



coconut cream oats + cinnamon zinzagaya compote



Oats make for an amazing breakfast, and they do not have to be boring! My coconut cream oats recipe will blow you away!!



Ingredients

2 cups of milk
½ cup of coconut cream
2 tablespoons of sugar

1 cup of rolled oats
½ teaspoon of cinnamon

For the compote

½ a cup of cape gooseberries
¼ teaspoon of cinnamon
½ teaspoon of iliki

2 tablespoons of honey
1/3 cup of water
½ teaspoon of ginger

Method

Begin by preparing your compote. Add the zinzagaya into a sufuria, along with all other ingredients. Give it a mix and then let it simmer for 10-15 minutes until thickened and jam-like. Set aside.

For the oats, place the milk into your sufuria and then add some sugar and mix that in. Add the coconut cream and then the cinnamon and then let this simmer on low for about 5 min. Add the oats, mix them in, then let this simmer for 5 min!

Ladle this into a bowl, then garnish with the compote we have just made, fresh berries, banana, chia seeds and we are ready for brekkie!



SERVE WITH: on it's own. Iko poa kabisa ivo!

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/coconut-cream-oats-with-cape-gooseberry-zinzagaya-compote/>

Video: <https://youtu.be/ye5fW5RqWnY>