



Maltabella Porridge topped with Honey and selection of Roasted Nuts

Ingredients :

$\frac{3}{4}$ t salt

180 ml Maltabella

1100ml Water

100ml Cream (*Chef's note: the Cream makes the Maltabella*)

Extras

Honey

Selection of Nuts

Method :

- 1) Place cold Water, Maltabella and Salt into a sauce pot
- 2) Whisk continuously until Maltabella starts simmering and cook for about 10 minutes
- 3) Add Cream and serve
- 4) Top with drizzle of Honey and selection of roasted chopped Nuts (Pecan, Walnut and Almonds)