

CAFE RECIPE BOOKLET

PLEASURES

TIFFANY TRAN

TABLE OF CONTENT

LAYERS OF WARMTH 4

BLACK SESAME PASTE	6
BLACK SESAME LATTE	8
APPLE PECAN CINNAMON ROLLS	10

LIGHT THROUGH FROST 20

CHOCOLATE SYRUP & CAFFÈ MOCHA LATTE	22
SALTED CARAMEL SHORTBREAD BARS	26

BALANCE IN BLOOM 32

CLASSIC MATCHA LATTE	34
ICED STRAWBERRY MATCHA LATTE	36
STRAWBERRIES & CREAM COOKIES	38

GENTLE WHISPERS OF HONEY 40

LAVENDER SIMPLE SYRUP	42
LAVENDER FOG LATTE	44
HONEY ALMOND MADELEINES	46

PLEASURES, a minimalist booklet that was created with the intent of showcasing and detailing a delectable, yet simple recipe combination consisting of a flavourful drink and a sweet delight for each season of the year.



This pairing captures fall's comforting complexity through rich, roasted, and spiced notes. The **black sesame latte** offers a nutty depth and earthy warmth that compliments the soft sweetness and spiced richness of **apple pecan cinnamon rolls**.

Together, they evoke the feeling of cozying up in layered knits on crisp mornings. Visually, the warm, muted tones mirror fall foliage. The slightly grainy texture of sesame and the crunch of pecans add layers of tactile contrast that reflect the theme of warmth in layers— both in flavor and feel.

LAYERS OF WARMTH

BLACK SESAME PASTE

INGREDIENTS

Sweet version

- Toasted sesame oil
- Toasted black sesame seeds

Savoury version

- Honey (vegan alternative - maple syrup)
- Toasted black sesame seeds

ALTERNATIVE TO TOASTED SESAME SEEDS

(toast the raw sesame seeds a little bit longer)

INSTRUCTIONS

Roast the sesame seeds in a dry pan on low-medium heat.

Grind roasted seeds until it reaches a powder form.

Add toasted sesame oil or honey to the powder.

Process it into a thick paste using a spatula.

BLACK SESAME LATTE

INGREDIENTS

Unsweetened soy, oat or almond milk

Dairy-free milk creamer

Black sesame paste

Pink salt

Toasted black sesame seeds

INSTRUCTIONS

Simmer the milk and creamer.

Heat the milk and dairy-free creamer over low heat in a saucepan (for about 2-3 minutes, until it starts to simmer).

Stir occasionally to prevent a thin layer on top from forming.

Pour the hot milk mixture into a 12oz pitcher.

Add the black sesame paste and a small pinch of pink salt if desired.

Blend until smooth & frothy using a milk frother.

Sprinkle with toasted black sesame seeds.

Serve hot & enjoy immediately.

BRIOCHE DOUGH

INGREDIENTS (quantity - twelve cinnamon rolls)

250g whole milk (lukewarm)

50g granulated sugar

2 ¼ tsp. active dried yeast

2 large eggs (at room temperature)

½ tsp. kosher salt

565g all-purpose flour

100g unsalted butter (at room temperature)

INSTRUCTIONS

Place the lukewarm milk, 25g of the sugar, and the yeast in a medium sized bowl, and stir to combine.

Leave for 10-15 minutes, or until foamy.

In the bowl of a stand mixer fitted with the dough hook attachment, place the flour, salt, and remaining sugar, and mix briefly to combine.

Add the milk mixture and egg to the dry ingredients, and mix on low for 2-3 minutes.

Increase the speed of the mixer to medium, and mix for a further 5 minutes.

Add the butter a little at a time, waiting until it is incorporated until adding the next piece.

Mix for a further 7-10 minutes, until the dough is smooth and soft.

Shape the dough into a ball and place into a bowl.

Cover the bowl with plastic wrap and place in the fridge for at least 2 hours and up to overnight, until doubled in size.

Alternatively you can place it in a warm spot until doubled in size, 45 minutes to an hour.

APPLE PIE FILLING

INGREDIENTS (quantity - twelve cinnamon rolls)

850g of apples (approx. four medium peeled, cored & diced apples)

30g unsalted butter

80g granulated sugar

½ tsp. ground cinnamon

¼ tsp. kosher salt

1 tbsp. corn starch

toasted pecans

125g pecan halves

INSTRUCTIONS (for toasted pecans)

Preheat the oven to 350°F / 180°C.

