Breakfast / Belgium

Oat porridge with pear and clementine segments · Belgium

Warm oat porridge with gently cooked fruit and a sweet Belgium-inspired seasoning.

Time 25 min **Servings** 4

What you'll need.

- ☐ 200 g rolled oats
- ☐ 300 g pear
- ☐ 80 ml water
- ☐ 2 g speculaas spice mix
- ☐ 800 ml pasteurised milk
- ☐ 200 g peeled clementine segments
- ☐ 30 g honey

Let's make it.

01 Chop the pear and peeled clementine segments. Simmer gently with the water for 10 minutes.

02 Gently bring the milk or coconut milk and oats to a boil. Simmer for five to eight minutes, stirring regularly.

03 Stir the listed sweet seasoning into the porridge, adding a splash of water if needed.

04 Spoon into bowls and top with the cooked fruit and honey. Serve warm.

AI-developed, not kitchen-tested.

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