COOKING PASSION SINCE 1877



Quinoa and Wattleseed Granola

DIFFICULTY: EASY

PREPARATION TIME: 15 MINUTES

COOKING TIME: 25 MINUTES

Ingredients

Dry Ingredients

2 cups puffed quinoa
2 cups rolled oats
1 cup flaked coconut
1/2 cup chopped natural almonds
1/2 cup sunflower seeds
1 tablespoon Gewürzhaus Wattleseed Roasted (see note)

Wet Ingredients

1 egg white
2 tablespoons rice malt syrup
2 teaspoons vanilla

Method

Preheat the oven on CircoTherm® to 160°C.

Combine the dry ingredients in a bowl and mix well.

Whisk together the egg white, syrup and vanilla until quite foamy then stir though the dry ingredients and mix well. Spread the mix onto a universal tray lined with paper.

Bake for 20-25 minutes, stirring twice during the cooking process, until golden. Cool thoroughly on the tray then transfer to an airtight container.

Notes

Gewürzhaus Wattleseed Roasted can be purchased online or in-store. For more information please visit: https://gewurzhaus.com.au/product/wattleseed-roasted/

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