Line a sheet pan with parchment paper and place the pecans on it.

Toast the pecans for about 10 minutes, shaking occasionally, until lightly browned and toasted throughout (snap one open to check).

Transfer to an airtight container until ready to use and store at room temperature.

INSTRUCTIONS (for apple pie filling)

Melt the butter in a large skillet over medium heat.

Add the apples, sugar, cinnamon, and salt, and cook, stirring often, until the apples are tender, 3-5 minutes.

Add the corn starch and mix well to incorporate, then continue to cook until the mixture has thickened and the apples are coated.

Transfer to an airtight container and chill until ready to use.

BROWN SUGAR CINNAMON FILLING

INGREDIENTS (quantity - twelve cinnamon rolls)

190g unsalted butter (at room temperature)

280g brown sugar

2 tbsp + 1 tsp. ground cinnamon

1/8 tsp. kosher salt

INSTRUCTIONS

Place the butter, brown sugar, cinnamon, and salt in a small bowl.

Mix well to combine.

CREAM CHEESE FROSTING

INGREDIENTS (quantity - twelve cinnamon rolls)

115g unsalted butter (at room temperature)

225g cream cheese (at room temperature)

250g powdered sugar (sifted)

1-2 tbsp. heavy whipping cream

½ tsp. kosher salt

INSTRUCTIONS

Place the butter and cream cheese in the bowl of a stand mixer fitted with the paddle attachment.

Mix on medium speed until well combined.

Add in the powdered sugar, heavy cream, and salt, and whip until light and fluffy.

Spread onto the cinnamon rolls while they are still slightly warm.

APPLE PECAN CINNAMON ROLLS

ASSEMBLY INSTRUCTIONS (serving - twelve cinnamon rolls)

Grease a baking dish (9"x13" or 23cm x 33cm) or line with parchment paper.

Turn the dough out onto a lightly floured surface, and roll into a rectangle that is 24" x 16" (60cm x 40cm), squaring off the edges often as you roll.

Spread with the brown sugar cinnamon mixture, ensuring the filling is spread evenly over the surface.

Top with the prepared apple pie filling.

Spread the apple pie filling out evenly.

Roughly chop the toasted pecans, and spread over the apple filling.

Roll up the cinnamon rolls starting with a long side, roll up into a tight spiral.

Cut the log into two pieces and place them side by side on a sheet pan lined with parchment paper and lightly sprayed with cooking spray.

Lightly cover the dough logs with plastic wrap, and transfer to the freezer for 20 minutes in order to firm up slightly (optional step).

Cut the cinnamon rolls.

Once the dough logs have chilled, remove from the fridge.

Using a sharp knife, slice each log into 6 equal pieces (I like to use a ruler), and arrange on the prepared baking sheet or baking dish, evenly spacing between.

Lightly cover the pan with plastic wrap, and leave to rise for 45 minutes to an hour, or until puffy, and a small indentation is left when poked gently with your finger.

While the rolls are rising, preheat the oven to 350°F / 180°C.

Bake the rolls for 35 to 40 minutes, or until deeply golden brown.

Remove from the oven and allow to stand for 15 minutes or so before icing with the Cream Cheese Frosting.

LIGHT THROUGH FROST

This combination captures the radiant warmth of winter comfort, breaking through the season's cold stillness like a soft glow on a frosted morning. The bold, chocolate taste of a **caffè mocha latte** warms from within, while **salted caramel shortbread bars**' buttery richness melts softly, offering a sweet counter to a winter's bite. The salted caramel adds a delicate brightness, mirroring the idea of "light through frost."

Aesthetically, the glossy mocha and golden caramel create a winter-like glow. Texture-wise, the contrast of smooth coffee and crumbly shortbread evokes cozy indulgence against a crisp seasonal backdrop.



HOMEMADE CHOCOLATE SYRUP

INGREDIENTS

Combine equal amounts of:

- unsweetened cocoa powder (Dutch-processed cocoa for best flavour)
- powdered sugar (or granulated/brown sugar)
- milk (or water)
- a bit of vanilla extract (optional, just for taste)

*if milk is used, the sauce could be stored in the fridge for a few days—whereas in the case of water, about 1-2 weeks.

