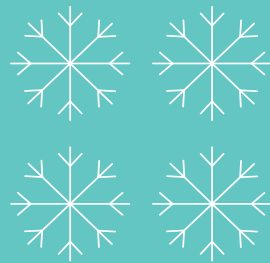
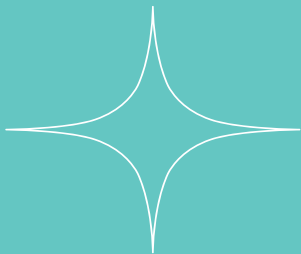
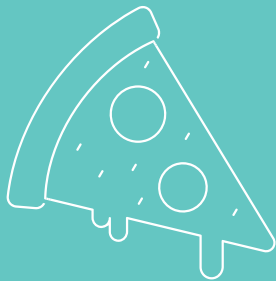




Instructions

1. Combine Salad Ingredients: In a bowl, mix diced apples, walnuts, raisins, and sliced celery.
2. Make the Dressing: In a small bowl, whisk together yogurt, caramel syrup, and lemon juice until smooth.
3. Dress the Salad: Pour the dressing over the salad ingredients. Toss gently to coat evenly.
4. Serve: Chill if desired and garnish with extra walnuts or a drizzle of caramel syrup.
5. Add a pinch of cinnamon or nutmeg for a warm, spiced note.





Sim Simmer

Sim Simmer's ❤️ Foodie Corner

Welcome to the Foodies Paradise section! Meet Sim Simmer, a culinary creative who will turn your ingredients into a flavor-packed experience. The festive season is all about indulgence and her recipes are just what you need for the best twist on comfort food this festive season.

Let's get cooking!



Java House Coconut-Ginger Glazed Chicken Tacos



Ingredients

For the glaze

- ½ cup Java House Coconut Syrup
- 2 tbsp soy sauce
- 1 tbsp rice vinegar
- 1 tbsp fresh ginger, grated
- 3 cloves garlic, minced
- 1 tsp chili flakes

Chicken

- 500g Kenchic chicken thighs sliced into strips
- 1 tbsp oil
- Pinch of salt
- Paprika
- Chili Powder
- Garlic powder
- Black pepper

Taco components

- 8 soft tortillas
- Shredded Lettuce

- Fresh Mango chunks
- Sliced red onion
- Fresh cilantro
- Lime wedges
- Toasted sesame seeds (optional)

Instructions

1. Make the coconut glaze by adding to a saucepan: Java House Coconut Syrup, Soy sauce, Rice vinegar, Ginger, Garlic and Chili
2. Simmer over medium heat and let it reduce for 6-8 minutes, stirring often, until it becomes glossy, thick, and sticky, like a syrupy glaze (If it gets too thick, add 1 tbsp water to loosen it)
3. Remove from heat and set aside.
4. To Cook the chicken, Heat oil in a pan over medium-high heat.
5. Season chicken lightly with salt, paprika, Chilli Powder, Garlic powder and Black pepper
6. Sear for 5 minutes on both sides until browned and cooked through.





7. Pour the coconut glaze over the chicken.
8. Toss and cook for 2 minutes until the chicken is fully coated and shiny.
9. Warm tortillas by heating in a dry skillet or directly.





Java House Coffee-Braised Beef Stew

Ingredients

Protein & Veg

- 1 kg beef chunks
- 3 tbsp cooking oil
- 1 large onion, diced
- 3 cloves garlic, minced
- 2 carrots, chopped
- 1 green pepper, diced
- 1 cup mushrooms (optional)

Coffee Braising Base

- 1 cup strong Java House Africa coffee (Brewed ground coffee)
- 2 cups beef broth
- 3 tbsp tomato paste
- 1 tbsp soy sauce
- 1 tbsp Worcestershire sauce
- 1 tsp smoked paprika
- 1 tsp black pepper

- ½ tsp thyme
- Salt to taste
- 1 tbsp flour mixed with 2 tbsp water (thickener option)

Instructions

1. Heat oil in a heavy pot
2. Add beef and brown on all sides
3. Remove beef and set aside.
4. In the same pot, sauté onions until golden.
5. Add garlic and cook for 30 seconds.
6. Add tomato paste and fry until it darkens slightly.
7. Stir in carrots, peppers, and mushrooms.
8. Pour in: 1 cup Java House coffee, Beef broth, Worcestershire, Soy sauce and All spices
9. Return beef to pot and mix well.
10. Simmer on low heat for 1.5-2 hours, stirring occasionally, until beef is soft and stew is thick (If you want it thicker, add the flour slurry)
11. Serve Over soft ugali, Chapati or Mashed potatoes.





Java House Espresso Coffee-Rubbed Chicken With Honey-Garlic Glaze

Ingredients

For the Espresso Dry Rub

- 1 tbsp Java House espresso ground coffee
- 1 tbsp brown sugar
- 1 tsp smoked paprika
- 1 tsp Red pepper flakes
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp salt
- ¼ tsp black pepper

For the Chicken

- 5-6 boneless chicken thighs
- 2 tbsp olive oil

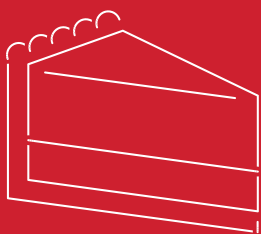
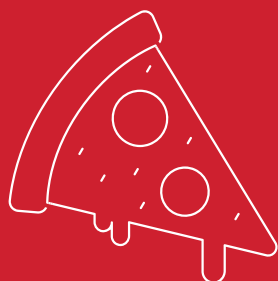
For the Honey-Garlic Glaze

- 2 tbsp honey
- 1 tbsp soy sauce
- 1 tbsp lemon juice
- 1 garlic clove, finely minced
- Pinch of red pepper flakes

Instructions

1. In a small bowl, mix together ground espresso, Brown Sugar, Smoked Paprika, Red pepper flakes, garlic powder, onion powder, salt and pepper. Stir until fully combined.
2. Pat chicken dry and drizzle with olive oil.
3. Generously coat all sides with the espresso rub pressing it into the meat.
4. Refrigerate up to 4 hours
5. Line a baking tray with parchment paper and place the thighs. Bake at 170°C for 50 minutes flipping them halfway through.
6. For the honey glaze, combine together lemon juice, honey, dark soy sauce, garlic and Red pepper flakes. Simmer until slightly thickened.
7. Brush glaze over cooked chicken and let it rest for 5 minutes before serving over Cilantro Rice.

