



Oat Crumble with Pecans and Vanilla

⌚ 30–40 Min   

Preparation

- 1 Preheat the oven to 190 °C (356 °F).
- 2 To make the crumble: Combine all the ingredients in a bowl and spread over a medium-sized baking dish. Bake the crumble for 30 minutes at 190 °C (374 °F) using the conventional oven setting. Leave to cool and cut into rectangular pieces.
- 3 Topping: Mix all the ingredients apart from the sea salt in a bowl, place on a baking tray lined with baking parchment and sprinkle with sea salt. Bake for 15 minutes at 190 °C (374 °F) using the conventional oven setting and leave to cool.
- 4 Finally, sprinkle the topping over the crumble, serve with yogurt and enjoy.

Ingredients 5 Portions

♦ = Kotányi Produkte

For the crumble

| | |
|----------|--|
| 300 g | Rolled oats |
| 2 tbsp. | Linseed, crushed |
| 40 g | Linseed |
| 4 tbsp. | Chia seeds |
| 1 | Handful of pecan nuts, roughly chopped |
| 4 | Medium-sized carrots, grated |
| 2 tbsp. | Coconut oil |
| 50 ml | Maple syrup |
| 900 ml | Almond milk |
| 1 tbsp. | ♦ Cinnamon, Ground |
| 1 tsp. | ♦ Bourbon Vanilla Sugar |
| 0.5 tsp. | ♦ Cardamom, Ground |
| 1 pinch | ♦ Sea Salt, Coarse |

For the topping

| | |
|---------|--|
| 1 | Handful of pecan nuts, roughly chopped |
| 4 tbsp. | Maple syrup |
| 1 pinch | ♦ Sea Salt, Coarse |

