



## Consejo del chef

Serve our baked fruit with caramelised pecans and some plant-based yogurt.

## Raciones para 4

For the fruit salad:

**200 gr** Strawberries

**100 gr** Blueberries

**2** Apples

**2** Peaches

**2** Tablespoons of coconut sugar

**2** Half orange juice

**1** Teaspoon of ground cinnamon

**1** Teaspoon of powdered ginger

**1/2** Teaspoon of ground cloves

For the caramelized pecan nuts:

**200 gr** Pecan nuts

**70** Coconut sugar

**4** Tablespoons of water

**20** Margarine

- 1** Wash and cut the fruit to taste.
- 2** Spread them on a platter suitable for the oven (except blueberries).
- 3** Add the orange juice, sugar, and spices.
- 4** Toss well and bake for 15 minutes at 170 °C.
- 5** Then, add the blueberries and bake for 7 more minutes. Remove it from the oven and set it aside to cool.
- 6** For the pecans, put the sugar in a skillet with water over medium heat.
- 7** Stir until it thickens.
- 8** Add the nuts and stir until all the liquid evaporates.
- 9** Add margarine and toss for a couple of minutes over high heat to brown.
- 10** Spread on a tray or dish and set aside to cool.

## Chef's Notes

---

---

---

---

<https://cookinglovers.teka.com/en/receta/macedonia-horneada-nueces-pecanas-caramelizadas-2/>

