

MasterFoodsTM

PROFESSIONAL

Choc-Berry Bircher Muesli
RECIPE

Choc-Berry Bircher Muesli



<?xml version="1.0"?>

TIME

10 min

INGREDIENTS

11 items

MAKES

12 servings

A great spring or summer breakfast dish which can be batched up and stored for up 5 days in the fridge. With so many combinations possible, it's easy to have a rotational flavour every week.

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INGREDIENTS

- 250 g Rolled Oats
- 1 cup Milk, plus extra for loosening
- 1 Vanilla Pod, cut lengthways
- 2 tbsp. Honey
- 500 g Natural Yoghurt
- 4 tbsp. Raw Cocoa Powder
- $\frac{1}{4}$ cup Desiccated Coconut

To Serve:

- Vanilla Coconut Yoghurt
- 2 cups Mixed Seasonal Berries
- $\frac{1}{4}$ cup Toasted Coconut Flakes
- 12 packets of MasterFoods™ Professional Honey Squeeze-On

Cooking Instructions:

1. 1

Add all ingredients for the Bircher to a large mixing bowl, mix through and cover. Leave overnight to hydrate and infuse.

2. 2

To serve, place a few tablespoons of the vanilla coconut yoghurt in a bowl, loosen the Bircher with some milk and layer on top of the coconut yogurt. Top with berries and toasted coconut flakes and serve with a honey Squeeze-On.

Tips

1. 1

Add in MasterFoods™ Professional Ground Cinnamon for extra complexity.

2. 2

For a choc-orange flavour, add the zest of an orange to the overnight oats and the next day loosen with some of the reserved juice.

3. 3

Top with toasted pepitas, sunflower seeds, almonds or pecans for extra texture.

4. 4

For a dairy-free option, replace the yoghurt with nut or other plant-based yoghurts.

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[**Shredded Barbecue Chicken Pancakes**](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



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Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



[**New York Inspired Tagliatelle Pasta**](#)

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)



[**Moroccan Lamb**](#)

Cooking time

15-20 minutes

Ingredients

15 items

[SEE DETAILS](#)

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