



Savoury Granola

Ingredients

100g jumbo oats
50g blanched hazelnuts
1 tbsp sesame seeds
2 tsp cumin seeds
2 tsp coriander seeds
1 tsp smoked paprika
½ tsp dried chilli flakes
1 tbsp runny honey
1 tbsp soy sauce
1 egg white

Method

Heat the oven to 180C, fan 160C, Gas 4

Whisk egg white, soy and honey.

Add all the dry ingredients

Tip onto a baking tray lined with parchment paper.

Bake for 25 minutes, until golden brown (be careful not to burn the edges)

Stir halfway through and move the outside edges to the centre.

Leave to cool, break up and store in an airtight container.

The granola is delicious served on salad, grains, as well as the harissa and bulgur salmon.