EXTRA CHOCOLATE FLAVOR

(add some chopped chocolate and a little bit more milk or water, due to the sauce getting thicker— the sauce should have a thick, pourable consistency)

INSTRUCTIONS (for just one coffee)

Combine the following in a cup:

- 1 tbsp. cocoa powder
- 1 tbsp. sugar
- 1 tbsp milk (or water)
- ½ tsp. vanilla extract
- hot espresso

Whisk all the ingredients in a constant manner (liquid must be hot).

FOR DRIZZLE OR TO MAKE MORE FOR LATER

(add all the ingredients into a small pot and cook the sauce briefly until they are mixed well together and the sauce is thick— if you mix them in a cup, the sauce will be too runny as a topping but fine for the coffee)

CAFFÈ MOCHA LATTE

INGREDIENTS (for a small coffee cup)

Chocolate syrup (or milk chocolate bars– 3 Lindt squares)

Coffee (espresso or 2 tsp. regular instant coffee w/ boiling water)

Milk (steamed milk NOT hot milk)

AMOUNT OF MILK

(depends on how big your coffee mug is– for a small coffee cup, ½ cup of milk and for a larger coffee mug, you will need about ¾ cup)

INSTRUCTIONS

Add 2 tbsp. chocolate syrup into a large glass coffee mug.

Pour in ¼ cup of espresso.

Stir until combined.

Steam your milk using an espresso machine or a milk steamer/frother.

Add ½ - ¾ cup steamed milk (depending on drink size) and stir again.

Sprinkle it with cinnamon or cocoa powder.

Optional extras:

Top with whipped cream & marshmallows

Drizzle with chocolate syrup

Sprinkle milk chocolate shavings/curls

NOTE WHEN ADDING WHIPPED CREAM

(if you are adding whipped cream, remember to not add too much steamed milk– pour ½ inch (1.5cm) below the rim of the mug at most)

SALTED CARAMEL SHORTBREAD BARS BASE

INGREDIENTS (twelve large bars or twenty-four smaller bars)

Crust

110g unsalted butter (plus extra for greasing)

50g superfine (caster) sugar

pinch of salt

½ tsp. vanilla extract (or vanilla bean paste)

140g all-purpose flour

INSTRUCTIONS

Lightly grease an 8" (20cm) shallow square baking pan.

Line with parchment paper.

Put the butter into a large bowl and beat well with a wooden spoon (or an electric mixer) until creamy and pale.

Add the sugar, salt, and vanilla and beat again until it is even paler.

Sift the flour over the creamed butter and sugar.

Using a spatula, gently work the flour into the mixture to make an even dough that starts to clump together.

Press the dough into the prepared pan, then level and smooth it with the back of a spoon.

Prick it all over with a fork.

Chill for 10 minutes (or longer if you like) until firm.

Meanwhile, preheat the oven to 325°F / 160°C.

Bake for 25-30 minutes (or until the shortbread is golden all over).

Let cool completely.

SHORTBREAD BARS' SALTED CARAMEL

INGREDIENTS (twelve large bars or twenty-four smaller bars)

Salted caramel

110g unsalted butter

200g dark brown sugar

80g golden syrup (or corn syrup)

½ tsp. salt

1,400g (14oz) can of sweetened condensed milk

INSTRUCTIONS

Melt the butter, sugar, syrup, and salt together gently in a saucepan.

Stir in the condensed milk into the saucepan.

Bring the caramel to a simmer, stirring constantly with a spatula, and let it bubble for 4 minutes (or until it thickens, smelling like creamy toffee).

Pour the caramel over the shortbread.

Let it cool completely.

CARAMEL THICKNESS & BURN PREVENTION

(it should be thick enough for the spatula to leave a trail in the caramel for a few seconds— do not leave the pan or stop stirring during the third step because it can easily burn on the bottom)

SHORTBREAD BARS' CHOCOLATE TOPPING

INGREDIENTS (twelve large bars or twenty-four smaller bars)

Chocolate topping

200g bittersweet chocolate (70% cocoa solids)

1 tbsp. vegetable oil (or sunflower oil)

1/2 tsp. salt

FLAKY SEA SALT

(sprinkle the amount that you desire over the chocolate topping)

INSTRUCTIONS

Melt the chocolate either over a saucepan of water (or in the micro-wave).

