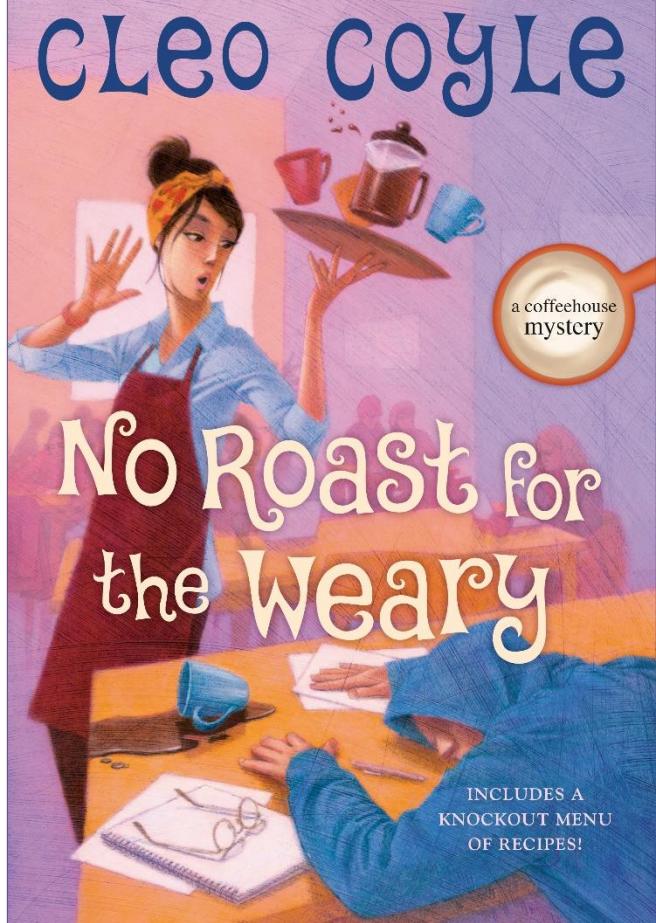


New York Times Bestselling Author of *Bulletproof Barista*



An Illustrated Guide to the Recipes in...

## No Roast for the Weary

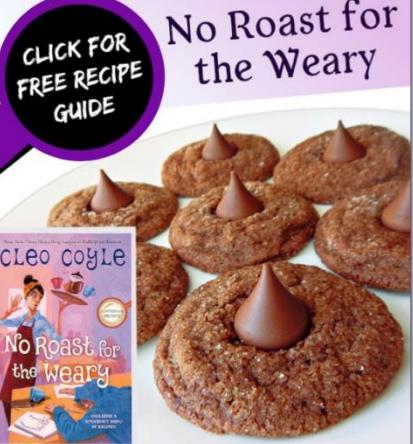
A Coffeehouse Mystery  
by Cleo Coyle

"Terrific series" —*Criminal Element*

"A wonderful series with plenty of local color, great characters, and a setting so real that readers will be scouring the streets of Greenwich Village looking for the real Village Blend." —*The Mystery Reader*

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[CoffeehouseMystery.com](http://CoffeehouseMystery.com)

### RECIPE GUIDE



### Cookie Inspiration

Shakespeare's *Romeo and Juliet* was inspired by the fire-and-ice history of two feuding families in Verona, Italy. The first mention of the Montecchi and the Cappelletti are found in the Purgatory section of Dante Alighieri's epic poem *The Divine Comedy*. The English-speaking world would come to know them as the Montagues and Capulets when, hundreds of years after the fact, Shakespeare transformed this feud into a tragic romance between Romeo and Juliet, the fictional

offspring of these two families. It's no wonder this timeless story also inspired a sweet kiss of the culinary kind. (Find out how and what treats the story inspired on the next page...)

In Verona, Italy, the Baci di Giulietta (Juliet's Kiss) can be found in almost every bakeshop as a tribute to these legendary lovers. The traditional Juliet's Kiss consists of two chocolate cookies sandwiched together with a chocolate filling. The bakers in Italy add almonds and hazelnuts to their cookies. And, yes, there is a Romeo counterpart, which is usually vanilla. Some bakers also mix the two, sandwiching a Juliet with a Romeo for a vanilla-chocolate kiss. In that same culinary spirit, Clare Cosi created her own tribute to the story of these star-crossed lovers by developing two versions of the chocolate Juliet's Kiss for her

Village Blend pastry case. Her recipes follow. Enjoy!



