

# Basil Berry and Walnut Oatmeal



## Ingredients

- 1 tbsp unsalted butter
- 1 cup shallot, peeled and minced
- 2 cups fresh berries
- 2 tbsp sugar (depending on fruits)
- 3 tbsp white wine
- 2 tbsp vinegar
- 1 pinch salt

### For assembly

- 2 cups Quaker® Oats-Old Fashioned
- 2 cups fresh berries for garnish
- 1 cup walnuts, chopped and toasted
- 1 cup fresh basil, chiffonade
- 3 ½ cups water
- 1/2 cup orange juice

## How to make it

1. Cook the shallots in butter until translucent, about 5 minutes.
2. Add remaining ingredients and bring to a boil, then drop to a simmer and cook until fruit is very tender, about 15 minutes.
3. Puree mixture and pass through a fine mesh strainer to remove fine seeds.
4. Taste to adjust seasoning and tartness, and then chill to hold.

### [title]Assembly:

6. Cook oatmeal in water and orange juice.
7. Stir in one tbsp of berry gastrique mixture.
8. Serve each portion of oatmeal with a garnish of fresh fruit, walnuts, basil, and a drizzle of the berry gastrique.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	1

## Made with



Quaker® Oats-Old Fashioned