Breakfast / England

Oat porridge with apricot and gooseberries · England

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

Time 25 min **Servings** 4

What you'll need.

- ☐ 200 g rolled oats
- ☐ 800 ml pasteurised milk
- ☐ 300 g stoned apricot
- ☐ 200 g gooseberries
- ☐ 80 ml water
- ☐ 30 g honey
- ☐ 2 g mixed spice

Let's make it.

01 Chop the stoned apricot and gooseberries. Simmer gently with the water for 7 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.
Original recipe and attribution CC0 1.0
recipes.dvs-services.be / studio-gb-eng-17-08-190d342