



NESPRESSO & JOSH EMETT PRESENT; THE SNOOZER

Honey and Maple Granola

Serves 2

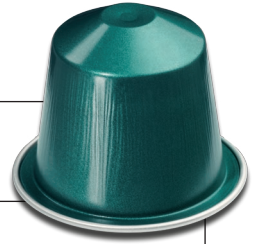
Ingredients:

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|-------------------------------------|-----------------------|
| 450g rolled oats | 50g dried apricots |
| 75g pecans, rough chopped | 1 tsp cinnamon |
| 50g coconut, shredded | 60g honey |
| 75g hazelnuts, rough chopped | 60g maple syrup |
| 1 Nespresso Fortissio Lungo capsule | 50g canola oil |
| 50g golden raisins | ½ cup natural yoghurt |
| 50g dried cherries | |

Method:

Place oats, pecans, coconut, hazelnuts, cinnamon and Fortissio Lungo capsule in a bowl. Warm Maple Syrup, Honey and oil and pour over dry ingredients and mix well. Roast in oven on a tray at 180°C for 10 minutes and stir, followed by a further 10 minutes until a dark roast is achieved. Break up granola and add dried fruits. Store in hermetically sealed container. Place in a bowl then add natural yoghurt over the top.

THE SNOOZER



DESCRIPTION

Those mornings when you have breakfast on the go

GRAND CRU

Fortissio Lungo

JOSH EMETT BREAKFAST RECIPE

Honey and Maple Granola

COFFEE

Double Shot Latte

AROMATIC FAMILY

Intense

INTENSITY NOTES

Intensity 8 – Woody Roasted

