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GLUTEN-FREE ALMOND FLOUR PORRIDGE WITH CACAO

Ingredients (Serves 2)

- 500 ml Almond milk
- 6-8 tablespoons almond flour
- 4 tablespoons Cacao (Amanprana Gula Java Cacao)
- 1 tablespoon Coconut blossom sugar (Amanprana Gula Java Brut)
- 1 Banana
- 4 Strawberries

Preparation

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Warm up the almond milk in a pan on the stove. Add the almond flour, the cacao and the coconut blossom sugar and allow to simmer for 10 minutes. Cut the banana and strawberries into cubes, dish the gluten-free porridge into two bowls and garnish with the fruit. For extra bite, you can add whole almonds. This almond flour porridge with fruit is a perfect way to start the day!

Gluten free



Vegetarian



Vegan



Raw food

