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# The Coffee Bar Cookbook

LIGHT LUNCHES, SWEET TREATS, AND COFFEE DRINKS  
FROM NEW YORK'S FAVORITE MILANESE CAFÉ

Photography by Evan Sung

RIZZOLI  
NEW YORK



# Montenapoleone

Montenapoleone is Milan's famous shopping street like this sandwich, its stores are very chic and alluring. For this sandwich, the bread is toasted first. Radicchio is a slightly bitter type of endive. There are many varieties available, including Treviso radicchio, which looks a little like seaweed with its long tapered leaves. It makes a wonderful foil for rich smoked salmon. Be sure to let the butter sit at room temperature for about 30 minutes so it will whip to a smooth, creamy consistency.

Makes 1 sandwich

4 tablespoons unsalted butter, softened

2 tablespoons snipped chives

1 small head radicchio, about 4 ounces 1

Paninetto all Olio (next page)

8 ounces sliced smoked salmon

1. Place the butter in a small bowl and whisk energetically until it is white and fluffy. Whisk in the chives.
2. Core the radicchio and thinly slice into ribbons.
3. Cut the roll in half lengthwise. Toast in a panini press or cast iron pan until golden.
4. Spread the chive butter on one side of each slice.
5. Cut the smoked salmon into ribbons and arrange on top of the butter on one slice. Top with the sliced radicchio, then overturn the second slice of bread and place it butter side down on top of the sandwich.

# Paninetti All’Olio

Incorporating oil into bread dough gives it a soft crumb and a thin crackly crust. If you’ve never made bread before, this is a good place to start, as the dough is tender and easy to manage. You can also shape the dough into ovals, like little miniature baguettes, if you prefer. See page 44 for more information on inverted sugar syrup, including instructions for making your own.

Makes 16 rolls

2½ teaspoons (1 envelope) active dry yeast  
½ cup warm water  
¼ cup olive oil  
2 tablespoons inverted sugar syrup  
1 cup whole milk  
1½ cups unbleached all-purpose flour  
2½ cups high-gluten flour  
1½ teaspoons fine sea salt  
2 large egg yolks

1. Dissolve the yeast in the warm water and set aside until foamy, 2 to 3 minutes. Combine the yeast mixture, oil, syrup, milk, and flours in a stand mixer fitted with the paddle attachment. Mix on the lowest speed for 6 minutes. Sprinkle in the salt and mix on the second lowest speed until the dough cleans the sides of the bowl, about 3 additional minutes.
2. Turn the dough out onto a work surface and knead by hand a few times. It should be very smooth and elastic. (If not, knead in the mixer for a few more minutes.) Shape into a ball, return to the bowl, and cover the bowl with plastic wrap. Let the dough rest at room temperature for 20 minutes.
3. Use a scale to weigh out 16 equal pieces of dough, about 2 ounces/60 grams each. Shape each portion of dough into a ball. Place the balls of dough on sheet pans with a few inches between them. Cover with lightly oiled plastic wrap and let them sit at room temperature until doubled in size, 2 to 3 hours.
4. Preheat the oven to 450°F.
5. Briskly whisk the egg yolks and brush them on the tops of the rolls, taking care not to let excess yolk drip down the sides. Bake in the preheated oven until golden and firm, 9 to 11 minutes. Let the rolls cool completely before cutting.