

Coconut and Berry Porridge Recipe

Tired of the same boring fare in the morning? Try this spin on oats porridge, to get your day off to a great start.

PREP TIME **COOKING TIME** **SERVES**

5 minutes 10 minutes 4

Recipe Ingredients

- 175g SPAR Oats
- 250ml SPAR Fat Free Milk
- 500 ml water
- 400ml can SPAR Coconut Milk Lite
- 1 tablespoon (15 ml) Soft light brown sugar
- 1 teaspoon (5 ml) ground cinnamon
- a good grating of nutmeg, plus extra to serve
- pinch of salt

FOR THE COMPOTE

- 3 tablespoon (45 ml) light soft brown sugar
- 3 oranges, peeled and sliced
- 200g fresh or frozen mixed berries

Recipe Method

1. Mix the oats, milk, coconut milk, sugar, spices and a pinch of salt in a saucepan. Set over a low heat and cook for about 10 mins, stirring every now and then to prevent the porridge from sticking, until it's

thick and creamy – add a splash more milk if you like it thinner.

2. Meanwhile, prepare the compote. Put the sugar and 2 tablespoons of water in a frying pan and heat to dissolve the sugar. Once bubbling, add the oranges and berries. Stir, then turn up the heat and leave to bubble for a few minutes until most of the liquid evaporates and the compote becomes thick and sticky.
3. To serve, spoon the porridge into bowls, top with the orange & berry compote and an extra grating of nutmeg.

Hints & Tips

This recipe is wonderful if entertaining guests for breakfast.
