Granola (Nicolas Paciello)

Ingrédients

- 200g oats
- 50g pecans
- 50g dark chocolate 70%
- 45g maple syrup
- 1 level teaspoon of cinnamon
- 30g olive oil
- 1 tablespoon of liquid vanilla extract (I used vanilla powder mixed in the olive oil)
- 1 pinch of fine salt

Préparation

1. This is a great way to start the day, with a bowl of homemade granola!

2. This one, from Nicolas Paciello's book, is slightly flavored with cinnamon and maple syrup, and paired with some yogurt, it's an ideal breakfast :-) It usually consists of oats, dark chocolate, and pecans; I've added hazelnuts and almonds, but of course, you can make any changes you like, whether with the nuts or the chocolate!

3. Preheat the oven to 160°C.

4. Mix the oats and coarsely chopped nuts.

5. Add the cinnamon, salt, olive oil, maple syrup, and vanilla, and mix well.

6. Spread the preparation on a baking sheet covered with parchment paper and bake for 30 minutes in the oven at 140°C.

7. In the middle of baking, stir the granola.

8. After 30 minutes, the granola should be golden; if not, you can continue baking for a few minutes, keeping a close watch.

9. Then let the granola cool, and add the finely chopped chocolate.

10. Store it in an airtight jar.