

Quinoa Vanilla Porridge

Total Time: 35 mins

Portions: 4 Portions



Ingredients

Porridge

240 g Quinoa

600 ml Unsweetened almond milk

200 ml Water

1 tbsp Taylor & Colledge Vanilla Bean Paste

30 g Maple Syrup

200 g Greek Yoghurt

Topping

Fig's

10 g Blueberries 5

1 Persimmon 1

1 Banana

2 Pomegranate Seeds

5 g Flaked Almonds

Preparation

1. Rinse quinoa under cold water until water is clear.
2. In a medium saucepan, combine quinoa, almond milk and water. Bring to a boil. Stir in vanilla paste and maple syrup. Reduce heat and simmer for 15 – 20 minutes until quinoa is soft.
3. Remove from heat and allow it to rest for 10 minutes. Then stir in the greek yogurt.
4. Divide the porridge between 4 serving bowls and top with figs, blueberries, persimmon, banana slices, pomegranate seeds and almonds.