

ROASTED AUSBARREL STRAWBERRIES WITH PORRIDGE

Roasted strawberries, right? Yes! Roasted figs, peaches, nectarines and other fruit? Yes, Yes, Yes! They are the best!

So simple to make, and you can do this with figs, raspberries, and lots of other fruit!

Serve like this image with freshly made porridge topped with some nuts and seeds, or for dessert with ice cream, on top of cakes, or as a delicious salad addition. Keeps in the fridge for 2-3 days.

Ingredients:

1 cup oats
Milk
Salt
250g halved strawberries
2 tbsp of your favourite AUSBARREL
(we love AUSBARREL Pear, Original,
Premium Fig or Premium Reserve
for this)

Method:

Roasting Fruit:

Pre-heat oven to 200 degrees celcius. Place strawberries (or other fruit) in an oven tray with the AUSBARREL and put in oven for approximately 10 minutes (the longer they cook for, the thicker the sauce will be).

Porridge:

Add 1 cup oats, milk and salt to a pan and cook, stirring.

To Serve:

Place porridge in a bowl and top with your roasted fruit. We also added toppings we had in the pantry.

