

## Coconut Buckwheat Porridge

### Ingredients

- ¼ cup toasted buckwheat, ground
- ½ cup and 2 tbsp coconut milk
- ¾ cup water
- ¾ tsp. vanilla
- 1 tbsp raw honey
- 1 tbsp shredded coconut
- 2 tbsp chopped pecans
- Drizzle of maple syrup



### Directions

Bring the coconut milk, water, vanilla and honey to a boil in a small pot. While the liquid is heating up, grind buckwheat in a coffee grinder until fine. Add the buckwheat to the pot, stir well and turn the heat down to a low simmer. Cover and cook for 10 minutes, checking every few minutes to see if the porridge needs more liquid. Scoop into a bowl and add shredded coconut, currants, pecans and coconut syrup.