

## ROASTED GRANOLA WITH COFFEE, GREEK YOGHURT AND HONEY

🕒 15 mins, 🍳 Difficult



### MATERIALS

Baking Tray  
Oven  
Large Bowl

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

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;  
Greek Yoghurt  
Runny Honey

### INSPIRATIONS

### HOW TO MAKE !

- 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 brown no darker
- Remove from the oven, set aside to cool and store in an airtight container
- Place 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