

Poached Pear Porr



Ingredients

- 3/4 cup oats
- 1 1/2 cups of soy milk or water
- 1 tbsp vegan butter
- 2 tbsp brown sugar
- 1/2 tsp ground cinnamon
- 1 tbsp lemon juice
- 2 pears, peel, core and slice

Method

- In a small saucepan on low to medium heat, add oats and milk or water. Initial mix to combine and then cover, cooking for anywhere from 5-15 minutes - the longer you cook, the creamier your oats.
- Meanwhile, in another saucepan on a low heat, add your vegan butter, brown sugar, cinnamon and lemon juice and mix to combine. Add in your sliced pear and cover your saucepan. Allow pears to cook for roughly 10 minutes or until pear begins to soften.
- Place your creamy porridge into a bowl and place caramelised poached pears over the top.

