

DLA'S HEALTHY CHOCOLATE GRANOLA

INGREDIENTS

150g	Oatmeal
60g	Roasted nuts
20g	Shredded coconut
1tbsp	Cake flour
1tbsp	Cocoa powder
	A pinch of salt
3 tbsp	honey
3 tbsp	Rice oil (or coconut oil)
70g	dried fruits
100g	DLA Dolores 42% Milk Chocolate Couverture

PREPARATION:

crush the roasted nuts into a size that is easy to eat

METHOD:

1. Put oatmeal, roasted nuts, shredded coconut, cake flour, cocoa powder, salt, honey and rice oil in a bowl and mix.
2. Spread on a baking sheet lined with parchment paper and bake in an oven preheated to 170°C for 30 minutes. At 15 minutes, take it out of the oven and mix again.
3. When baked, take it out of the oven, add DLA Dolores 42% Milk Chocolate Couverture while it's hot and mix it all together. Add the dried fruits and mix. Chill in the refrigerator for 10 minutes to harden.

FEATURED PRODUCT



Dolores 42%
Milk Chocolate
Couverture