Breakfast / Scotland

# Oat porridge with pineapple and nectarine · Scotland

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

**Time** 25 min **Servings** 4

## What you'll need.

- ☐ 200 g rolled oats
- ☐ 800 ml pasteurised milk
- ☐ 300 g peeled pineapple
- ☐ 200 g stoned nectarine
- ☐ 80 ml water
- ☐ 30 g honey
- ☐ 2 g ground cinnamon

## Let's make it.

01 Chop the peeled pineapple and stoned nectarine. 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 / CCO 1.0.
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