



## **NESPRESSO & JOSH EMETT PRESENT; THE EARLY ACHIEVER**

### **Oatmeal Pancakes, Mascarpone and Maple Syrup**

Serves 2

#### **Ingredients:**

1 cup oatmeal  
¼ cup LSA mix  
¼ teaspoon cinnamon  
¼ teaspoon vanilla essence  
½ teaspoon baking powder  
1 grated apple  
1 egg

¾ cup milk  
1 Nespresso Arpeggio capsule  
½ cup mascarpone  
2 tablespoons maple syrup  
1 tablespoon coconut oil  
½ cup toasted almond slivers

#### **Method:**

Blend the oatmeal to a fine powder and add the remaining dry ingredients including the Arpeggio capsule. Follow with the grated apple, milk and egg. Blend until combined then pan fry in coconut oil until crispy and golden. Serve with mascarpone, toasted almonds and maple syrup.



## THE EARLY ACHIEVER

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### DESCRIPTION

Those mornings when you need to rise early and conquer the day ahead

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### GRAND CRU

Arpeggio

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### JOSH EMETT BREAKFAST RECIPE

Oatmeal Pancakes, Mascarpone and Maple Syrup

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### COFFEE

Flat White

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### AROMATIC FAMILY

Intense

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### INTENSITY NOTES

Intensity 9 – Roasted Cocoa

