



# Jonny's Famous Camp Porridge



5 options



20 minutes

## INGREDIENTS

porridge oats

milk

pinch of salt

extra toppings

## NOTES

Now you know the classic camp porridge recipe, have fun with your favourite flavours and make the most of sweet seasonal fruit, topped with your favourite nuts and seeds when you go camping! 🍷 ✨

## DIRECTIONS

1. Start by soaking your oats in milk with a 1:3 ratio (1 cup of oats to 3 cups of milk for two people). To make it super creamy, soak it the night before. Don't forget a pinch of salt for flavour!
2. Cook on low heat, stirring occasionally. Don't rush this part, it can take between 5-10 mins. If the oats stick a little, don't worry—it adds extra flavour!
3. Once cooked, turn off the heat and let the porridge sit for about 5 minutes to thicken.

### Topping Ideas to Elevate Your Porridge:

1. 🍌 Classic Banana & Treacle: Top with banana, a sprinkle of cinnamon, and a drizzle of golden syrup.
2. 🍫 Double Choc Chip: Stir in chocolate chips and 1 tbsp of hot chocolate powder, then add fresh seasonal berries.
3. 🍏 Foragers Porridge: Gently cook sliced apple with a splash of water until soft, then add fresh blackberries and raspberries for an autumnal fruity twist.
4. 🥜 PB & J: Swirl in a big spoonful of peanut butter and jam, and add sliced seasonal fruit for extra sweetness.
5. 🌱 Runners Porridge: Add soaked chia seeds, a sprinkle of your favourite nuts and seeds, and top with seasonal berries. A power-packed breakfast!

