

Miele

Granola and yoghurt

By Miele

5 minutes

Preparation Time

6 hours

Cooking Time

6 serves

Serves



INGREDIENTS

Granola

50 g slivered almonds
50 g walnuts, chopped
50 g pistachios, chopped
60 g dried apricots, chopped
90 g pumpkin seeds
15 g sesame seeds
15 g flaxseeds
250 g oats
30 g shaved coconut
40 g currants
50 g dried dates, chopped
50 g dried figs, chopped
150 g honey
1 tsp ground cinnamon
1 orange, zest
Pinch salt

Yoghurt

1 litre UHT milk
2-3 tbsp yoghurt with live probiotic

Recommended accessories

HBB 51 Miele Baking Tray. Buy online here.

METHOD

Granola

1. Preheat oven on Fan Plus at 160°C.
2. In a medium bowl, combine nuts, seeds, dried fruit, oats, coconut, orange zest and mix well.
3. Using a small saucepan on low heat, induction setting 4, heat the honey, cinnamon and salt until it is a pourable consistency.
4. Pour the honey over the dry mixture and stir until evenly coated.
5. Spread the mixture evenly on a baking tray. Place on shelf position 2 and bake for 20-25 minutes, or until golden. Stir every 5-10 minutes to prevent the honey from burning.
6. Allow to cool and firm up on the bench before crumbling up and place into containers.

Yoghurt

1. Pour the milk into a glass bowl or jar. Add the yoghurt, making sure not to mix through evenly, just drop it into the milk.
2. Close the lid on the jar, or cover the bowl tightly with cling wrap.
3. Place in the steam oven and Steam at 40°C for 6-10 hours. The longer you steam the yoghurt, the more tart and thick it will become.
4. Allow the yoghurt to set in the refrigerator until ready to use.

Hints and tips

- The granola will keep for up to a month.
- The yoghurt will keep for up to 3 weeks.
- Keep 2-3 tablespoons of the yoghurt in the refrigerator to make the next batch of yoghurt.