

## FORTUNE SMILES GRANITA

🕒 30 min.+

👤 Medium

### MATERIALS

Espresso Cup

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Mandarin Oranges

Capsules Of *Volluto* Grand Cru  
(Espresso, 40ml X8)

MI Honey

Teaspoon Black Sesame Seeds

### INSPIRATIONS



### HOW TO MAKE !

- Cut the top off the mandarin in oranges and hollow out the fruit, retaining the shape of the skin of the oranges
- Prepare the coffee (40ml x8) directly into a shallow dish then add the honey
- Mix well and freeze for 4 hours
- Every 20 minutes, scrap the surface of the coffee mixture with a fork to make coffee crystals
- Fill the mandarin orange skins with the coffee crystals and garnish with the sesame seeds
- Keep your Fortune Smiles Granita in the freezer until ready to serve
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