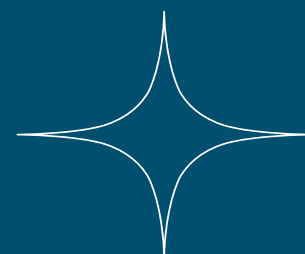
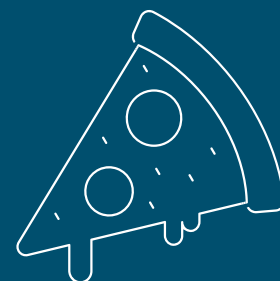
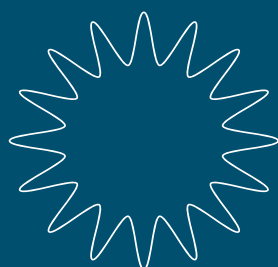
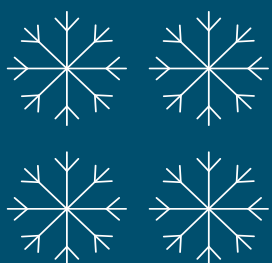




Desserts & Decadents To Sweeten Your Season

Welcome to the sweetest corner of the festive season!

This is where calories don't count and joy is served by the spoonful! From rich, chocolatey indulgences to crunchy delights, paired with our Java items, this section is designed to spark nostalgia, smiles and a little holiday mischief.



Chef Tom

Chef Tom's ♥ Sweet Treats

You can't call it a Christmas feast without some sweet treats! Chef Tom is in charge of pastries at Java and you definitely want some dessert tricks this season. Prepare to be the best host of the season thanks to Chef Tom's dessert recipes that you will learn and love.

Let's get baking!



Java Granola Parfait



Ingredients

- 100 g granola (Tropical/crunchy or chocolate bar)
- 250g Bio Greek Yogurt (or natural yoghurt)
- 120 g fruit compote/crushed or fresh berries
- 20 g honey or maple syrup
- **Optional:** mint leaves, nuts, or extra granola for topping

Method

1. Spoon 2 tbsp (about 40 g) of yoghurt into each glass.
2. Add 1-2 tbsp granola, then fruit.
3. Repeat layers and finish with granola on top.
4. Drizzle honey and garnish. Chill before serving.

Flavour ideas:

- Mango + coconut granola
- Berry + vanilla yoghurt
- Banana + cocoa granola





Java Chocolate Granola Bark



Ingredients

- 200g Dairyland dark or milk chocolate
- 100g Java granola

Method

1. Melt chocolate gently (microwave or bain-marie).
2. Spread onto a parchment-lined tray (about 5 mm thick).
3. Sprinkle granola and dried fruit evenly.
4. Chill for 30-40 minutes; break into shards.

Yield: approx. 400 g bark.

Tip:

Mix white and dark chocolate for marbled bark.





Java Energy Bites



Ingredients

- 150 g Java Crunchy granola
- 120 g nut butter (peanut, almond, or cashew)
- 80 g honey or date syrup
- 15 g cocoa powder or 20 g shredded coconut
- 5 g vanilla extract

Method

1. Combine all ingredients in a bowl until sticky.
2. Roll into 20 g balls (about 12-15 pieces).
3. Chill for 30 minutes to firm up.
4. Optional: coat with cocoa, coconut, or seeds.

Storage

Refrigerate up to 10 days.





Java Cookie Crumble Mousse Cups



Soft, creamy mousse layered with cookie crunch

Ingredients

- 100g Java Cookies
- 200g Dairyland dark or milk chocolate
- 150g Bio Whipped cream
- 20 g butter
- 5 g vanilla extract

Method

1. Melt the chocolate with butter.
2. Cool slightly, then fold in whipped cream and vanilla.
3. Layer cookie crumbs and mousse alternately in cups.
4. Chill for 1-2 hours before serving.
5. Garnish with cookie crumble or chocolate shavings.

Tip:

Try chocolate chip cookies + dark chocolate mousse





Java Granola Upside Down Cake



Ingredients

- ½ cup butter
- 100grams (1/2 cup) granulated sugar
- 100grams (1/2 cup) Light Brown sugar
- 2 large eggs at room temperature
- 180grams (1& ½ cups) cake flour
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ¼ teaspoon salt
- ½ cup of sour cream
- ¼ cup whole milk
- 2 teaspoon vanilla extract

Toppings

- 6 tablespoon butter
- 132gms (2/3 cup) light brown sugar
- ½ cups Crispy Java Granola
- Serve with lightly whipped cream and fresh berries

