



Honey Affogato Sundae

with Vanilla Bean Honey

A scoop of creamy vanilla ice cream, a shot of freshly brewed espresso and a generous drizzle of Mountain Mist Vanilla Bean Honey. Rich, smooth and beautifully balanced, this elegant Italian-inspired dessert is the perfect way to finish a meal.

SERVES 2 | PREP 5 mins | COOK 5 mins | COOL 1 hr | DIFFICULTY EASY

INGREDIENTS

Affogato

- 2 generous scoops premium vanilla bean ice cream
- 2 shots freshly brewed espresso
- 2 tbsp Mountain Mist Vanilla Bean Honey

To Serve

- Dark chocolate shavings
- Crushed roasted hazelnuts (optional)
- Chocolate-coated coffee beans (optional)

METHOD

1. Place one generous scoop of premium vanilla bean ice cream into each chilled serving glass or dessert bowl.
2. Brew two fresh shots of espresso.
3. Drizzle Mountain Mist Vanilla Bean Honey generously over the ice cream.
4. Slowly pour one shot of hot espresso over each scoop of ice cream.
5. Finish with dark chocolate shavings, a sprinkle of crushed roasted hazelnuts and a few chocolate-coated coffee beans, if desired.
6. Serve immediately while the espresso is hot and the ice cream is just beginning to melt.

MOUNTAIN MIST TIP

Warm the Mountain Mist Vanilla Bean Honey for a few seconds before drizzling. It flows beautifully over the ice cream and blends perfectly with the rich espresso to create a silky, aromatic finish.

Gather around the table.