

Homemade granola, yogurt and maple syrup

Recipe for 4 persons

Description

Plain yogurt topped with maple syrup, fresh raspberries and homemade granola.

Note

You can vary the nuts in your granola. In addition, we recommend that you add dried fruit (cranberries, apricots, grapes, etc..)

Ingredients

For the granola

- 250 Ml Oatmeal
- 125 Ml Sliced almonds
- 45 Ml Maple syrup
- 30 Ml Vegetable oil
- 1 Pinch(es) Salt

- Butter

For the yogurt

- 400 Ml Plain yogurt 2%
- 125 Ml Maple syrup
- 1 Box(es) Raspberries

- Butter

Preparation

- Preparation time **15 mins**
- Preheat your **four** at **375 F°**

Preparation of granola

Lightly butter a large baking sheet. Mix dry ingredients in large bowl. Add oil and maple syrup mix well. Spread over the baking sheet. Bake in center of oven for 30 to 40 minutes until the mixture is golden brown and crispy, making sure to stir every 10 min to prevent the mixture from burning, and ensure a uniform browning. Use a fork to break any lumps and let cool down completely. The granola will get crunchier as it cools down.

To serve

Divide the yogurt at the bottom of your verrines, pour a drizzle of maple syrup, one to two tablespoons of homemade granola and a few raspberries. You can repeat the operation to obtain a nice visual effect.

Bon appétit!