



JERNEJ KITCHEN

BREAKFAST GRANOLA WITH CRANBERRIES AND POACHED PEARS

Breakfast granola and yogurt. Such a classic combo, but this one has a very special addition: poached pears. Yum.

SERVES 2 PEOPLE
PREPARATION: 20 MINUTES

POACHING LIQUID

1/2 lemon
150 ml white wine (for example Chardonnay) (2/3 cup)
350 ml water (1 1/2 cup)
1 tbsp rum
1/2 vanilla pod (seeds)
1 tbsp maple syrup (optional)
1/2 cinnamon stick
2 pears

GRANOLA

50 g rolled oats (1/2 cup)
25 g butter (2 tbsp)
2 tbsp dried cranberries
2 tbsp almond flakes

SERVE

300 g greek yogurt (1 1/4 cup)
1 tbsp honey (optional)

POACHED PEARS

Put halved lemon, wine, water, rum, vanilla seeds and cinnamon stick to a saucepan. Optionally you can also add maple syrup. Place over medium - high heat and bring to a boil. Peel the pears, but keep them whole and with stalk intact. Add the pears to the saucepan and cook over low heat (low simmer) for about 10 minutes. Remove from the heat, cover with a lid and leave the pears to poach for at least one hour or even better, overnight. You can make these up to 2 days ahead and chill.

GRANOLA

Place a skillet over medium - high heat. Add the rolled oats and toast them for about 2 - 3 minutes. Add the butter, dried cranberries and almond flakes. Lower the heat and cook for about 5 minutes or until the oats are golden and cranberries nice and soft.

SERVE

Cut each pears in half lengthways. Serve the poached pear with greek yogurt and homemade granola. Optionally serve with poaching liquid and honey. Enjoy.

TOOLS AND EQUIPEMENT

saucepan with a lid
skillet
2x serving plate or bowl