

# Jamaican Plantain Porridge

**Makes:** 10 servings

**Preparation:** 15 minutes

**Ready In:** 45 minutes

## Ingredients:

1.5 lbs Peeled Green Plantains (3 plantains)  
750 ml Water  
250 ml Coconut Cream  
1 Cinnamon Stick  
1 Pinch of Salt  
250 ml Milk  
1 Teaspoon Vanilla  
165 Condensed Milk (optional)  
Freshly Grated Nutmeg (about 1/8 tsp or 6 slides on a grater)

## Directions:

1. Wash, peel and slice green plantains into 3 cm slices.
2. Put the plantain and water in a blender and pulse until chopped fine then blend to a smooth puree.
3. Pour it in a pot with cinnamon and turn on the stove on low heat. Keep stirring to prevent lumps. A lumpy plantain porridge is the result of an untended pot.
4. Add salt and stir.
5. Add coconut cream and stir for about 15 minutes.
6. Add milk and stir.
7. Add vanilla and nutmeg and stir.
8. After about 20-25 minutes of total cooking time, turn off heat, add condensed milk according to taste.