

Chai-Spiced Chestnut Porridge



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Cooking time 35 mins - Serves 4

Ingredients

- 500g chestnuts, cooked, peeled and coarsely chopped
- 50g unsalted butter
- 100ml maple syrup
- 2 tablespoons sugar
- ½ teaspoon cinnamon
- 1 star anise
- 1 cup water
- Pinch salt
- 150gm rolled oats
- 350ml milk
- 100ml water
- Sliced pear for serving

800g of fresh chestnuts produces approx 500g once cooked and peeled

Method

Heat butter on low in a small saucepan. Add maple syrup, sugar, cinnamon and star anise.

Once the butter has melted and sugar has dissolved, add chestnuts and stir to coat. Add water and pinch of salt. Simmer on low, stirring often, for about 15 mins or until syrupy.

Prepare porridge by combining oats, milk and water in another saucepan on medium heat. Bring to the boil and cook stirring for 5 mins. Oats should now be soft and creamy.

Serve porridge in a bowl topped with chestnuts and a drizzle of syrup. Add sliced pear and additional milk to your taste.

***For more information about chestnuts, including selecting, storing, cooking and other recipes visit chestnutsaustralia.com.au**