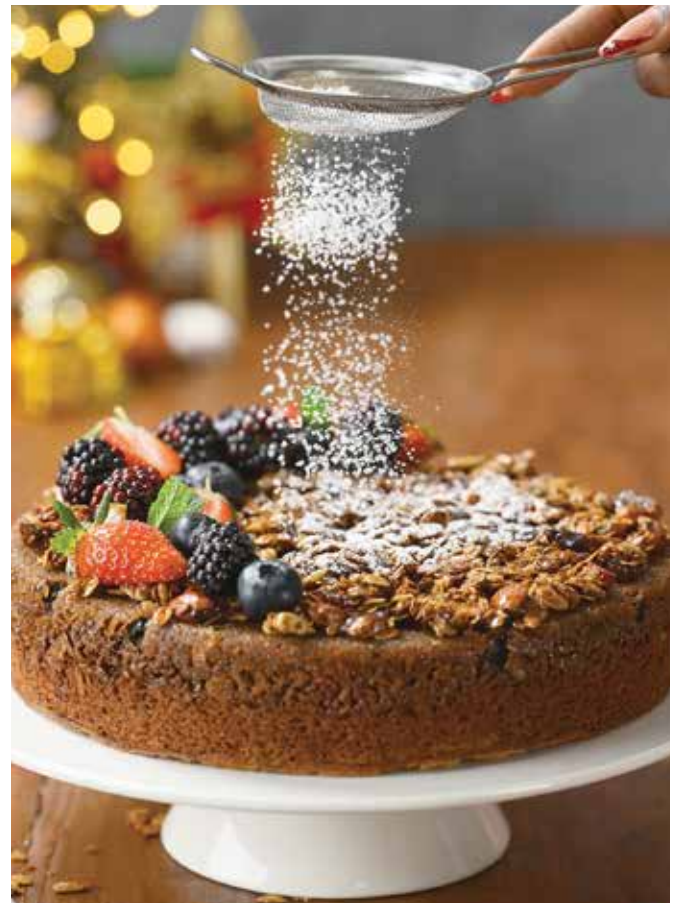
Instructions

1. Preheat the oven to 350F/180C.
2. In the bowl of an electric stand mixer fitted with a paddle attachment or a large bowl with a handheld electric mixer combine the butter and sugars for a couple of minutes until they are completely creamed together and lightened in texture.
3. Scrape the sides of the bowl and add one egg and mix until no trace of egg yolk remains. Add the second egg and mix again until no trace of egg yolk remains.
4. In a separate large bowl combine the cake flour, baking soda, baking powder, and salt. In another bowl or a liquid measuring cup with pour spout combined the sour cream, whole milk, and vanilla extract.
5. Add 1/3 of the dry cake flour mixture to the butter mixture and mix until just combined then add half of the sour cream mixture and mix until just combined. Add another third of the dry ingredients followed by the wet and lastly the remaining dry, do not overmix the cake batter.





6. Heavily grease a 9-inch cake pan with nonstick baking spray, make sure it is a thick layer. Add the melted butter and swirl to coat the bottom of the pan and then sprinkle on the brown sugar on top. Add the granola in an even layer and spoon the cake batter on top. I use an offset spatula to spread the cake batter into an even layer.
7. Bake the granola cake for 35 to 40 minutes, if you gently press the top it should spring back right away or if you insert a toothpick there should be no wet batter.
8. Let the cake cool on a wire rack for five minutes then take an offset spatula and gently run it around the sides of the cake to loosen it from the pan. Now place a serving plate upside down on top of the cake and then invert the cake onto the plate to cool completely. Some of the granola may stick inside the pan so I use my angled spatula to remove it and place it back on top of the cake, if you have greased your pan properly before baking the granola should easily come off of the bottom of the pan. Cake is best eaten the day it is made but leftovers will keep in an air-tight container for up to 3 day.





Java Apple Crumble

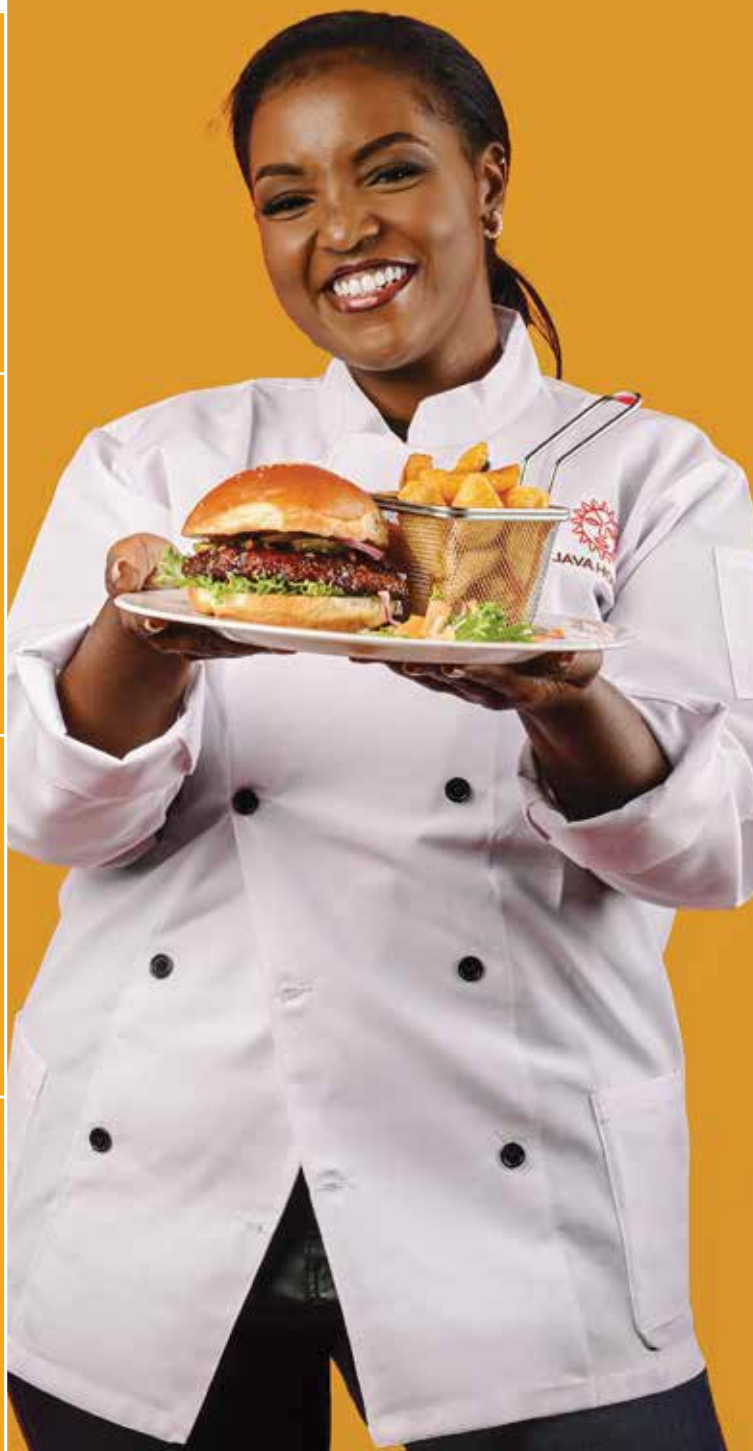
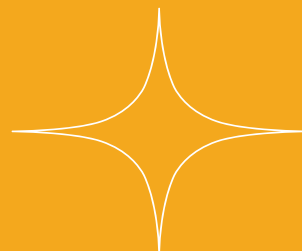
Ingredients