Pour the chocolate over the caramel.

Sprinkle with flaky sea salt.

Let it set at room temperature (or in the fridge if it is a hot day).

When the chocolate is just set, mark it into squares.

Then, let it chill until completely firm.

Cut into cubes to serve (for a really clean finish, wipe the blade of your knife with a slightly damp cloth between each slice).

Store in an airtight container for up to 3 days.

NOTE ABOUT THE OIL

(the oil helps stop the chocolate from setting too hard, which can make it difficult to cut)



Spring's renewal is reflected in this pairing of delectable strawberries and a **classic matcha latte**. The earthy bitterness of matcha perfectly balances the gentle sweetness of the cookies, while the **iced strawberry matcha** version brings a refreshing twist. This contrast reflects spring's balance of warmth and coolness, bloom and stillness.

The deep palette of greens and reds echoes blooming gardens. The smooth latte paired with soft, **strawberries & cream cookies** mirrors the season's soft transitions and tender new beginnings.

BALANCE IN BLOOM

CLASSIC MATCHA LATTE

INGREDIENTS

4g matcha powder (culinary or ceremonial grade)

4oz oat milk (or almond / soy milk)

1.4oz (4ml) water at 75°C

ADDITIONAL SUGAR

(add 0.3oz maple syrup or a sweetener of your choice to make it sweet)

INSTRUCTIONS

Boil some water to about 75°C.

Meanwhile, sift your matcha powder into a bowl.

Whisk your matcha with hot water until frothy.

Fill a cup / glass jar with ice (the amount is up to you).

Pour milk (and sweetener if desired) into your cup / jar.

Pour your whisked matcha into the cup / jar.

Stir & sip slowly.

Enjoy!

ICED STRAWBERRY MATCHA LATTE

INGREDIENTS

5 fresh strawberries (hulled and finely chopped– about 1/3 cup)

1 tsp. cane sugar

½ to 1 tsp. matcha powder (culinary or ceremonial grade)

¼ cup cold water

ice (amount of your choice)

½ to 1 cup almond milk

ADDITIONAL SUGAR

(add maple syrup or honey to make it sweeter)

INSTRUCTIONS

Place the strawberries and sugar in a small bowl.

Use a fork to combine, lightly mashing the strawberries as you mix.

Set this aside.

Sift the matcha powder into another small bowl to remove any clumps.

Add water and whisk your matcha until it is foamy / frothy.

Place the strawberries at the bottom of your cup / jar.

Fill your cup / jar halfway with ice.

Pour in enough almond milk to fill your cup / jar about 2/3 of the way full.

Top with the whisked matcha.

Stir to combine and taste with a straw.

If desired, sweeten with maple syrup or honey.

Enjoy!

STRAWBERRIES & CREAM COOKIES

INGREDIENTS (serving - fourteen cookies)

½ cup (113g) unsalted butter, melted and cooled

½ cup (110g) packed light brown sugar

¼ cup (50g) granulated sugar

1 tsp. (5ml) pure vanilla extract

1 large egg yolk

1 ⅓ cups (190g) all-purpose flour

½ tsp. salt

¼ tsp. baking soda

¼ tsp. baking powder

¾ cup (113g) white chocolate chips

¾ cup (105g) chopped fresh strawberries

STRAWBERRY SLICES

(cut them into quarters and then slice each quarter into 3 pieces– you get about 12 pieces per berry. mix & cook them evenly into the dough)

INSTRUCTIONS

Preheat your oven to 350°F.

Line large cookie sheets with parchment paper.

Combine cooled melted butter, brown sugar, granulated sugar and vanilla extract in a large bowl.

Whisk well until combined– whisk in egg yolk until the mixture appears glossy like butterscotch sauce.

Combine flour with baking soda, baking powder and salt in a medium bowl– whisk to blend evenly.

Add it to the butter mixture and fold it in until evenly combined.

Add white chocolate chips and fold them in.

Add the chopped fresh strawberries and fold them in gently.

Mix them in well (the moisture from the strawberries will soften up the cookie dough and make it easier to scoop).

Scoop mounds of dough onto prepared baking sheets and press a few extra strawberry pieces on top.

