

CHOCO GRANITA COFFEE

🕒 10 min

👤 Easy

MATERIALS

Small Water Glasses (150 ml)

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsules Of Grand Cru

Ciocattino

60g Of White Sugar

INSPIRATIONS



LET'S MAKE IT!

- Prepare your coffee, then dissolve the sugar in it while stirring. Leave to cool and then pour the mixture into a container suitable for freezing. Freeze for 3 hours then use a fork to "break" the ice, which will have started to form into small crystals. Replace in the freezer and repeat the previous step every 15 minutes for one hour until the sugared coffee has completely crystallised as crushed ice. Place the mixture in the refrigerator for 20 minutes to allow the ice crystals to soften. Mix the Granita one last time with a fork and serve in small, chilled glasses.