

Entertaining Made Easy

Affordable Luxury With A French Twist

(NAPSA)—It may be easier than you think to delight guests with an elegant treat that's usually found in Paris.

Much like France's flavorful wines and cheeses, coffee lovers around the world have also fallen for the country's darkly roasted coffees.

Now, a company that built its reputation by delivering fine European coffee direct to consumers is introducing a coffee said to offer the distinctive taste of France—Gevalia French Roast.

The darkest coffee offered in the company's family of fine coffees, Gevalia French Roast is made from beans harvested in Colombia and Brazil. The result is a coffee that yields what's described as a bold flavor, with an aromatic finish.

If you are looking for a sophisticated way to end a meal on a cool evening, here's a recipe inspired by the bistros and sidewalk cafes of Paris.

Gevalia FRENCH TWIST

Preparation time: 5 minutes

Serving size: 6

- 3 squares (1 oz. each) white chocolate, chopped**
- 2 cups half-and-half or whole milk**
- 2 cups hot freshly brewed Gevalia French Roast Coffee**



Many think coffee that features an international taste can add a romantic flavor to everyday life.

Microwave white chocolate and half-and-half in medium microwaveable bowl on high for 2 minutes, stirring every minute. Stir until chocolate is completely melted and mixture is smooth. Stir in coffee.

Pour into cups or mugs. Top each serving with whipped cream and chocolate curls, if desired.

And, for those who want to create a stylish presentation, the company is also introducing a new line of coffeemakers in what they are calling their Master Series. First up is a 12-cup stainless steel coffeemaker. It's programmable and has a "pause and serve" feature that stops brewing on demand with no risk of counter spills.

To learn more, visit the Web site at www.gevalia.com.