



Bron: [Amanprana.eu](https://amanprana.eu) | Chef: 1 | Foto: Jackie Boromeo | ©1

Coconut porridge with saffron, wheat germ and coconut blossom sugar

Ingrediënten

- 1 l oat drink with vanilla
- 150 g porridge oats
- 2 cinnamon sticks
- 2 tbsp coconut flakes or coconut flour, Amanprana
- 1 tsp grated lemon zest
- ½ tsp saffron strands
- ¼ tsp ground cardamom
- ¼ tsp turmeric
- 5 tbsp coconut blossom sugar, Amanprana
- 1 tbsp wheat germ, Amanprana
- Fresh mint leaves

Extra info

Recept geschikt voor:

6 personen

Moeilijkheid:

Vorbereidingstijd:

minuten

Bereidingstijd:

15 minuten

Totale bereiding:

15 minuten

Gebruikte producten

De **Amanprana producten** die gebruikt zijn bij het maken van coconut porridge with saffron, wheat germ and coconut blossom sugar

Bereiding

Porridge as a dessert? It's a great alternative to rice pudding!

Bring the oat drink and the porridge oats to the boil, adding all of the other ingredients except for the wheat germ. Turn down the heat and leave to simmer for another 10 minutes. Stir occasionally. Turn the heat off. Add the wheat germ. Serve in bowls or dessert glasses and finish with a mint leaf or cinnamon stick.

Speciale wensen

- [Vegetarian](#)
- [Vegan](#)
- [Lactose-free](#)