

Cheery Christmas Compote

Ingredients:

- 350g dried dates, figs, apricots, cranberries or any other dried fruits
- 150ml dry cider or apple juice
- 1/2 cinnamon stick
- 2 star anise
- 2 cardamom pods - seeds extracted
- a twist of ground pepper (all optional)
- 1 cm piece fresh root ginger - peeled and grated
- thinly pared strips of zest from 1 orange and a squeeze of the juice
- a handful of chopped walnuts or other nuts (optional)



Like all our recipes, the fruit compote has lots of uses and is easily adaptable to what you may have in your store cupboard! Change the fruits to suit what you have, add in different spices and nuts, you can add in or take out ingredients as you fancy.

Method:

Chop the fruits to suit your needs – if using for a dessert we tend to chop the dates, figs and apricots in half - a little smaller for cheese.

Place all the ingredients in a medium pan, pour over the cider or apple juice and stir in the spices, ginger and orange zest. Bring to the boil and simmer over a gentle heat for 2-3 minutes. Ideally leave the flavours to make friends for an hour or two.

Serve it warm with mascarpone or a rich yoghurt as a dessert (you can strain your yoghurt through a sieve for an hour or two to make it thicker and richer); cold with a lovely Roquefort or blue cheese; or as an alternative to Christmas pud serve it with our Christmas Frangipane Tart!