Breakfast / Thailand

Oat porridge with rhubarb stalks and banana · Thailand

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

Time 25 min **Servings** 4

What you'll need.

- ☐ 200 g rolled oats
- ☐ 300 g rhubarb stalks without leaves
- ☐ 80 ml water
- ☐ 3 g finely grated lime zest
- ☐ 800 ml light coconut milk
- ☐ 200 g peeled banana
- ☐ 30 g honey

Let's make it.

01 Chop the rhubarb stalks without leaves and peeled banana. 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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