



Basil Berry and Walnut Oatmeal

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20 min

Basil Berry and Walnut Oatmeal is a sweet and savory oatmeal recipe perfect for when you want a new breakfast option. The recipe combines the sweet gastrique sauce made with berries along with toasted walnuts, fruits, and fresh basil to create a flavorful and an artistic dish.

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

Cooking Instructions

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.

Assembly:

5. Cook oatmeal in water and orange juice.

6. Stir in one tbsp of berry gastrique mixture.

7. Serve each portion of oatmeal with a garnish of fresh fruit, walnuts, basil, and a drizzle of the berry gastrique.