- Green apples
- Spices (cinnamon, nutmeg, cloves)
- Tropical granola JAVA
- Olive oil

Instructions

1. Mix the spices with cut apple don't remove skin
2. Place it individual small bowl or a big on
3. Mix the GRANOLA with olive oil
4. Place on top of the apples in an oven and heat
5. Serve with Vanilla ice-cream





Chef Jaz

Cooking with Jaz's Decadent Delights ♥

Christmas time is always treat time! From an award-winning chef and cookbook author, Cooking with Jaz's recipes will definitely be a delight to all the sweet tooths in your home this festive season. Be prepared to share the recipes with your family and friends as everyone will be asking.

It's time for some sweetness.



Java Chocolate Granola Clusters

Ingredients

- Java tropical granola
- Dairyland Milk Chocolate chunks
- Coconut oil

Instructions

- 1 Melt chocolate oil and chocolate chunks in microwave. Lay parchment paper on a wide tray. Once chocolate is melted mix in granola and form clusters using two spoons.
- 2 Scoop and lay on parchment paper to solidify.
- 3 Place the clusters in an airtight jar to snack on.





Java Coconut French Toast

With Java Coconut Syrup and Caramelized pineapples

Ingredients

- Sliced bread
- Dessicated coconut
- 2 eggs
- ¼ cup milk
- 1 tablespoon vanilla essence
- 2 tablespoons sugar
- Pinch of salt
- Pineapple chunks
- 1 teaspoon Cinnamon
- 2 tablespoons Brown sugar
- Java coconut syrup

Instructions

- 1 Put Dessicated coconut on a plate. Beat two eggs and mix in milk in a deep plate. Mix in vanilla essence, sugar and pinch of salt. Dip bread in egg mixture and then the coconut. Cook on pan with coconut oil or butter.
- 2 In another pan, put brown sugar to caramelize, add some coconut syrup for extra flavor then add pineapple chunks and cinnamon.





Java Mocha Cupcakes Using Java Coffee

Ingredients

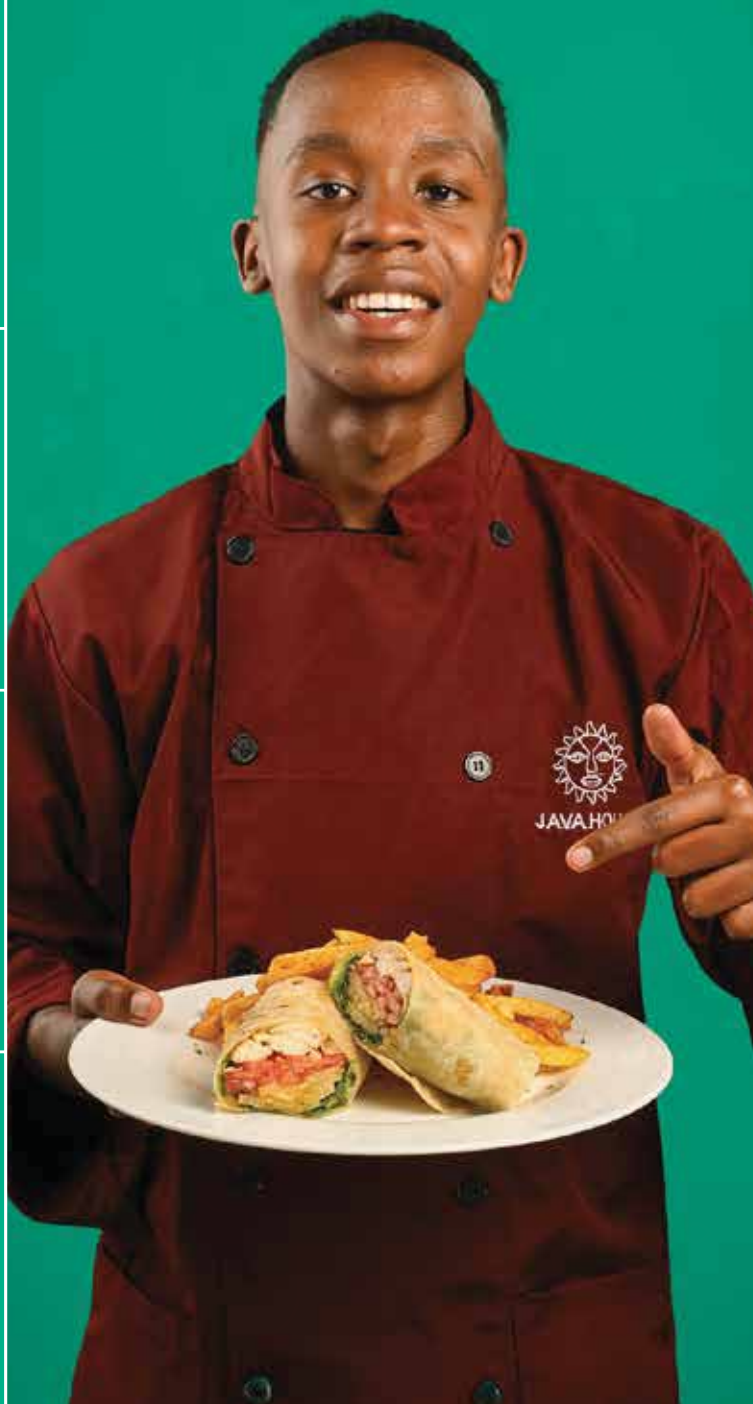
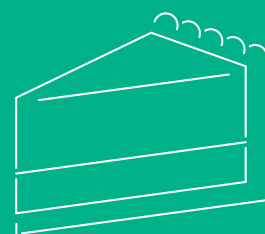
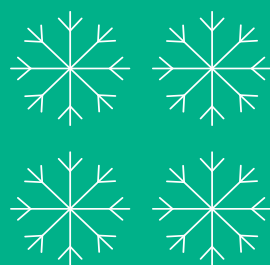
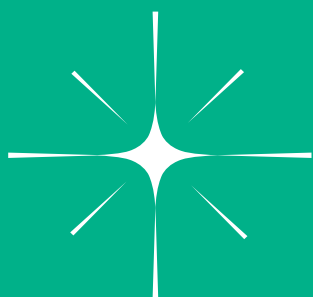
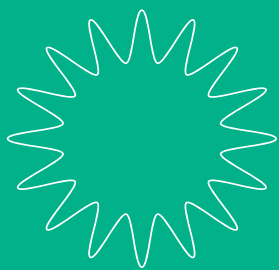
- 2 eggs
- 2 cups self raising flour
- ¼ cup sugar
- ½ cup milk
- ½ cup hot espresso made from java coffee
- 50 grams unsweetened cocoa powder
- 1 cup vegetable oil
- 1 tablespoon vanilla essence
- 1 teaspoon soda bicarbonate

