



## ROASTED PEACH WITH BASIL, PISTACHIO GRANOLA & GREEK YOGHURT

### Granola

- 265g organic rolled oats
- 60g unsweetened flaked coconut
- 50g pumpkin seeds
- 75-90g unsalted pistachio nuts. You can add more or less!
- 10g sea salt
- 95g light brown sugar
- 70m extra virgin olive oil
- 100m maple syrup
- 60g dried sour cherries (you can use dried apricots/Santa Rosa plums instead)

### Peaches

- 4 ripe peaches
- ½ bunch of basil
- Olive oil
- 200g thick Greek yoghurt (the best you can get!)

### HOW TO MAKE THE GRANOLA

Line a baking sheet with foil and then lay a piece of parchment (cut to fit) on top of that. Move the oven rack to the middle position and pre-heat the oven to 148 or 150 degrees.

Combine the dry ingredients (oats, coconut, seeds, nuts, and salt) in a slip-proof bowl. Combine the maple syrup, brown



sugar, and olive oil in a small saucepan and heat over a low flame until the sugar is just melted, stir occasionally.

Alternatively, place the ingredients in a microwave-safe bowl and heat in 15 second increments, stirring at each interval. This takes 30-45 seconds.

Once the oven is ready, add the olive oil mixture to the oats and stir thoroughly to combine. Make sure all of the oats are coated. On the lined baking sheet, spread the oat mixture in an even layer and place in the oven. Set two timers - one for 15 minutes and the other for 60 minutes. Browning will take anywhere from 45 minutes to an hour.

At 15 minutes, stir the granola by pulling the outer edges of the oats in and pushing the centre oats out. Mix it around and then spread in an even layer. Set the timer for 15 minutes. At 30 minutes, stir. Set the timer for 10 minutes. At 40 minutes, stir. The coconut is medium golden around the edge. Set the timer for 10 minutes. At 50 minutes, stir. For my oven, the granola is done or close to it at this point. Carefully pick the foil up by either end and transfer it to a wire rack to cool. Stir in the dried fruit. Note: Don't worry if the granola doesn't seem crispy. It will set up during the cooling process.

### COOKING THE PEACHES

Pre heat your BBQ to 240 / 300 degrees, half your peaches and take out the stone. Take a bowl and place your peached in with a few sprigs of basil, and small amount of olive oils just to coat.



Place onto the BBQ and sear the base of the rounded part of the peach for 5mins then turn over and carefully caramelize the flat half checking every minute to ensure the colour is even.

Serve in into bowls and 50g heap of yoghurt, a layer of granola, a peach half, then add more fresh basil on top.