

## ROASTED GRANOLA WITH COFFEE, GREEK YOGHURT AND HONEY

🕒 15  
preparation

👤 Difficult



### MATERIALS

### RECOMMENDED NESPRESSO COFFEES

### INGREDIENTS

FOR THE GRANOLA: 225g  
Jumbo Oats; 60g Sunflower  
Seeds; 60g White Sesame  
Seeds; 90g Apple Puree; 1/2  
Tsp Mixed Spice; 60g Agave  
Syrup; 30g Honey; 50g  
Muscavado Sugar; 125g  
Nibbed Almonds; 1 Tsp Salt;  
2 Tbsp Hazelnut Oil; 20g  
Master Origin Nicaragua  
Grounds  
  
Greek Yoghurt  
  
Runny Honey

### INSPIRATIONS

### HOW TO MAKE THIS RECIPE?

Place all of the ingredients except the coffee grounds into a large bowl and stir them thoroughly until they are evenly distributed

- Place the mix into a large baking tray and bake for 15 minutes, stirring every 5 minutes
- Add the Nespresso Master Origin Nicaragua grounds and continue baking until the contents of the tray are golden brownno darker
- Remove from the oven, set aside to cool and store in an airtight container
- TO SERVEPlace the yoghurt into a small bowl, drizzle with the honey and finish with a covering of granola
- Serve with a freshly made Nespresso Master Origin Nicaragua espresso
- Grand Cru notes: A pure Arabica coffee, Master Origin Nicaragua is a delicate blend of red and yellow Bourbon beans from Brazil
- Its satiny smooth, elegantly balanced flavour is enhanced with a note of delicately toasted grain