For the icing

- 1 cup icing sugar
- ½ cup butter
- 4 tablespoons milk
- 1 teaspoon vanilla essence
- 3 tablespoons unsweetened cocoa

- 1 Preheat oven to 180 degrees. Brew some Java coffee.
Start by mixing cocoa with hot coffee and set aside to cool. The cocoa powder cannot dissolve well in cold water. Sieve flour and mix with soda bicarbonate.
Then beat the eggs, then add the sugar and oil. Add the essence and milk and then the sieved flour in bits.
Finish off by mixing in the cocoa mixture and stir until smooth. Don't over mix your batter. Once it is smooth, stop.
- 2 Put the mixture in a cupcake tray lined with cupcake liners and bake for 10 - 12 minutes. Mixture makes 20 cupcakes.
- 3 Make sure your butter is softened at room temperature before making icing by removing it from fridge 1 hour before. Mix the butter and icing sugar, cocoa and coffee while adding milk in bits. Add vanilla essence and whip icing until smooth. Once cupcakes have cooled, frost them with the mocha icing.





Budding Chef Eric

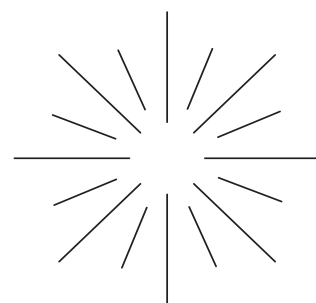
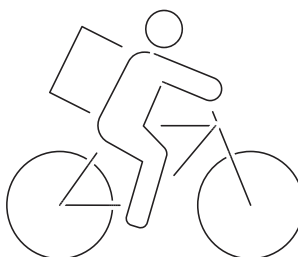
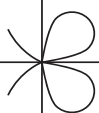
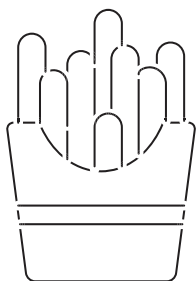
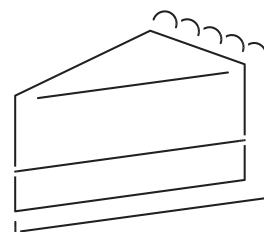
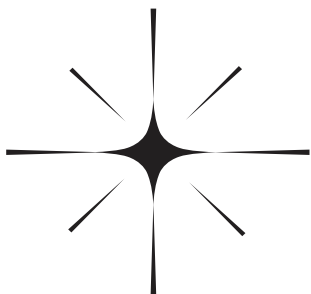
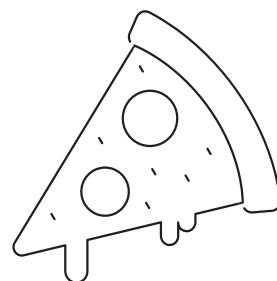
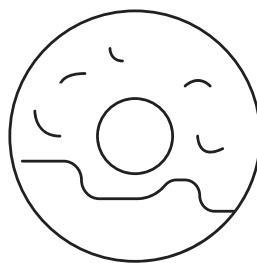
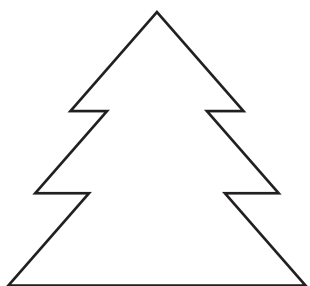
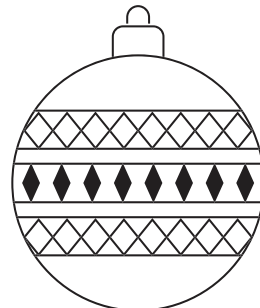
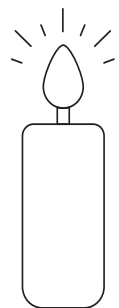
Chef Eric ❤️ **Sweet Kiddie treats**

Chef Eric is a young culinary creative with a passion for food. His bold and fresh personality brings forth recipes that are exciting and unexpected, something that you definitely need to keep the season exciting.

Gather the kids to help and enjoy a fun and tasty festive meal!

Java Colour Zone

Add come color to this page and your kitchen as you take a break this festive season.





Hazelnut Brownies

Ingredients

What you need for this recipe (Makes 6-9 servings)

- 3 eggs
- 100g white sugar (½ cup)
- 50g brown sugar (¼ cup packed)
- 90g flour (¾ cup)
- ½ tsp baking powder
- 125g of Margarine/Butter (½ cup + 1 tbsp)
- 1 ½ tbsp Java House hazelnut syrup
- 125g of Dairyland Dark Chocolate
- 3 tbsp Dairyland Drinking Chocolate
- 30g of chopped hazelnuts (optional)
- Java House Salted Caramel Ice-cream

Instructions

Ensure all ingredients are at roomtemperature

1. Preheat oven to 180° for the top and bottom heat element and 160° for fan assisted ovens. Grease and flour a cake tin.
2. Sift together your flour and baking powder into a bowl, whisk and set aside.
3. In a microwave safe bowl heat, the chocolate, cocoa powder and margarine until melted in the microwave. Add in the hazelnut syrup, stir and set aside.
4. Add eggs and sugar into a large bowl and whip at a high speed with a hand/stand mixer or whisk until pale and fluffy. The mixture should increase in volume and look very light.
5. Pour the chocolate mixture into the egg mixture and stir to combine.
6. Add it in your flour mixture and fold it in gently
7. Pour the batter into your cake tin, top with chopped hazelnuts and bake for 180° for the top and bottom heat element and 160° for fan assisted ovens for 35 minutes
8. Let cool and chill the brownies for 1hr. Slice and serve chilled with a scoop of Java House Salted Caramel Ice-cream.





