



Vegan rice porridge with orange and almonds

4 portions

2 dl porridge rice
4 dl water
1 cinnamon stick
0.5 teaspoon salt
6 dl unsweetened almond milk
1.5 tablespoons agave syrup (can be replaced with 2 tablespoons powdered sugar)
0.5 dl almond

How to make:

1. Mix rice, water, cinnamon stick and salt in a saucepan. Boil and cook under a lid on low heat for about 10 minutes.
 2. Peel and chop the almonds while the porridge is boiling. (but feel free to leave a whole almond). Stir in the porridge.
 3. Add the almond milk and stir. Bring to boil and let the porridge swell on low heat without stirring under a lid for about 40 minutes.
 4. When the porridge should be ready according to the timer, check if the porridge is done. If it is too firm, stir in more almond milk and let it boil. If it is too loose, let the porridge boil a little more. Taste with the agave syrup.
- Serve the porridge with herbal milk, oranges, chopped almonds and cinnamon.
- Eat, enjoy and keep your fingers crossed that you get the almond and you may wish for something!