

RECIPE

Nutella porridge summer berry squares

Easy

30 min



INGREDIENTS

for 9 squares

300g rolled oats (or gluten free oats, if necessary)

225ml semi-skimmed milk

1 tsp vanilla extract

100g blueberries

100g raspberries

100g strawberries, hulled and cut into quarters

100g blackberries

135g Nutella (one heaped teaspoon (15g) per portion)



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD

- 1 Preheat the oven to 190c/fan 170C/Gas Mark 5.
- 2 Line a 20cm x 20cm brownie tin with parchment paper.
- 3 Add the oats, milk, vanilla extract to a medium bowl and mix well. Fold in the berries to the mix and press into the prepared tin, level with a spatula.
- 4 Bake for 15- 20 minutes until set.
- 5 Remove from the oven and leave to cool.
- 6 When cool cut into 9 even squares and drizzle each with one heaped teaspoon (15g) per portion.

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