



JERNEJ KITCHEN

DARK CHOCOLATE GRANOLA WITH RICE PUFFS

The best granola we have ever made. Crunchy (those granola clusters!), not too sweet and incredibly simple to make.

MAKES 800 G
PREPARATION: 30 MINUTES

DARK CHOCOLATE GRANOLA WITH RICE PUFFS

20 g brown sugar
100 g honey
1 tbsp cacao powder, unsweetened
50 g rice puffs
500 g rolled oats
2 tbsp unsweetened coconut flakes
150 g chopped nuts (walnuts, hazelnuts, almonds...)
80 g dark chocolate chips (at least 60% cacao)

TOOLS AND EQUIPEMENT

saucepan
baking paper
bowl
tray
glass jar

CACAO RICE PUFFS

Preheat the oven to 180 °C / 355 °F. Place a saucepan over medium high heat, add the brown sugar, 2 tablespoons of water and half of the honey (50g). Heat until sugar dissolves, stirring occasionally. Stir in the cacao and remove from the heat. Add the rice puffs and stir it all together, until all the rice puffs have been covered in the mix. Line tray with baking paper and spread the rice puffs onto the tray to cool.

BAKE

In a bowl combine the rolled oats, unsweetened coconut flakes, chopped nuts, 1 teaspoon of salt and the rest of the honey (50g). Line tray with baking paper and spread the mixture onto the tray. Bake for 20 minutes at 180 °C / 355 °F. After 15 minutes, remove the tray from the oven and add your cacao rice puffs. Bake for another 5 minutes.

SERVE AND STORE

Remove from the oven and let it cool completely. Serve your dark chocolate granola with fresh milk or yogurt. Store in glass jars, it keeps for at least two months. Enjoy.