

Cooking With Jamie - Coffee

Coffee roasted carrots and beets

- 4 large carrots, washed with skins intact
- 4 beets, scrubbed
- ¼ cup olive oil
- ½ cup whole coffee beans, medium roast
- 1 Tbsp cumin seeds
- 1 Tbsp fennel seeds
- 1 Tbsp whole coriander

Simply combine all spices and coffee beans in a deep baking dish - leave them whole, do not grind anything. Toss vegetables with oil and nestle them into the coffee bean mixture. Bake at 375 for one hour. Once the vegetables are cool to the touch, peel the beets and cut to serve.

Coffee and chile steak

- 1 1/2 teaspoons chili powder
- 1 1/2 teaspoons fine ground coffee
- 1/2 teaspoon brown sugar
- 1/4 teaspoon dry mustard
- 1/4 teaspoon ground coriander
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 1/4 pound shoulder flank steak

Combine dry ingredients and rub onto steak. Cook in a cast iron pan with olive oil on medium-high heat, 8-10 minutes a side. Let rest before slicing and serving.

Soy and coffee marinated steak

- 4 tbsp. salted butter
- 8 cloves garlic, roughly chopped
- 1 large yellow onion, roughly chopped
- 1 cup strong coffee
- 1 cup soy sauce
- ¼ cup Worcestershire sauce
- 3 tbsp. white vinegar
- 1 tbsp. crushed red chile flakes
- ½ tbsp. dried oregano
- 1 (2-lb.) flank steak

Saute garlic and onions in butter until translucent. Meanwhile, combine all other spices and condiments. Add onion, garlic, and extra butter to the mixture and pour onto the

steak to cover. Let marinate overnight. Cook on medium-high heat in a cast iron skillet for 10 minutes a side, basting every 2 minutes is optional.

Tiramisu Cookie Sandwiches

For cookies:

- 1 cup unsalted butter, softened
- 1 ½ cup granulated sugar
- 2 eggs
- 2 tbsp. fresh ground coffee or instant coffee
- 1 tsp. vanilla
- 2 ¼ cups flour
- 1 tsp. baking powder
- ¼ tsp. Salt

For filling:

- 1 cup mascarpone, room temperature
- ¼ cup heavy cream, room temperature
- 2 teaspoons cinnamon

To make the cookies, cream the butter and sugar in a large bowl, then whisk in the eggs, coffee, and vanilla until incorporated. In a second bowl, combine dry ingredients. Next, fold in the flour mixture, being sure not to overmix. Wrap and chill dough for at least an hour, or overnight.

Preheat the oven to 350 degrees and cover a baking sheet in parchment. Slice dough into medallions, or scoop with a tablespoon scoop, placing cookies 2 inches apart. Bake for 8-12 minutes, or until the edges are golden brown.

Meanwhile, whisk together the ingredients for the filling until thick and fluffy. If desired, add powdered sugar and/or cocoa powder.

When cookies are cooked and cooled, scoop filling onto the center of every other cookie, and press together to make a sandwich.