Savoury Turmeric & Orange Granola

Savoury Turmeric and Orange Granola - *At Stir, breakfast is our favourite meal. We discovered this recipe in a new book called "Simpilicious Flow" by Sarah Wilson (author of the "I Quit Sugar for Life" series). We hope you enjoy it.*

Makes 4½ cups of granola

Ingredients:
¼ cup extra-virgin olive oil
Zest of 1 orange
2 tablespoons finely chopped thyme or rosemary leaves
(we used rosemary leaves)
1 teaspoon sea salt
2 teaspoons mustard
Spice Blend - 1 tablespoon garam masala mixed with 1 tablespoon ground turmeric
2 cups whole rolled oats
½ cup buckwheat groats
1 cup pumpkin seeds
½ cup hazelnuts, roughly chopped

Method:
1. Preheat the oven to 200°C (180°C fan-forced).
2. Place all of the ingredients in a mixing bowl and stir until well combined.
3. Spread the mixture out over two large baking trays and bake for 25 minutes, turning the granola after 15 minutes.
4. Remove from the oven and allow to cool before storing in jars for up to 2 weeks.

Breakfast serving suggestion: Serve with sautéed mushrooms, a poached egg (or a serve of yoghurt) and some spinach or leafy greens. We poured a little flaxseed oil over for some extra goodness.

Alternatively:

Use the granola to make a granola bar.

Savoury Granola Slice (makes 25 pieces)

Ingredients:

1 large kale leaf, stem removed
2 cups Savoury Turmeric and Orange Granola
¼ cup rice malt syrup
¼ cup coconut oil, melted

Method:

1. Preheat the oven to 200°C (180°C fan-forced).
2. Place the kale in a 20 cm square baking dish and bake for 5 minutes, or until crisp. (You'll reuse this dish for the slice later). Set aside to cool.
3. Place the granola, rice malt syrup and coconut oil in a mixing bowl. Crumble in the toasted kale and stir until well combined.
4. Line the baking dish with baking paper before pressing the mixture firmly and evenly into the dish.
5. Refrigerate for 15 minutes or until set.
6. Slice into small squares to serve or store in a sealed container in the freezer for up to 3 months.