Breakfast / Thailand

Oat porridge with pineapple and orange segments · 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
- ☐ 800 ml light coconut milk
- ☐ 300 g peeled pineapple
- ☐ 200 g orange segments without membrane
- ☐ 80 ml water
- ☐ 30 g honey
- ☐ 3 g finely grated lime zest

Let's make it.

01 Chop the peeled pineapple and orange segments without membrane. 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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