



Honey Affogato

with Vanilla Bean Honey

Hot espresso poured over creamy vanilla bean ice cream, finished with a generous drizzle of Mountain Mist Vanilla Bean Honey. Rich, simple and beautifully indulgent, this café-style dessert is perfect as an afternoon treat or an elegant finish to any meal.

SERVES 2 | PREP 5 mins | COOK 5 mins | DIFFICULTY EASY

INGREDIENTS

Affogato

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

Optional Toppings

- Dark chocolate shavings
- Crushed roasted hazelnuts
- Biscotti, to serve

To Serve

- Extra Mountain Mist Vanilla Bean Honey
- Fresh espresso
- Biscotti or almond biscuits

METHOD

1. Brew two fresh espresso shots and set aside.
2. Place two generous scoops of vanilla bean ice cream into each serving glass or bowl.
3. Drizzle each serving with one tablespoon of Mountain Mist Vanilla Bean Honey.
4. Pour the hot espresso over the ice cream just before serving.
5. Finish with dark chocolate shavings or crushed hazelnuts if desired.
6. Serve immediately with a biscotti for dipping.

MOUNTAIN MIST TIP

Pour the espresso tableside for a beautiful café-style experience as the ice cream slowly melts into the rich coffee.

Gather around the table.