

Cuisinart

INSTRUCTION/RECIPE
BOOKLET

ESPRESSO DEFINED™



Espresso Machine

EM-15

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 as 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.





WARNING
RISK OF FIRE OR ELECTRIC SHOCK
DO NOT OPEN



**WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,
DO NOT REMOVE COVER (OR BACK)
NO USER-SERVICEABLE PARTS INSIDE
REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY**

SPECIAL CORD SET INSTRUCTIONS

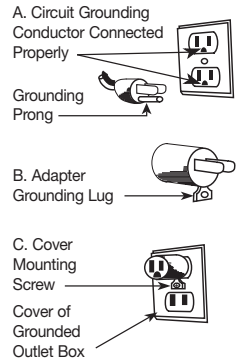
A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

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.

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.

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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 the 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. Brew Head Lever**
Use the die-cast metal lever to open and close the brew head.
- 4. Brew Head**
Holds capsules. **NOTE:** Nespresso® OriginalLine compatible system
- 5. Brew Spout**
Strategically positioned for optimal results.
- 6. Used-Capsule Container**
Holds approximately 12 capsules.
Also contains some residual liquid left after brewing.
- 7. Power Switch**
- 8. Espresso Cup/Drip Tray**
Can be removed when taller mugs need to be used.
- 9. Large Cup Tray**
- 10. Single Espresso Button** ☕
- 11. Double Espresso Button** ☕☕
- 12. Menu Button**
To navigate MENU options, brew temp, brew volume, standby time.
- 13. Energy Save Mode (not shown)**
Becomes idle after 30 minutes of nonuse.
- 14. Detachable Power Cord (not shown)**
- 15. 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 70 seconds).
4. Make sure the drip tray is in place.
5. Place a mug on the drip tray.
6. Without inserting a capsule, press ; the LCD will say ESPRESSO BREWING. Once complete, 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.

Pre-Programmed 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  for a single espresso (1.4 ounces) or push  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.

PROGRAMMING YOUR ESPRESSO DEFINED™ ESPRESSO MACHINE

1. Select MENU button to program your preferred settings:
 - A. **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.
 - B. **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.
 - C. **BREW TEMPERATURE:** Raise or lower the brew temperature from 195°F – 205°F in 1-degree increments. *Default: 200°F*
 - D. **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.*
 - E. **FACTORY SETTINGS:** Select OK to restore unit to default settings.
Default Settings:
 - Espresso:** 40ml
 - Double Espresso:** 90ml
 - Brew Temperature:** 200°F
 - Standby Time:** 30 minutes
 - F. **SERIAL NUMBER:** Displays serial number of your machine.

STANDBY/ENERGY-SAVING MODE

Following the set Standby/Energy-Saving Mode time, 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. 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.

Descale

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. Descaling 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 descale

- 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. of vinegar.
NOTE: You can also use a commercial descaling solution.
3. Press double espresso 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 8).

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/ coffee 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" your unit.

Problem: Espresso/coffee is too hot, or not hot enough.

Solution:

- See page 7 for setting your brew temperature.

Problem: Coffee 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 brew spout 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.

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:

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

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

Solution:

- The espresso machine takes approximately 70 seconds to heat up.

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Steaming/Frothing Instructions

When steaming milk at home for delicious coffee-based drinks, always start with fresh, cold milk and steam only what you are going to use right away. For best results, we prefer using non-fat or skim milk, which produces light, voluminous foam, but feel free to experiment. Keep in mind that the consistency of the foam will vary depending on what type of milk is used. It is always best to froth your milk right before serving.

To Steam and Froth Milk at Home:

Fill a small to medium saucepan, no more than halfway, with cold milk and place over medium heat. Heat the milk until steam begins rising off the surface, but no bubbles have formed. Remove the pan from the heat and using a frother or immersion blender on low speed, process milk until the desired amount of froth is produced. If you do not own a frother or an immersion blender, you can whip the milk by hand with a wire whisk, but be ready to put some effort into it! Pour

the milk into your espresso or coffee, using a spoon to hold back the foam. Scoop foam on top and serve.

