Breakfast / Indonesia

Oat porridge with pear and orange segments · Indonesia

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

Time 25 min **Servings** 4

What you'll need.

- ☐ 200 g rolled oats
- ☐ 300 g pear
- ☐ 80 ml water
- ☐ 2 g ground cinnamon
- ☐ 800 ml light coconut milk
- ☐ 200 g orange segments without membrane
- ☐ 30 g honey

Let's make it.

01 Chop the pear and orange segments without membrane. 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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