Breakfast / India

Oat porridge with peach and mandarin segments · India

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

Time 25 min **Servings** 4

What you'll need.

- ☐ 200 g rolled oats
- ☐ 300 g stoned peach
- ☐ 80 ml water
- ☐ 1 g ground cardamom
- ☐ 800 ml light coconut milk
- ☐ 200 g peeled mandarin segments
- ☐ 30 g honey

Let's make it.

01 Chop the stoned peach and peeled mandarin segments. 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.
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