Java Gingerbread Hot Chocolate

(Makes 2 servings)

Ingredients

What you need for this recipe

- 500ml milk (2 cups)
- ½ tbsp Java house toffee nut syrup
- 2 ½ tbsp Dairyland Drinking Chocolate Milk 30g chocolate (chopped)
- ½ tsp ground cinnamon
- ½ tsp ground ginger

Instructions

1. Add the milk into a small saucepan and heat over medium heat for 2-3 min until hot
2. Add cocoa powder, cinnamon, ginger and chopped chocolate
3. Stir with a whisk until the chocolate is melted and the mixture is homogeneous
4. Switch off the heat, add Java House toffee nut syrup and stir
5. Pour into mugs, top with whipped cream and serve with Java Love Cookies





Toffee Ice Lollies



Ingredients

- 2tsp Java House Toffee nut syrup
- 200ml Bio Whole milk
- 100ml Bio plain yogurt
- 2 tbsp Java House toffee nut syrup (adjust to preference)
- You will also need paper cups and spoons

Method

1. Peel and slice the bananas.
2. Add them to a blender with milk, yogurt and Java House toffee nut syrup, blend until smooth and creamy.
3. Taste and adjust the sweetness. If you want more caramel depth, add an extra drizzle of Java House Toffee nut syrup.
4. Pour the mixture into 6 -7 paper cups
5. Add spoons into each cup and freeze for 4-6 hours.
6. Peel away the paper cups and serve





Java Faux Tiramisu



Ingredients

200g cream cheese 300ml whipping cream 60g brown sugar
1 ½ tbsp Java House Toffee nut syrup

200g Java House Capuchino Cookies
½ cup milk
Cococa powder for dusting

Instructions

1. Add cream cheese, brown sugar into a bowl and whip with a hand mixer on medium speed for 2 min until light and fluffy
2. Add in the cream, and java house toffee nut syrup. Whip until soft peaks
3. Taste the cream and add more Java house toffee nut syrup if you would like a deeper caramel flavour
4. To layer, add a thin layer of cream on the bottom of a rectangular dish

5. Dip your Java House Cappuccino cookies in milk for 5-7 secs and arrange them in one layer on top of the cream
6. Add a thick layer of cream on top of the cookies. Repeat another layer of milk- soaked cookies, add more cream.
7. Cover and chill overnight
8. Dust over cocoa powder, slice and serve





Mutie Mbalo & Joseph Ireri

♥ Cheers to the festive season!

Welcome to the ultimate holiday sip-stop where every drink is crafted to warm your spirit, cool your cravings and add a little sparkle to your celebrations! This season, we're whipping up cozy lattes, creamy milkshakes that taste like dessert and smoothies that keep the cheer going. Grab a glass and drink to the merriest moments of the year!





Safari Sunrise Smoothie

Crafted for a festive Kenyan experience — where flavour meets warmth and creativity.

Ingredients

- Cold creamy, tropical blend of granola, mango, orange juice and banana
- 60gm Java granola
- 60gm ripe mango
- 60gm banana
- 150ml orange juice
- 30ml orange syrup
- Ice cubes. Garnish: mint

Methods

- Peel ripe mango and measure 60g
- 45gms of Granola
- In a blender jar, put all the above
- Add 60g ripe banana
- Add freshly squeezed orange juice 150ml
- Add 30ml orange syrup
- Add 6 pcs ice cubes and blend them together





Iced Hibi Berry Refresher

Cold / Sparkling Refresher A vibrant, ruby-red mix of chilled hibiscus tea and mixed berry syrup, balanced with citrus and bubbles — a perfect festive cool-down.

Ingredients

- 120ml chilled hibiscus tea
- 100ml mixed berry syrup
- 15ml fresh lemon juice
- Top with 150ml sprite
- Ice cubes. Garnish: Lemon wheel and mint leave

Methods

- In a milkshake glass, fill the glass with ice cubes
- Add 100ml mixed berry syrup (infuse 1 tea bag raspberry herbal tea and 50ml of strawberry crush)
- Add 120ml hibiscus tea
- Add 15ml lemon juice
- Top up with 100ml sprite

Serve with a side of Java Cookies





Kahawa Burst

Ingredients

- 100ml chilled brewed coffee
- 60ml fresh orange juice
- 30ml orange syrup
- Top with sprite
- Ice cubes,
- Garnish: lemon peel
- Serve with simple syrup on the side

Methods

- In a shake glass, add 30ml of orange syrup.
- Fill the glass with ice cubes
- Add 60ml orange juice
- Add 100ml chilled brewed coffee
- Top up with sprite





Bilberry Iced Latte



Ingredients

- Blueberry syrup 10mls
- Orange syrup 10mls
- Espresso shot 60mls
- Bio milk 270mls

Methods

- In a chilled iced latte glass add Blueberry syrup 10mls
- Add orange syrup 10mls
- Add ice cubes to the prim
- Add bio milk 270mls
- Top up with the espresso shot 60mls
- Serve the drink with milk shake straw on the side.





Sweet Amber Latte



Ingredients

- Vanilla syrup 15ml
- Caramel sauce 30ml
- Espresso shot 30ml
- Milk 250mls
- Cinnamon powder 2gms

Methods

- Pre warm your latte mug in readiness for your drink
- Add vanilla syrup 15mls
- Add caramel sauce 30mls
- Extract an espresso shot 30mls/ 60mls/ 90mls
- Steam your milk 250mls/270mls/ 300mls till hot and silky froth the introduce in a mug.
- Serve the drink with java love cookie and sundae spoon on the side.





