



Coconut Yoghurt Bowl

with Granola & Honey

Creamy coconut yoghurt layered with crunchy toasted granola, seasonal fruit and a generous drizzle of Mountain Mist Wildflower Honey. Light, nourishing and naturally refreshing, it's the perfect breakfast for warm mornings or an effortless weekend brunch.

SERVES 2 | PREP 10 mins | COOK NONE | DIFFICULTY EASY

INGREDIENTS

Yoghurt Bowl

- 500 g coconut yoghurt
- 1 cup toasted granola
- 2 tbsp toasted coconut flakes
- 2 tbsp pepitas
- ¼ cup macadamias
- 1 tbsp passionfruit pulp

Fresh Fruit

- Strawberries, halved
- Blueberries
- Kiwi fruit, sliced
- Fresh mango, sliced
- Fresh mint leaves

To Serve

- Mountain Mist Wildflower Honey
- Small pieces of natural honeycomb (optional)

METHOD

1. Divide the coconut yoghurt evenly between two serving bowls.
2. Spoon the toasted granola down one side of each bowl.
3. Add the toasted coconut flakes, pepitas and macadamias.
4. Arrange the strawberries, blueberries, kiwi and mango neatly around the bowl.
5. Spoon over the passionfruit pulp.
6. Top with a small piece of natural honeycomb if using.
7. Drizzle generously with Mountain Mist Wildflower Honey.
8. Garnish with fresh mint and serve immediately.

MOUNTAIN MIST TIP

For the best texture, add the granola just before serving so it stays perfectly crisp against the creamy coconut yoghurt.

Gather around the table.