



Steamed oat porridge with rhubarb and strawberry compote

Gaggenau Appliance:
Preparation Time: 5 minutes
Cooking Time: 15 minutes
Serves: 2

Ingredients

1 cup rolled oats
2 cups milk (or water)
Pinch salt
Yoghurt, to serve
Raw almonds, roughly chopped
to serve
Maple sugar and maple syrup
to serve

Rhubarb compote

1 bunch young rhubarb, trimmed,
cut into 5cm lengths
1 punnet strawberries, halved
2 tbsp maple sugar

Method

No more messy pots when you use the steam oven for making porridge. So easy, make larger quantities and simply reheat for a quick breakfast to beat the morning rush.

Preparation:

1. Set oven to **Hot air 100°C + 100% humidity**.
2. Place oats, milk and salt in a small stainless steel bowl or tray on the wire rack on shelf position 1 and cook for 15 minutes.
3. Place the rhubarb and strawberries in a stainless steel bowl. Sprinkle over the sugar. Cook in the oven for 5 minutes by placing the bowl on the wire rack on shelf position 1 until the rhubarb is softened but still holding its shape.

To finish

1. Divide the porridge between two bowls, add yoghurt and rhubarb compote, sprinkle over almonds, sugar and drizzle over extra maple syrup to taste.

Note This recipe makes more compote than is required for the recipe. Store any leftover in the fridge in an airtight container