Choc-Berry Bircher Muesli

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.

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
- ¼ cup Desiccated Coconut

To Serve:

- Vanilla Coconut Yoghurt
- 2 cups Mixed Seasonal Berries
- ¼ cup Toasted Coconut Flakes
- 12 packets of MasterFoods™ Professional Honey Squeeze-On

Cooking Instructions:

1. Add all ingredients for the Bircher to a large mixing bowl, mix through and cover. Leave overnight to hydrate and infuse.
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. Add in MasterFoods™ Professional Ground Cinnamon for extra complexity.
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. Top with toasted pepitas, sunflower seeds, almonds or pecans for extra texture.
4. For a dairy-free option, replace the yoghurt with nut or other plant-based yoghurts.

More Recipes Like This

Shredded Barbecue Chicken Pancakes

Cooking time

60 MINS

Ingredients

8 items

Gua Bao Buns

Cooking time

10 min

Ingredients

11 items

New York Inspired Tagliatelle Pasta

Cooking time

15 minutes

Ingredients

9 items

Moroccan Lamb

Cooking time

15-20 minutes

Ingredients

15 items

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