

FORTUNE SMILES GRANITA

🕒 4 hours 🍷 Difficult

MATERIALS

Freezer

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Mandarin Oranges
Capsules Of Volluto Grand
Cru
Ml Of Honey
Tsp Black Sesame Seed

INSPIRATIONS



LET'S MAKE IT!

- Cut the top off the mandarin oranges and hollow out the fruit, retaining the shape of the skin of the oranges
- Prepare the Espresso coffees (40ml x 8) directly into a shallow dish, then add the honey
- Mix well and freeze
- Every 20 minutes, scrap the surface of the coffee and honey mixture with a fork to make coffee crystals
- This may take up to 4 hours
- Fill the mandarin orange skins with the coffee crystals and garnish with the sesame seed
- Keep your Fortune Smiles Granita in the freezer until ready to serve