



Hello August

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Hold onto your hats, its about to get windy.

It's a brand new month, it's almost summer. Now we're really soaking in the last few days of this chilly, cozy weather.

We are excited to share some of our fun, lighter recipes with you.

Recipes that will surely get you into the summer mood. But for now, we're still cozying it up.

Enjoy our CHAI SPICED OATMEAL recipe (from our cookbook inspired by our amazing friend and chef, Hope Malau.





CHAI SPICED OATMEAL

INGREDIENTS::

3 cups water
pinch of salt
2 cups rolled oats
1/4 tsp mixed spice
1/4 tsp ground nutmeg
1 cup milk
1 cinnamon stick
2 star anise
2 cloves
sugar, for serving

METHOD:

In a small saucepan, bring the water up to a boil. Add salt.
In a bowl, mix the raw oats with the spices.
Whisk oats into the boiling water.
Reduce to a simmer.
Cook covered for about 7 minutes.
Meanwhile, in another pot, heat milk with the cinnamon stick, star anise and cloves. Bring to a simmer to infuse all the flavors.
Remove from the heat, and sieve out the the spices.
Serve oats with the spiced milk and sugar.
enjoy!

What a magical combination this is. Hope your month is as magical as this recipe.



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August 2022