



TUMERIC PORRIGE WITH WARM BERRIES AND CHOC GRANOLA

Porrige

1/2 cup millet
1 cup water
2/3 cup almond milk
1 teaspoon tumeric
1 teaspoon coconut oil
pinch salt/pepper

Warm Berries

1/2 cup mixed berries (frozen is fine)
1/2 teaspoon vanilla
2 teaspoon maple syrup

For porrige heat millet and water in a small saucepan, cook over medium heat until soft and all liquid has evaporated. Stir in milk and simmer on low until millet has cooked, stir in tumeric and seasoning.

Heat berries, maple and vanilla in a pot or microwave over low heat until berries are soft and warmed through.

To serve, pop creamy millet into a bowl, add mixed warm berries and sprinkle with Plantmade Choc Cacao Granola.