

hazelnuts chocolate granola

and PDO huile d'olive d'Aix-en-Provence - olives maturées

For 500g:

- *200 g rolled oats*
- *100 g whole hazelnuts*
- *3 tbsp **PDO huile d'olive d'Aix-en-Provence – olives maturées***
- *3 tbsp honey*
- *1 tsp vanilla extract*
- *50 g dark chocolate chips (min. 70%)*
- *1 pinch of fleur de sel*

Preparation: 15 min
Cooking: 45 min
Cooling: 6h

Preheat the oven to 160°C.
Mix the rolled oats and the roughly chopped hazelnuts in a mixing bowl.

Combine the olive oil with the honey and vanilla. Pour over the dry mixture.

Spread it out on a baking tray and bake for 10 - 15 minutes, while keeping an eye on it (be mindful that hazelnuts burn quickly)

Out of the oven, add the chocolate chips and the fleur de sel. Leave to cool down before breaking it into pieces.

To taste for your breakfast or as a dessert with an icecream and fresh fruits.

Tip and advice : store the granola 2-3 weeks in an airtight jar. For a crunchy granola, let it completely cool before touching it.

What about the olive oil?

We advise you to use a traditional-tasting PDO huile d'olive d'Aix-en-Provence – olives maturées (matured olives) for its sweetness and its aromas of sourdough bread, black olive, cocoa and cooked artichoke.
You can also use PDO olive oil from Provence - olives maturées, Vallée des Baux-de-Provence – olives maturées or Corse - Oliu di Corsica – récolte à l'ancienne.

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