Breakfast / England

Oat porridge with apricot and rhubarb stalks · 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 rhubarb stalks without leaves
- ☐ 80 ml water
- ☐ 30 g honey
- ☐ 2 g mixed spice

Let's make it.

01 Chop the stoned apricot and rhubarb stalks without leaves. Simmer gently with the water for 15 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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