



Honey Bircher Muesli

with Wildflower Honey

Prepared the night before and finished with fresh seasonal fruit, this creamy Honey Bircher Muesli is the perfect way to begin a slower morning, it's wholesome, refreshing and ideal for breakfast, brunch or a healthy make-ahead option.

SERVES 4 | PREP 15 mins | COOK OVERNIGHT (or at least 6 hrs) | DIFFICULTY EASY

INGREDIENTS

Bircher Muesli

- 2 cups rolled oats
- 1 cup natural Greek yoghurt
- 1 cup milk
- 1 Granny Smith apple, grated
- 1 tbsp Mountain Mist Wildflower Honey
- 1 tbsp chia seeds
- 1 tsp vanilla extract • ½ tsp ground cinnamon
- Juice of ½ lemon

Toppings

- strawberries, sliced
- blueberries
- raspberries
- flaked almonds
- mint leaves (optional)

To Serve

- Mountain Mist Wildflower Honey for drizzling

METHOD

1. Whip the ricotta, thickened cream, icing sugar and vanilla together until smooth, light and fluffy.
2. Slice each croissant almost all the way through without separating the halves.
3. Lightly warm the croissants in a 160°C oven for 3–5 minutes until crisp on the outside.
4. Generously spoon the whipped ricotta into each warm croissant.
5. Arrange the sliced strawberries, blueberries and raspberries over the ricotta.
6. Drizzle generously with **Mountain Mist Wildflower Honey**.
7. Scatter over chopped pistachios if using garnish with fresh mint.
8. Serve immediately with freshly brewed coffee or tea.

MOUNTAIN MIST TIP

Preparing Bircher Muesli the evening before allows the oats to absorb every flavour, creating a beautifully creamy breakfast that's ready whenever you are.

Gather around the table.