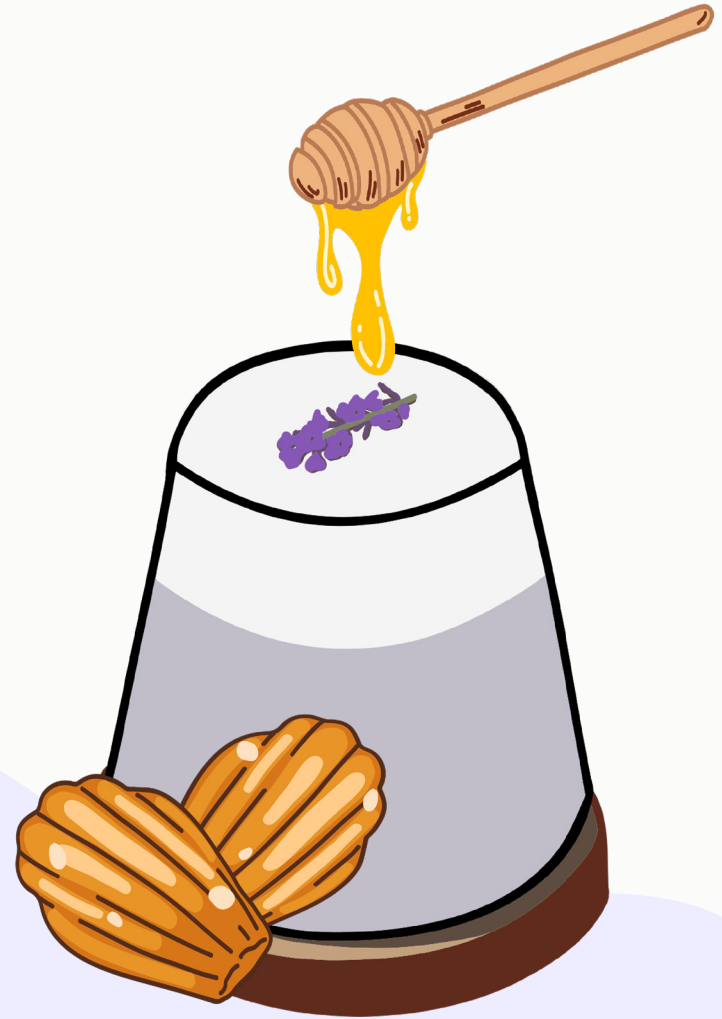
Bake for 15-20 minutes until golden brown

Let them cool for 3 minutes on the baking sheets and then transfer to a wire rack to finish cooling.

GENTLE WHISPERS OF HONEY

This duo brings the slow, dreamy quality of summer mornings to life. The floral notes of the **lavender fog latte** blend softly with the subtle sweetness of **honey almond madeleines**. It's a gentle, elegant combination—refreshing yet comforting.

The light, golden tones and airy textures are subtle reflections of sunlight filtering through lace curtains. Emotionally, it evokes peace, rest, and the simple pleasure of slowing down in the heat, letting the flavors whisper and speak for themselves.



LAVENDER SIMPLE SYRUP

INGREDIENTS

¼ cup water

¼ cup sugar (brown or granulated sugar)

2 fresh lavender stems (excluding the stem)

½ tsp. vanilla extract (optional)

frother (needed to finish off the recipe)

INSTRUCTIONS

Add ¼ cup turbinado + ¼ cup water to a sauce pan.

Turn to medium heat and stir until dissolved.

Remove from heat, add the two lavender flowers and vanilla extract, and let it infuse for 30 minutes.

Keep in a sealed container, store in the refrigerator.

LAVENDER FOG LATTE

INGREDIENTS

1 earl grey teabag
1 tbsp. lavender simple syrup
1/3 cup non-dairy heated milk
3/4 cup water

INSTRUCTIONS

Boil 3/4 cup of water.

Infuse the tea in the water.

For a hot latte, heat the milk over low heat without bringing it to a boil (no need to reheat for an iced latte).

Add the milk or non-dairy milk and the steeped tea to the glass.

Froth the mixture directly in the mug with your frother (if making an iced latte, add ice after).

Sweeten with the lavender simple syrup.

