Breakfast / Netherlands

Oat porridge with rhubarb stalks and gooseberries · Netherlands

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

Time 25 min **Servings** 4

What you'll need.

- ☐ 200 g rolled oats
- ☐ 800 ml pasteurised milk
- ☐ 300 g rhubarb stalks without leaves
- ☐ 200 g gooseberries
- ☐ 80 ml water
- ☐ 30 g honey
- ☐ 2 g ground cinnamon

Let's make it.

01 Chop the rhubarb stalks without leaves and gooseberries. 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.

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