

Granola Tart with Picandou Honey Spread and Red Berries



Informations

People : **6-8**
Preparation : **15 min.**
Cooking time : **15 min.**

Ingredients

For the Granola crust

- 150g oats
- 50g sunflower seeds
- ½ teaspoon cinnamon powder
- 1 packet of vanilla sugar
- 40g honey
- 2 tablespoons of coconut oil or 20g melted butter
- 1 egg white



For the topping

- 1 cup of Picandou Honey Spread
- 125g quark or fromage blanc
- 250g mixed red berries

Preparation steps

1. Preheat the oven to 180°C (356°F).
2. Crust: In a bowl, mix oats, sunflower seeds, cinnamon, vanilla sugar, honey, coconut oil (or melted butter), and egg white.
3. Knead the mixture into a greased tart pan (preferably one with a removable bottom).
4. Bake the crust for 15 minutes or until golden brown. Let it cool.
5. In a bowl, mix the Picandou Honey Spread with the quark, and spread it over the cooled tart crust. Spread the red berries on top and enjoy.