PHOTO BY CLEO COYLE



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### Juliet's Mocha Blossom Kisses

The Juliet cookies in Clare's recipe are kissed not once but twice. The first kiss comes from espresso powder, which creates a light mocha flavor. The bigger kiss comes at the end in the form of an unwrapped Hershey's Kiss pressed into the center of the freshly baked cookie. Hershey's Kisses come in different

flavors (milk, dark, almond, and more). Choose the one that appeals to you or mix them up to create a variety of kisses on your dessert or party tray. Find the recipe for these cookies in Cleo Coyle's 21st Coffeehouse Mystery, [No Roast for the Weary](#).

### Juliet's Chocolate Kisses (Chocolate-Filled Sandwich Cookies)

Your taste buds will be drenched in chocolate as you take your first bite of these babies. Fudgy chocolate filling (recipe included) seals the kiss between two fresh-baked chocolate cookies that are slightly crispy on the outside and delightfully chewy on the inside. Just brew up some fresh

coffee or espresso and share your kisses with the ones you love. Find the recipe for these cookies (and the fudgy filling) in Cleo Coyle's 21st Coffeehouse Mystery, [No Roast for the Weary](#).



PHOTO BY CLEO COYLE



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## Madame's Vanilla & Praline Sablés

Sablé translates to “sandy” in French, the name coming from the crumbly texture of this delicious cookie. Like a shortbread but more delicate, these tender, buttery, sugar-crusted rounds are perfect for coffee and tea breaks. The French have many variations (lemon, orange, almond). They dip them in chocolate and sandwich them together with jams. But Clare’s favorite flavor is praline—and for good reason. Praline sablés were the cookies that Madame baked for her during her pregnancy. No surprise: They’re a favorite of Clare’s daughter, Joy, as well. Find the recipe for these cookies in Cleo Coyle’s 21st Coffeehouse Mystery, [No Roast for the Weary](#).



PHOTO BY CLEO COYLE

### Praline Sablés



PHOTO BY CLEO COYLE

### Vanilla Sablés



PHOTO BY CLEO COYLE

## Foolproof Almond Brittle & Crushed Praline

Praline is a popular ingredient of French pastry chefs made with caramelized sugar and nuts. New Orleans pralines are another variety, softer and creamier, but that’s not what we’re making here. This hard candy praline can be served as nut brittle; ground up and used for flavoring; or chopped more roughly for use as a garnish over ice cream, tarts, custards, and cakes. Traditionally, the first step of a French praline recipe is to make the caramel. This recipe is not purely traditional because of the bit of lemon juice added to the water, but that’s what makes this recipe nearly foolproof. It’s a snap to make, and the first stage is a delicious nut brittle. Find the recipe for this delectable candy in Cleo Coyle’s 21st Coffeehouse Mystery, [No Roast for the Weary](#).



PHOTO BY CLEO COYLE

## *The Village Blend's* Double-Chocolate Espresso-Glazed Loaf Cake (Melt & Mix)

A special treat from the Village Blend pastry case, these rich chocolate loaves are delivered to Clare's shop every morning by her baker. The chocolate flavor is to die for, which is why the slices from these loaves always sell out. Clare developed the recipe years ago for her "In the Kitchen with Clare" column, one of the part-time jobs she held in New Jersey while raising Joy as a single mom. These glazed chocolate cakes are versatile, too. Enjoy slices as a snack with coffee. Or fancy them up for dessert service by plating them with a side dollop of sweetened whipped cream or gelato. Find the recipe for these lovely chocolate loaf cakes in Cleo Coyle's 21st Coffeehouse Mystery, [No Roast for the Weary](#).



PHOTO BY CLEO COYLE



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### Chocolate Espresso Glaze

This glaze pairs beautifully with chocolate, mocha, and vanilla cakes as well as croissants. Spoon the glaze over the tops of your cakes and cupcakes to "frost" them or use a fork to drizzle the glaze back and forth across your pastry. Either way, it makes a delicious finish to your baked goodies.



