

Muesli Coated Fruits

by Tarla Dalal



Ingredients

- 3/4 cup **muesli, lightly crushed**
- 1 small sized **banana, cut into pieces**
- 1 small sized **apple, cut into cubes**
- 1 **orange, seperated into segments**

For the butterscotch sauce

- 1/2 cup **sugar**
- 2 tbsp **fresh cream**
- 1/4 cup **milk**

Method

For the butterscotch sauce

1. Heat a non-stick pan, add the sugar and allow it to caramelize to a light brown colour.
2. Remove from the flame, add the cream and milk and simmer on a slow flame to get a smooth syrup.
3. Allow it to simmer for 2 minutes till the sauce thickens. Keep aside.

How to proceed

1. Add the fruits to the sauce and mix well till the sauce coats each piece evenly.
2. Divide into 4 equal portions and keep aside.
3. Divide the muesli into 4 equal portions and keep aside.
4. Just before serving, place a portion of muesli in an individual serving bowl, top it with a portion of fruits and refrigerate to chill.
5. Repeat with remaining ingredients to make 3 more servings. Serve chilled.