Granola Affogato

Ingredients

- 80 g vanilla or coconut ice cream (1 scoop)
- 15 g granola
- 30 ml hot espresso or strong brewed coffee
- 10 g honey or caramel sauce
- Optional: chocolate shavings or chopped nuts

Method

- 1 Scoop ice cream into a small glass or bowl.
- 2 Sprinkle granola over the top.
- 3 Pour hot espresso just before serving.
- 4 Drizzle with honey or caramel and serve immediately.

Variation

Add a dash of cinnamon or nutmeg for warmth.





Cookie Milkshake

Rich, creamy, and café-style drink

Ingredients

- 300 ml milk (chilled)
- 2 scoops (160 g) vanilla or chocolate ice cream
- 60 g cookies (chocolate or sandwich-type)
- 20 g chocolate syrup (optional)
- Whipped cream and crushed cookies for topping

Method

1. Blend milk, ice cream, and cookies until smooth.
2. Drizzle chocolate syrup inside the glass (optional).
3. Pour in the shake, top with whipped cream and crushed cookies.
4. Serve immediately with a straw.

Flavour ideas

- Cookies & Cream Shake — any of the Java- cookies
- Caramel Cookie Shake — caramel syrup + butter cookies

Every sip tells a story — handcrafted with love and the spirit of December.





**JAVA
HOUSE**



Best quality treats **for your festive hampers**

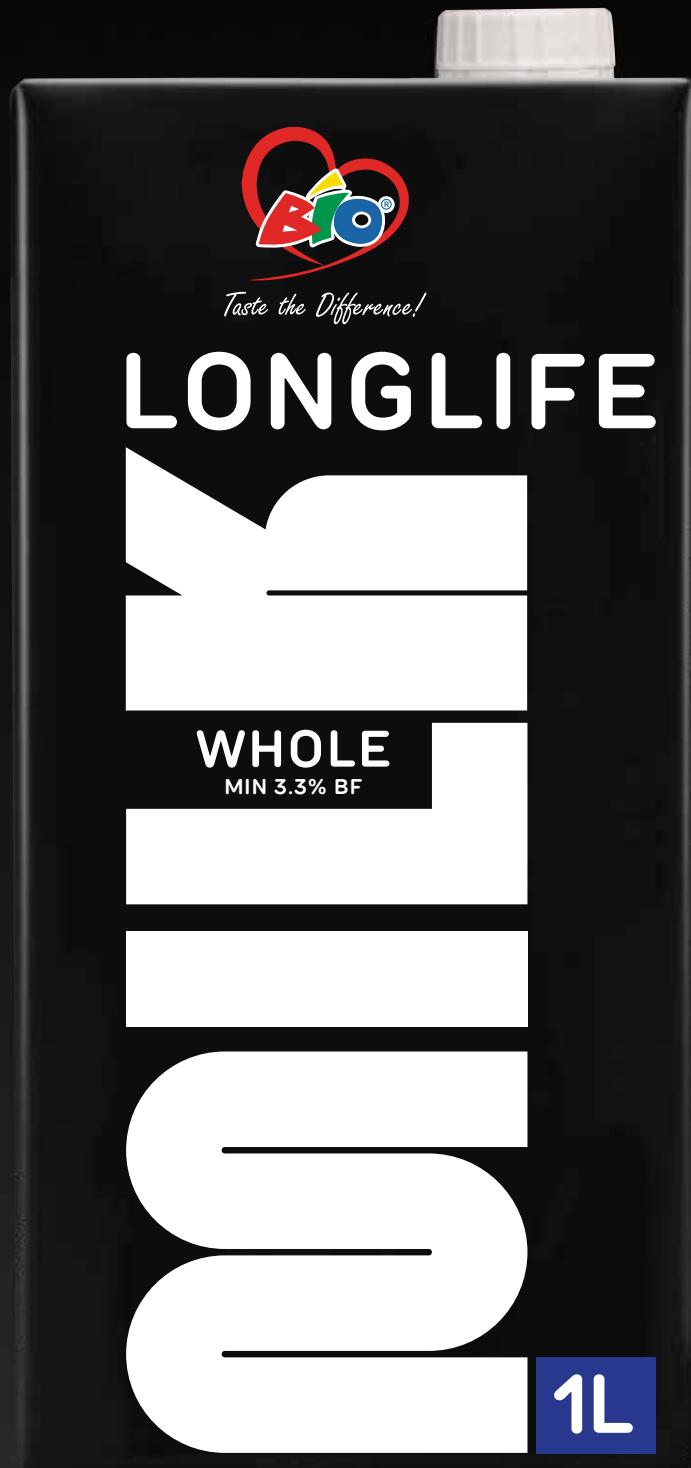
Make your festive hampers unforgettable with our premium Cookies, Granola, Coffee, Syrup and Tea - made for sharing, gifting and enjoying anytime. Don't miss our newest additions: Cappuccino Cookies, Oats & Chia Crackers and Chocolate Granola Bar.



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ENJOY A LONGLIFE



Java x Dairyland

Hot chocolate recipes



BLACK HOT CHOCOLATE.

Ingredients:

- 20gms DairyLand chocolate powder
- 135mls of hot water
- 15mls/ 1 Pump of Java house flavored syrups

Methods

- In 180mls glass cup add 20gms chocolate powder
- Add 15mls/ 1 Pump of Java house flavored syrups
- Stir until the chocolate powder is completely dissolved
- Add 135mls of hot water and stir to enjoy.

HOT CHOCOLATE WITH MILK.

Ingredients:

- 20gms of DairyLand chocolate powder.
- 135mls of milk
- 15mls/ 1 Pump of Java house flavored syrups
- 135mls steamed

Methods

- In a 180mls clear mug add 20gms of DairyLand chocolate powder
- Add 15mls flavored syrup of guest preference
- Stir until chocolate and syrup completely dissolve
- Add 135mls of finely frothed milk
- Scoop 4table spoon of froth into hot chocolate
- Garnish with toppings of preference and enjoy.

