LIGHT & SWEET

Berry Coconut Chia Pudding

PREP
10 min

SERVES
4

Vegan | Vegetarian

Creamy vegan chia pudding made with coconut milk and vanilla, layered with fresh berries.

Ingredients

- 5 tbsp chia seeds
- 400 ml can coconut milk
- 150 ml oat milk or other plant milk
- 2 tbsp maple syrup
- 1 tsp vanilla extract
- A pinch of salt

To serve

- 250 g mixed berries
- 2 tbsp toasted coconut flakes

Method

1. Whisk the chia seeds, coconut milk, plant milk, maple syrup, vanilla and salt in a bowl.
2. Leave for 10 minutes, then whisk again to break up any clumps.
3. Cover and chill for at least 4 hours, or overnight, until thick and spoonable.
4. Layer the pudding into glasses with the berries and top with toasted coconut.

> **Cook's tip**
> Whisk a second time after 10 minutes. Skipping this step is what causes clumpy chia pudding.