Alternately, if using a microwave, pour milk into microwave-safe mug or container and heat until steam begins to rise off the milk's surface (be careful milk does not boil over). Carefully remove from microwave and froth milk as previously described.

Espresso Macchiato

A simple spot of foam makes this drink a classic.

Makes 1 serving

1 espresso capsule

1 tablespoon frothed milk

1. Place an espresso cup on the espresso cup tray. Using the lever, open the brew head, insert the capsule and close the brew head. Press ☒ to brew a single espresso.
2. Using a spoon, place one tablespoon of the frothed milk on top of the espresso.
3. Serve immediately.

Espresso Breve

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

Makes 1 serving

¾ cup steamed half & half

1 espresso capsule

1. Place a mug on the cup tray.
2. Using the lever, open the brew head, insert the capsule and close the brew head. Press ☒ button once to brew a single espresso.
3. Pour the half & half into the espresso and serve immediately.

Soy Latte

This nondairy beverage provides a delicious drink.

Makes 1 serving

- 1 cup steamed soy milk**
- 1 espresso capsule**

1. Put mug on cup tray.
2. Using the lever, open the brew head, insert the capsule and close the brew head. Press the ☒ button for single espresso.
3. When brewing is complete, slowly pour the steamed soy milk into the espresso and top with a bit of foam.
4. Serve immediately.

Flavored Latte

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

Makes 1 serving

- 1 cup steamed and frothed skim milk**
- 1 tablespoon flavored syrup**
- 1 espresso capsule**

1. Put the syrup into a mug and place on the cup tray.
2. Using the lever, open the brew head, insert the capsule and close the brew head. Press the ☒ button twice for a double espresso.
3. When brewing is complete, slowly pour steamed milk into espresso.
4. Stir lightly, top with foam, and serve immediately.

Mochaccino

Chocolate cappuccino – what could be better?!

Makes 1 serving

- ½ cup steamed and frothed skim milk**
- 2 tablespoons chocolate syrup**
- 1 espresso capsule**
- 1 teaspoon shaved bittersweet chocolate or unsweetened cocoa powder (for garnish)**

1. Swirl half of the chocolate syrup around the inside of a mug and place on the cup tray.
2. Using the lever, open the brew head, insert the capsule and close the brew head. Press the ☒ button for single espresso.
3. When brewing process is complete, stir in remaining chocolate syrup and a small amount of the steamed milk. Top with a large dollop of foam 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

- 1 cup steamed and frothed 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. Place a mug on the cup tray.
2. Using the lever, open the brew head, insert the capsule and close the brew head. Press the ☒ button for a single espresso.

3. When brewing process is complete, stir in the chocolate syrup and some of the steamed milk, then top with a small amount of foam and then with the whipped cream and chocolate or cocoa before serving.
4. 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 cup tray.
3. Using the lever, open the brew head, insert the capsule and close the brew head. Press ☒ for a single espresso.
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 3 cups

- 1 cup steamed skim milk**
- 2 espresso capsules**
- 2 tablespoons granulated sugar**
- 6 heavy cream ice cubes***
- 6 ice cubes**

1. Place a mug on the cup tray.

2. Using the lever, open the brew head, insert one capsule and close the brew head. Press the ☒ button for double espresso.
3. When the brewing process is complete, place a new capsule in the brew head and press the ☒ button again for a double espresso. Stir in milk and sugar 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 an 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 a 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 cup tray. Using the lever, open the brew head, insert one capsule and close the brew head. Press the ☐ button for a double espresso to fill the cup (about ½ cup). Repeat 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 a 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 the 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.

LIMITED TWO-YEAR WARRANTY (U.S. and Canada only)

This warranty is available for U.S. customers only. You are a consumer if you own a Cuisinart Espresso Defined™ – Espresso 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 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 either of the above two options does not result 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 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 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. 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.

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