

The Triple Treat Eggspresso

**Bee
Healthy**
menu by **Busy Bees.**



The Triple Treat Eggspresso

Classic Easter Eggspresso

Ingredients

Chocolate egg

15ml vanilla syrup

60ml espresso

Salted Caramel Eggspresso

Ingredients

Chocolate egg - we recommend the Lindt Gold Bunny Milk Salted Caramel for an extra caramel experience

15ml Salted Caramel Syrup

60ml instant espresso

After Dinner Eggspresso

Ingredients

Chocolate egg - we recommended the After Eight Dark Chocolate & Mint Easter Bunny for an extra minty Eggspresso

15ml Frosted Mint Syrup

60ml instant espresso

Method

1. Using your sharp knife, remove the top of your "taxed" Easter Egg, being careful not to crack it.
2. Place your egg into a suitably sized mug or coffee cup - Ensure the cup isn't too warm or fresh from the wash if you don't want it to melt!
3. Add the Coffee & flavour mix directly to your Easter egg hot if you like your Easter Eggspresso gooey and on the melty side.
4. If you prefer an iced Easter Eggspresso, add your extracted espresso, flavoured syrup and a few cubes of ice to a sealed container, seal and shake firmly, and then pour into your Easter Egg.
5. If you're after something egg-stra gooey and decadent add a scoop of ice-cream or a few Maltesers.

Serve and enjoy.

