Breakfast / China

Oat porridge with pear and melon · China

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

Time 25 min **Servings** 4

What you'll need.

- ☐ 200 g rolled oats
- ☐ 300 g pear
- ☐ 80 ml water
- ☐ 1 g ground ginger
- ☐ 800 ml light coconut milk
- ☐ 200 g peeled, seeded melon
- ☐ 30 g honey

Let's make it.

01 Chop the pear and peeled, seeded melon. 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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