PHOTO BY CLEO COYLE

## Clare Cosi's Crunchy Almond Biscotti (Easy Food Processor Method)

Like the gelato makers of Sicily, Clare developed this recipe with the goal of making her culinary creation taste exactly like the star ingredient. Bite into these crunchy, twice-baked cookies and the fragrance and flavor of almond will envelop you. Dip them in chocolate and your mouth will believe it's filled with chocolate-covered almonds. Although the Village Blend uses a professional baker to create these biscotti for their retail pastry case, Clare is happy to share this easy food processor method, which she uses in her home kitchen. Dip them in chocolate for an even richer treat. Find the recipe for these delightful almond biscotti in Cleo Coyle's 21st Coffeehouse Mystery, [No Roast for the Weary](#).



PHOTO BY CLEO COYLE



### Chocolate-Dipped Almond Biscotti

For tasty variety in her pastry case, Clare offers her customers biscotti that's been drizzled or dipped in melted chocolate. For instructions on creating this delicious variation, see the recipe section of Cleo Coyle [No Roast for the Weary](#).



PHOTO BY CLEO COYLE



## Clare's Cozy (Così) Beef Stew for Two

“Your beef stew smells heavenly,” Clare Così tells her ex-husband (and current business partner) Matt in the loft kitchen of his warehouse in Brooklyn. “It’s your recipe,” he tells her, which is true, but it began with his. Early in their marriage, Matt made a version of this outstanding beef stew for Clare, using coffee as a meat marinade and flavoring agent. During his sourcing trips, he enjoyed cooking it up for large

groups of friends. When Clare made Matt’s recipe, she found the large portions time-consuming to cook, so she shrunk the yield for a cozier dinner and made a few additional tweaks, including replacing the coffee with red wine for a lovely beef bourguignon flare. Port, Marsala, or your favorite red wine can be used in this recipe—experiment with your own taste. For extra flavor, be sure to marinate the beef pieces in your red wine of choice for 2 hours before starting the dish. You can also try Matt’s original version and replace the wine with brewed coffee. Either way, the

result is a “cozy” beef stew for two, brimming with rich and hearty flavors. Find the recipe for this delicious dish in Cleo Coyle’s 21st Coffeehouse Mystery, [No Roast for the Weary](#).



Cozy (Così)  
Beef Stew for Two



### Clare's Tip on Thickening Any Stew or Gravy

To speed the thickening stage in any stew or gravy, place a little cornstarch (1 teaspoon) into a small bowl and mix with a small amount of cold water to form a smooth paste. Gradually stir this paste into your hot liquid, continuing to stir as you bring the liquid to a boil for 1 full minute. If more thickness is desired, repeat the process. To avoid cornstarch flavor in your dish, add only the smallest amount needed.

### Clare's Pan-Roasted Baby Potatoes

If you’re a meat-and-potatoes kind of person, this recipe is a great way to combine those flavors using a simple, once universal but currently underutilized ingredient. Beef tallow (rendered cow’s fat) is a natural source of vitamins. It’s great for the skin, and it has anti-inflammatory properties. Grass-fed tallow is the best for health and flavor, which is what Clare recommends for this recipe. It has a high smoke point and imparts wonderfully savory flavor. Clare always uses tallow when cooking hamburgers, steaks, and these mouthwatering potatoes. Find the recipe in [No Roast for the Weary](#).



## Clare's Sautéed Pork Chops with Caramelized Onions

Pork is still a bargain when compared to other meats, and Clare enjoys the simple process of making this one-pan dish. The caramelized onions are buttery sweet, and cooking the pork in their rendered juice keeps the chops moist while adding another layer of flavor.

They are so tasty that Clare cooked them up to welcome Mike back from the Sunshine State. You will find the recipe for this mouthwatering meal in Cleo Coyle's 21<sup>st</sup> Coffeehouse Mystery [No Roast for the Weary](#).



PHOTO BY CLEO COYLE



## Asparagus Roasted with Lemon & Garlic

Addison Ford Babcock's gourmet luncheon posed some challenges for Clare Cosi's loyal barista Esther, but this delightful dish wasn't one of them. The roasting method is quick and easy, creating a sophisticated side bursting with bright flavor. Find the recipe in [No Roast for the Weary](#).

### Clare's Tip on Picking the Best Pork Chops

 Bone-in, center-cut pork chops are what you want for this recipe. Look for chops at least one inch in thickness. The thicker the cut, the juicier the results. Loin chops are too lean, and boneless chops tend to be dry. For the best-tasting, juiciest chops, also look for well-marbled meat with a layer of visible fat around the edges. As most chefs will tell you, fat means flavor.



