



Cinnamon Honey Porridge

with Caramelised Pears

Creamy, slow-cooked porridge topped with caramelised pears, toasted nuts and a generous swirl of Mountain Mist Cinnamon Honey. Comforting, nourishing and wonderfully aromatic, it's the perfect breakfast for cool mornings when there's nowhere else you'd rather be.

SERVES 2 | PREP 10 mins | COOK 15 mins | DIFFICULTY EASY

INGREDIENTS

Porridge

- 1 cup rolled oats
- 2 cups milk
- 1 cup water
- Pinch of sea salt
- ½ tsp ground cinnamon
- 1 tsp vanilla extract

Caramelised Pears

- 2 ripe pears, halved and cored
- 1 tbsp butter
- 1 tbsp Mountain Mist Cinnamon Honey
- ½ tsp ground cinnamon

Toppings

- Toasted pecans
- Toasted hazelnuts
- Pepitas
- Ground cinnamon for dusting

To Serve

- Mountain Mist Cinnamon Honey
- Warm milk, if desired

METHOD

1. Combine the oats, milk, water, sea salt, cinnamon and vanilla in a saucepan.
2. Cook gently over medium-low heat, stirring regularly for 10–12 minutes, until thick and creamy.
3. Meanwhile, melt the butter in a frying pan over medium heat.
4. Add the pears cut-side down and cook for 3–4 minutes until lightly caramelised.
5. Drizzle over the Cinnamon Honey, sprinkle with cinnamon and gently turn the pears to coat before removing from the heat.
6. Spoon the porridge into warm bowls.
7. Top with the caramelised pears, toasted pecans, hazelnuts and pepitas.
8. Finish with a generous drizzle of Mountain Mist Cinnamon Honey and a light dusting of cinnamon before serving.

MOUNTAIN MIST TIP

Warm Mountain Mist Cinnamon Honey for a few seconds before drizzling so it flows effortlessly through the creamy porridge and over the warm pears.

Gather around the table.