

Winter Compote



In winter days it is always good to have a cup of hot fruit compote. Aromatic spices added give this compote a real winter taste.

INGREDIENTS – (for a larger amount of compote)

5 pears (medium size)

5 apples (medium size)

100 g of cherries (from jar)

70 g of cranberries

2 oranges

1 lemon

2 l of water

2 cinnamon sticks

4 cloves

100 ml of cherry juice (from jar)

nutmeg (a little)

150 g of honey

1 spoon of vanilla pasta or 50 g of vanilla sugar

1 tea bag of mint tea

PREPARATION :

1 . Put the water, vanilla pasta, cinnamon sticks, cranberry, cloves and grated nutmeg into a bigger pot ...

2 . slice half a lemon and one and a half oranges and put them into the pot ...

3 . wash apples and pears, core them and cut them into bigger pieces (size of a mouthful) ...

4 . put the compote to boil ...

5 . when it boils, add the bag of mint tea, reduce the heat to the medium (it is important that it is still boiling), and cook till fruit softens ... BE CAREFUL NOT TO OVERCOOK THE FRUIT !!!

6 . in the meantime squeeze juice of the rest lemon and orange ...

7 . when the compote is cooked, take it away from the cooker, add juice, sour cherries, honey and stir lightly ...

NOTE AND ADVICE :

You can use various fresh or frozen berry fruit.

If you use berry fruit, always add it at the very end of cooking, regardless of whether you use fresh or frozen fruit.

Instead of honey you can use sugar; if you decide on sugar, add it immediately together with fruit



If you like recipes from my blog, you can subscribe to my YouTube channel for free thank you for trusting me your Meri