## Individual Cherry (or Berry) Clafoutis

A simple but classic French dessert that originated from the Limousin region of France, Cherry Clafoutis is a delight of sweet crepe batter poured over fruit and baked into a crustless, slightly custardy tart. It was a favorite of the late Christian Bodiguel, who served for years as the executive chef of the Venice Simplon-Orient-Express (VSOE), a rolling museum featuring gorgeously restored carriages from the original line, dating back to the 1920s and '30s. Addison Ford Babcock

remembered how much she enjoyed these

adorable individual versions aboard the posh train, and she proudly presented them to Clare and Esther at their gourmet brunch. This recipe is slightly adapted from Chef Bodiguel's original, which he shared with the public. If you don't have fresh cherries available, you can substitute frozen. Though not traditional, blueberries will (in an American pinch) work wonderfully, as well. May you eat (and travel) with joy! As for this easy recipe, you'll find it included in the recipe section of Cleo Coyle's 21st Coffeehouse Mystery, [No Roast for the Weary](#).





### Bonus Recipe

## The Village Blend's Cinnamon-Sugar Doughnut Muffins

[Click here](#) or on the photo (at left) to get this **bonus** recipe now from author Cleo Coyle with step-by-step photos and a free, downloadable PDF.

Tender and sweet, these muffins are dusted with cinnamon sugar and one bite will remind you of an old-fashioned cake doughnut, the kind you might order at a diner counter with a hot cuppa joe. These delectable muffins are always on the menu at the Village Blend, the century-old Greenwich Village coffee shop beloved by master roaster (and amateur sleuth) Clare Cosi and her quirky band of baristas.



### Bonus Recipe

## The Village Blend's Irish Cream & Caramel Nut Fudge

[Click here](#) or on the photo (at right) to get this **bonus** recipe now with a free, downloadable PDF.

A splash of Baileys Irish Cream in coffee is a classic combination, which is why this sophisticated take on old-fashioned caramel-nut fudge makes an amazing after-dinner treat. In *No Roast for the Weary*, Clare serves it to NYPD Detective Mike Quinn after a trying day—because nothing lifts the spirits like this wee nip of edible joy (which makes it perfect for parties, too).



## Bonus Recipe

### The Village Blend's Chocolate-Stuffed Peanut Butter Cookies

[Click here](#) or on the cookie photo (at right) to get this *bonus* recipe in a free, downloadable PDF from author Cleo Coyle.

This coffeehouse-sized peanut butter cookie is sweet, tender, and stuffed with a chocolate heart of ooey-gooey melted chips. These babies sell out quickly at Clare Cosi's Village Blend coffeehouse, which is why Clare is happy to provide this step-by-step recipe, so you can make them in your own kitchen.



## Bonus Recipe

### Vanilla-Cinnamon Iced Coffee

[Click here](#) or on the photo (at left) to get this *bonus* recipe now in a free, downloadable PDF from author Cleo Coyle.



At the Village Blend, baristas whip up this drink using pumps of [sweetened vanilla and cinnamon coffeehouse syrups](#), cold milk, hot espresso, and ice. But you won't need to buy special syrups to make this recipe. This simple home-kitchen method will yield equally tasty results.



### Clare's Tip for Cookie Baking

Always allow your baking sheets to cool before putting more dough on them. A hot baking sheet will cause any cookie to spread immediately and alter its proper baking time. You can speed up the cooling process by running cool water over the back of your baking sheets. (Dry before continuing to use.)

## The Village Blend's Twinkie Tribute Cupcakes

These tender golden cakes with the gooey marshmallow filling make a memorable appearance in [No Roast for the Weary](#).

A whimsical new addition to the Village Blend's pastry case, the "Twinkie Tribute" cupcake supply sells out quickly each day, but don't fret. You can create your own edible tribute to the classic snack food treat. These spongy golden cupcakes with marshmallow filling couldn't be more foolproof to make. Clare developed her recipe years ago for her "In the Kitchen with Clare" column, and she shares it with you in Cleo Coyle's 21<sup>st</sup> Coffeehouse Mystery [No Roast for the Weary](#).



