

# Blueberry porridge

(Courtesy of ScandiKitchen)

Ever thought about cooking your berries into your porridge? Some mornings, we just yearn for porridge with a difference. This porridge was one we tested last week and it may well make its way onto the menu in the future.

Change the toppings as you see fit - we love banana and blueberry, so we went for that, but you can do this with raspberry, too. As for the seed and nuts, hazelnuts go well - and we also made it with chia seeds, as some of us are really into chia and all the benefits that go with those.

It's a super lovely porridge - do give it a try. We added a drizzle of honey, too.

Prep Time 1 min  
Cook Time 6 mins  
Total Time 7 mins

Course: Breakfast  
Cuisine: Scandinavian

Servings: 2

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## Ingredients

- 125 g blueberries (1/2 cup)
- 1 cup oats
- 2 cups water
- pinch of salt

## Topping

- 1 banana
- remaining blueberries
- chopped almonds
- linseed

## Instructions

In a saucepan, add the oats, half of the blueberries and the water and salt. Bring to the boil and simmer for 4-5 minutes. Once the berries have cooked through, mash them gently with a fork to let the juice out to colour the porridge.

Serve piping hot in a bowl, top with 1/2 banana per portion, the remaining blueberries as well as a small handful of chopped almonds and linseeds. We added a drizzle of honey, too