ICED CHOCOLATE

Ingredients:

- 20gms of DairyLand chocolate powder
- 150mls of cold water
- 2pcs of ice cubes
- 30gms of ice cream
- 10gms of toppings

Methods

- In a 150mls glass add 20gms of chocolate powder
- Add 20gms of chocolate powder
- Add 15mls of syrup of the guest preferences
- Stir until the mixture is completely mixed
- Add 100mls cold milk
- Add 2pcs of ice cubes
- Add the 40gms of ice cream of guest choice
- Add your preferred topping to enjoy
- Served with spoon and Java cookie on the side

COLD HOT CHOCOLATE.

Ingredients:

- 20gms chocolate powder
- 15mls/ 1 Pump of Java house flavored syrup
- 135mls of cold milk
- 40gms of ice cream

Methods

- In a glass add 20gms of chocolate powder
- Add 15mls/ 1 Pump of Java house flavored syrups
- Stir until the mixture is completely mixed
- Add 135mls of cold milk
- Add 40gms of ice cream
- Garnish your choice of toppings

MOCHA.

Ingredients:

- 8gms of espresso
- 20gms of chocolate powder
- 15mls/ 1 Pump of Java house flavored syrup
- 135mls of steamed milk
- 10gms of toppings

Methods

- In a glass mug add 20mls of Espresso
- Add 20gms of chocolate powder
- Add 15mls/ 1 Pump of Java house flavored syrups
- Stir until it's completely.
- Add steamed to $\frac{3}{4}$ of the mug
- Top it up with 4scoops of froth
- Finally top it up with your toppings of choice.

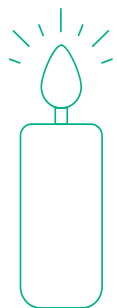
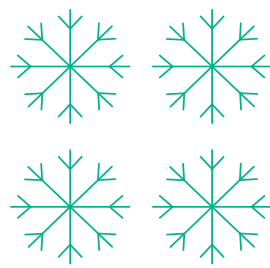
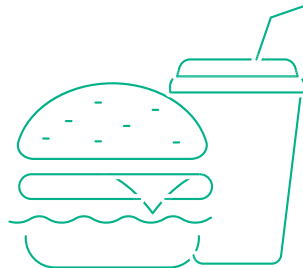
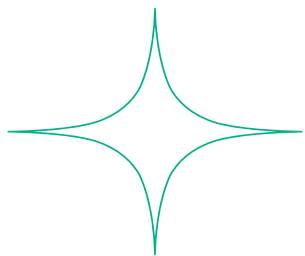
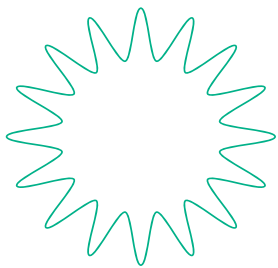
Sip it Loud
#SipItLoud



**Sip it
Loud**

**With The New
Dairyland
Drinking
Chocolate**





Contributors

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Syoks

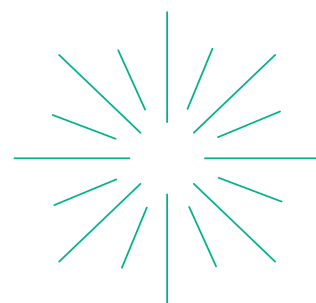
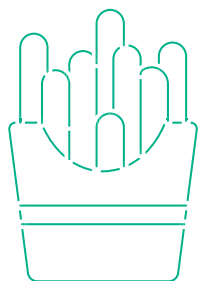
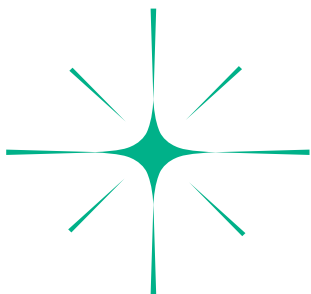
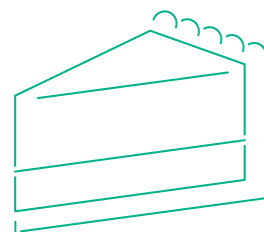
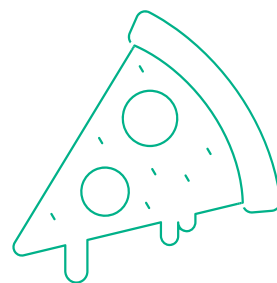
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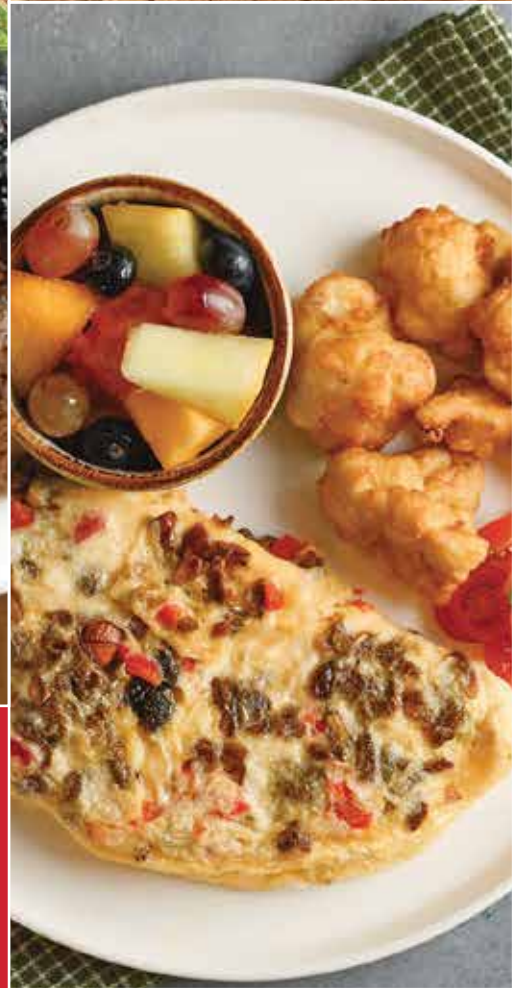
Cooking with Jazz

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