Breakfast / France

Oat porridge with pear and plum · France

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

Time 25 min **Servings** 4

What you'll need.

- ☐ 200 g rolled oats
- ☐ 800 ml pasteurised milk
- ☐ 300 g pear
- ☐ 200 g pitted plum
- ☐ 80 ml water
- ☐ 30 g honey
- ☐ 4 ml vanilla extract

Let's make it.

01 Chop the pear and pitted plum. 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.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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