HONEY ALMOND MADELEINES

INGREDIENTS (serving - four dozen madeleines)

2 ½ cups flour
1 ½ cups powdered sugar
½ tsp. salt
1 cup blanched almonds, finely chopped (by hand or food processor)
6 eggs
4 egg yolks
1 tsp. almond extract
1 tsp. vanilla extract
4 tbsp. honey
1 tsp. lemon zest
¾ cup (approx. 1 ⅓ sticks) salted butter, melted & cooled
additional ¼ cup (approx ½ stick) unsalted butter, softened

INSTRUCTIONS

Sift the flour, sugar, and salt together into the electric mixer bowl.

On low speed, add the almonds to the other dry ingredients.

In a separate bowl, whisk the eggs and egg yolks together with the almond & vanilla extracts, as well as the lemon zest.

Add the ingredients from the separate bowl to the dry ingredients.

Mix until combined.

Combine the melted butter and honey.

On low speed, add the butter mixture in a slow stream to the other ingredients, making sure it gets completely incorporated into the batter

Let the batter sit for 1 hour in a cool place.

Preheat the oven to 400°F.

Brush the madeleine molds with the softened butter, making sure they are completely coated.

Fill the molds ¾ full with the batter, and bake the cookies in the center of the oven for 8–10 minutes, or until light brown.

As soon as the madeleines are done, loosen the edges with the tines of a fork and turn them out onto a baking rack to cool.

NOTES

LAYERS OF WARMTH

BLACK SESAME PASTE

Smith, ChihYu. "Black Sesame Paste Recipe." I Heart Umami, 8020 Creative LLC, 2022–2023, <https://iheartumami.com/black-sesame-paste/>.

BLACK SESAME LATTE

Smith, ChihYu. "Black Sesame Latte Recipe." I Heart Umami, 8020 Creative LLC, 2022–2024, <https://iheartumami.com/black-sesame-latte/>.

APPLE PECAN CINNAMON ROLLS

Clarkson, Erin. "Soft-Baked Apple Cinnamon Rolls." Cloudy Kitchen, 2020–2024, <https://cloudykitchen.com/blog/apple-cinnamon-rolls/>.

LIGHT THROUGH FROST

CHOCOLATE SYRUP & CAFFÈ MOCHA LATTE

Aleksandra. "Caffè Mocha Recipe." Everyday Delicious, 2021–2022, <https://www.everyday-delicious.com/caffe-mocha-recipe/>.

SALTED CARAMEL SHORTBREAD BARS

Clarkson, Erin. "Salted Caramel Shortbread Bars." Cloudy Kitchen, 2019–2021, <https://cloudykitchen.com/blog/salted-caramel-shortbread-bars/>.

BALANCE IN BLOOM

CLASSIC MATCHA LATTE

Hadjipateras, Elara. "The Golden Ratio for Matcha Latte." Matcha.com, 12 May 2025, <https://matcha.com/en-ca/blogs/news/the-golden-ratio-for-matcha-latte>.

ICED STRAWBERRY MATCHA LATTE

Moore, Phoebe. "Iced Strawberry Matcha Latte." Love and Lemons, 7 Oct. 2024, <https://www.loveandlemons.com/iced-strawberry-matcha-latte/>.

STRAWBERRIES & CREAM COOKIES

Marsigliese, Christina. "Strawberries & Cream Cookies." Scientifically Sweet, 2024–2025, <https://scientificallysweet.com/strawberries-and-cream-cookies/>.

GENTLE WHISPERS OF HONEY

LAVENDER SIMPLE SYRUP

Walker, Candice. "Lavender Simple Syrup." Proportional Plate, 18 Mar. 2024, <https://www.proportionalplate.com/lavender-simple-syrup/>.

LAVENDER FOG LATTE

Walker, Candice. "London Fog." Proportional Plate, June 2020–July 2020, <https://www.proportionalplate.com/london-fog/>.

HONEY ALMOND MADELEINES

"Almond and Honey Madeleines." James Beard Foundation, www.jamesbeard.org/recipes/almond-and-honey-madeleines.

PLEASURES, a personal project idea that stemmed from my aspiration to someday open my own cafe– and as a graphic designer, be in charge of its branding and all things related to its creative projects.

Each drink and dessert pairing was carefully selected through research in order to ensure that its alignment with each season's palette is undisputable– whether it is its colour or its taste.