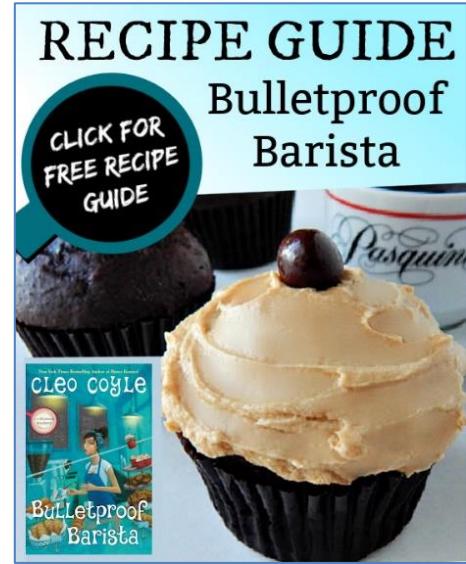
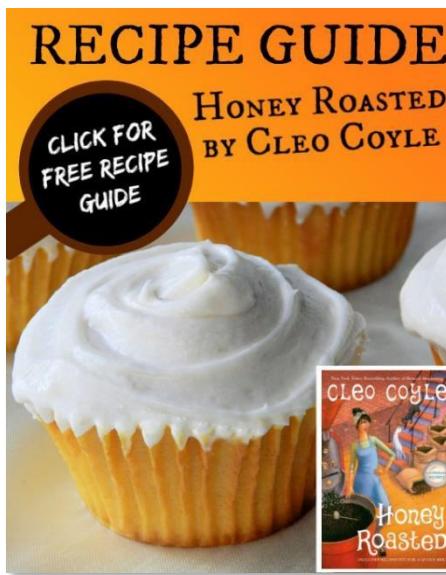
Find the full recipe with ingredients & directions in your print or digital (ebook) copy of [No Roast for the Weary](#).



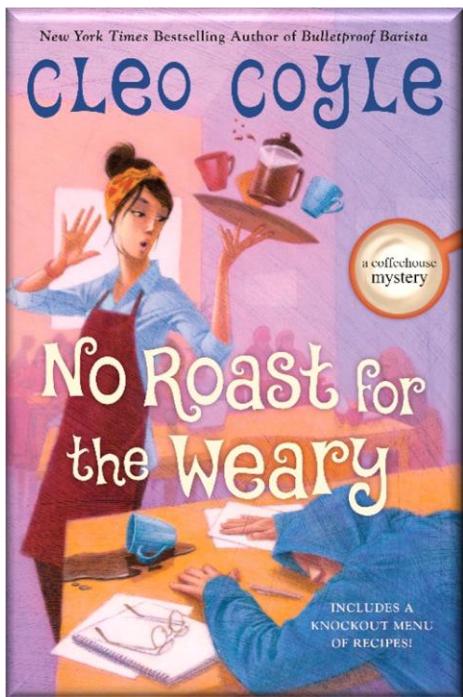
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Cleo's previous two Coffeehouse Mysteries (19 & 20)...**

[\*\*HONEY ROASTED \(19\)\*\*](#)

[\*\*BULLETPROOF BARISTA \(20\)\*\*](#)



Don't miss Cleo's exciting new Coffeehouse Mystery, *No Roast for the Weary*, a culinary adventure that delivers a gripping, entertaining, and heartwarming read.

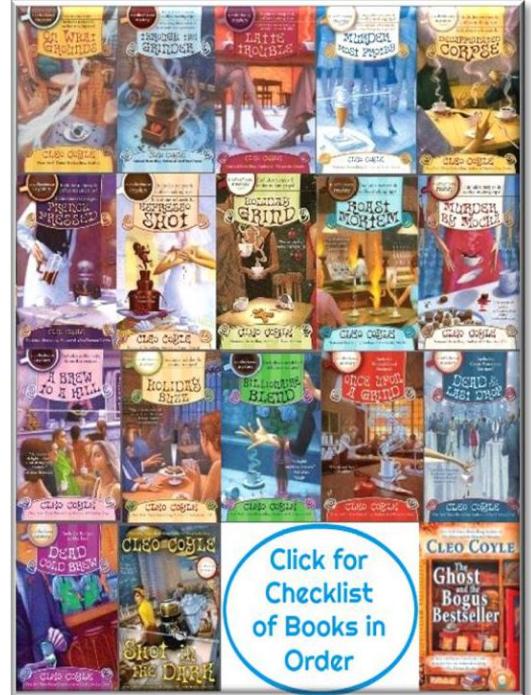


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