

Wyangapinni Muesli

... deliciously unique

Wood-fired, hand made muesli

Chalala micro-bakery nestles in the shadow of Mt Wyangapinni on Queensland's Darling Downs.

This small sourdough bakery produces a range of fine muesli from its iron bark fired masonry oven.

Wyangapinni muesli, slow roasted in a wood-fired oven, is a deliciously unique breakfast experience.

Laurie & Rhonda Stiller - Chalala Bakery

Wyangapinni Crunch

A slow roasted blend of local honey, organic coconut shavings and organic grains - rolled oats, sunflower kernels, sesame seeds - provides the deliciously crunchy base in our nut crunch, fruit crunch and black label mueslis.

Nut crunch - our original muesli recipe - includes a lightly caramelised and spiced mix of roasted almonds, macadamia nuts and pecans in combination with Australian sultanas.

Fruit crunch balances the honeyed grains base mix with the sharpness of cranberries and the unique tang of Australian candied kumquat peel.

Black Label is a rich mixture of our honeyed grains base plus nuts (almonds & pecans) and dried fruits (cranberries & Australian sultanas). It includes more certified organic ingredients such as honey, almonds, pecans and sultanas.

Wyangapinni Natural

Those who prefer untoasted muesli will enjoy Wyangapinni natural - a delightful blend of organic rolled oats, rye flakes, sunflower kernels, sultanas, pepitas and cranberries with the extra flavour of dry oven roasted almonds & pecans.

Caramelised Nuts

The caramelised almonds, pecans and macadamia nuts in our nut crunch muesli are so popular that we have produced them as a separate product. Eat them as a snack or add extra nuts to your muesli.

Note: The content of these muesli blends may vary seasonally and according to availability of ingredients.



Buy online at www.chalala.com.au
Tel: 07 4693 7255

Chalala Micro-Bakery
2896 Oakey-Pittsworth Rd
Rossvale QLD 4356