
Nadia Lim's

Raspberry and Rhubarb Granola Jars



Serves 6



Dairy free

INGREDIENTS

Stewed rhubarb and raspberries

Rhubarb 350-400g, chopped

Frozen raspberries 1 ½ cups

Water ¼

Vanilla bean extract or essence

1 teaspoon (or seeds of 1 vanilla bean)

Sugar or honey 3 tablespoons (or more or less, to taste)

To assemble

Granola or toasted muesli 2 ½ cups

Thick natural coconut yoghurt (or dairy) 2 ½ cups

Shredded coconut, nuts, pumpkin seeds, chia seeds (or anything you like) to garnish

METHOD

1. Place rhubarb, raspberries, water and vanilla in a pot and bring to a simmer. Partially cover with a lid and cook for about 15 minutes, stirring often, until fruit collapses, is soft, and has thickened. Sweeten to taste with sugar or honey. Set aside in the fridge to cool.
2. When ready to assemble, layer each serving glass or jar with about 3 tablespoons yoghurt, ¼ cup stewed fruit, 3 tablespoons granola or muesli, then repeat layers once more.
3. Garnish with a sprinkle of coconut, nuts or seeds and serve!