Porridge a la Felicity Cloake for 45

<u>Ingre</u>	<u>dients</u>
	1.5kg oatmeal
	3L Oatly (Mornflake oats needed 3.75l)
	1.5L water
	19g / 3 tsp salt
Serve	e with:
	350g demerara sugar (roughly)
	2 bottles of maple syrup
	Cold milk

Method

- 1. Toast the oats over a medium high heat, stirring frequently, until fragrant (5 minutes?).
- 2. Add the Oatly and water, bring to the boil slowly, stirring frequently with the handle of a wooden spoon.
- 3. Turn down the heat and simmer for about 5 minutes. Add the salt, then simmer for another 5 minutes or until the consistency is right. Stir throughout!
- 4. The porridge will then benefit from sitting undisturbed for 15 minutes, however there may be hungry people by this point.

Gluten Free Porridge

Also make 6 portions using gluten free oats:

240g oat flakes - toasted if you can 600ml water 600ml Oatly Pinch salt

Stir in a small pan until a good consistency.