

Amaranth Porridge with Ginger and Cinnamon



Serves: 15



Cooking Time: 1 hour



Level: Easy



INGREDIENTS

Roasted pear

1 pear

1 teaspoon ground cinnamon

3 teaspoons fresh grated ginger

1 tablespoon honey

Amaranth porridge

½ cups uncooked amaranth

½ cups water

1 cup milk

pinch of salt

flakey sea salt to finish

fruity extra virgin olive oil to finish

Crème fraîche

bumble & butter rosemary granola

PREPARATION

1. Preheat oven to 400°.

2. Rinse and drain amaranth. Combine with milk, water, and salt. Bring amaranth to a boil and reduce to a simmer for 25 minutes with a lid on until the amaranth is soft. Add a bit more milk to thin the texture out if desired.

3. Slice or dice the pear. Toss with the honey and spices. Roast for 15 minutes, or until the pears are tender.

4. Serve amaranth porridge in a bowl with roasted pear, a dollop of crème fraîche, a drizzle of olive oil, and a sprinkling of rosemary granola and flaky sea salt.