

MasterFoodsTM

PROFESSIONAL

Vanilla and Cinnamon Porridge
RECIPE

Vanilla and Cinnamon Porridge



<?xml version="1.0"?>

TIME

10 min

INGREDIENTS

7 items

MAKES

4 servings

A creamy, warming, and versatile porridge recipe which is easy to scale up.

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INGREDIENTS

- 120 g rolled oats
- 300 ml Skim Milk
- 2 tsp. Vanilla Extract
- 3 tsp. MasterFoods™ Professional Ground Cinnamon
- 2 Pears, thinly sliced
- 80 g Toasted Nut Muesli
- 4 packets of MasterFoods™ Professional Honey Squeeze-On, to serve

PRODUCTS USED



MasterFoods Professional Cinnamon Ground 480g

[SEE DETAILS](#)

Cooking Instructions:

1. 1
Excluding the pear and muesli, add all ingredients to a saucepan.
2. 2
Cook over a medium heat, stirring and bring to a gentle boil.
3. 3
Continue stirring for 3 to 5 minutes or until oats are soft and creamy.
4. 4
Divide between four bowls, top with sliced pear and muesli, and serve with a honey Squeeze-On.

Tips

1. 1
Dial up the warm spice notes by adding in some MasterFoods™ Professional Garam Masala.
2. 2
Omit the pear for other seasonal fruits or such as mixed berries, persimmon, or banana.
3. 3

For a dairy-free option, replace the milk with nut or other plant-based milks.

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Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



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Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



[Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

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Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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