Rice and milk breakfast bowl with nectarine and blueberries

NZB-0078 · Fruit breakfasts · Warm · 10 children

INGREDIENTS

rice · 230 g

pasteurised milk · 650 mL

water · 500 mL

nectarine · 175 g

blueberries · 175 g

Prepared produce weights are edible weights. Adjust portions and textures for the individual child.



Illustrative family serving; produce varies by recipe.

PREPARATION

1. Remove skin and stone from nectarine, then dice and cook until spoon-soft.
2. Cook blueberries until soft and mash every berry. Follow pack instructions if frozen.
3. Bring rice and water to a simmer, then add the milk gradually and stir until rice is spoon-soft. Fold through the fruit and serve promptly.
4. Divide the finished batch into 10 starting portions. Adjust texture and portion for the individual child.

SERVING TEXTURE

Serve soft, manageable pieces or a moist mash. Seat and supervise children while eating. Use each child's feeding plan where applicable.

ALLERGEN CHECK

Milk. Verify product labels, substitutions, individual plans and cross-contact controls.

SHARED INGREDIENTS

rice, pasteurised milk, nectarine, blueberries

Approx. preparation 15–20 min + an extra 10-minute serving allowance. Cooking time varies. Estimates are not kitchen-tested.

Provisional batch for 10 children aged 3–5. Recipe review copy. Check individual allergy, nutrition, feeding and food safety plans. Cost estimate pending verification.