

Riad El Fenn, Marrakech: Souk-Inspired Granola

Seriously hip and fun, this cozy riad is owned by Richard Branson's sister Vanessa. It's filled with contemporary art from her sensational collection, including works by Bridget Riley and Fred Pollock, and sits a mere five-minute walk from the main square of the medina, whose fragrant spice vendors have inspired this granola recipe.

INGREDIENTS

- 1 kg oats
- 800 g mixed dried fruits (recommended: kiwi, apricots, ginger, figs and dates)
- 800 g walnuts
- 300 g raisins or sultanas
- 300 ml vegetable oil
- 600 ml honey
- 2 pinches of salt
- 1 tablespoon cinnamon

PREPARATION

- Pre-heat the oven to 180 degrees Celsius
- Roughly chop the mixed dried fruits and nuts and mix all ingredients EXCEPT the raisins/sultanas together
- Spread the mixture loosely across a flat baking tray and bake for 20-25 minutes
- Remove from the oven, store with a wooden spoon and bake for another 10 minutes
- Remove the tray from the oven and leave the granola to rest for four hours
- Finally, mix in the raisins/sultanas
- Store granola in a glass jar or Tupperware container. It will keep for a couple of weeks.



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