

Homemade granola with strawberries and coconut yoghurt

By Michelin-starred chef, Marcus Wareing



Ingredients

- 8 large, ripe strawberries
- 200g coconut yogurt (we use Coyo)
- zest of half a lime
- 100g granola (recipe below)

For the granola:

- 100g gluten free oats
- 5g quinoa flakes
- 40g coconut oil
- 30g sesame seeds
- 30g sunflower seeds
- 40g pumpkin seeds
- 30g dates, chopped
- 15g agave syrup

Method

To make the granola, preheat the oven to 170°C. Place everything, bar the agave, into a deep roasting tray and cook for 8-12 minutes, stirring every couple of minutes, until golden. Add the agave and toast for a further 4 minutes.

To serve, chop the strawberries into large chunks. Zest the lime over the yogurt then serve with the berries and granola.

Recipe courtesy of Tredwell's from Marcus Wareing