

Creamy Porridge

Ingredients

- ½ cup Lowan Wholegrain Quick Oats
- ½ cup (125mL) cold water
- ½ cup (125mL) cold skim or reduced fat milk
- Skim or reduced fat milk for serving
- Topping of choice see porridge topping ideas

Method

- 1. Place oats and cold water in a saucepan. Stir and stand for 5 minutes.
- Place saucepan over a medium heat, add the milk and stir occasionally until the porridge comes to the boil.
- 3. Reduce heat to low and stir constantly for 2-3 minutes.
- 4. Serve in heated bowls with topping of choice.

Creamy Porridge

with Golden Syrup and Rhubarb

Ingredients

- ½ cup stewed rhubarb
- 2 teaspoons golden syrup
- 1 quantity cooked Creamy Porridge

Method

- 1. Stir half the golden syrup into the rhubarb.
- 2. Swirl rhubarb through individual serves of cooked Creamy Porridge.
- 3. Serve with skim or reduced fat and drizzle with the remaining golden syrup.



