

Berry Compote

Yield: 1 pint

1 pt Berries, fresh or frozen
4 oz Granulated sugar
2 Oranges, juice & zest
3 oz Honey
1 Cinnamon stick
3 tablespoons Brandy

Select an assortment of fresh or frozen berries; strawberries, blueberries, raspberries, blackberries and cherries can be used, depending on availability.

After rinsing and drying fresh fruits, place the fruits and sugar in non-reaction saucepan.

Add the juice of the 2 oranges.

Bring to a simmer over low heat; cook until the fruits are soft but are still intact.

Strain the mixture, saving both the fruits and the liquid.

Return the liquid to the saucepan.

Add the finely grated zest from 1 orange, the honey, cinnamon and brandy.

Bring to a boil and reduce until the mixture thickens enough to coat the back of a spoon.

Remove from the heat and cool to room temperature.

Gently stir the reserved fruits into the sauce, cover and chill.

This recipe is property of Lennox Catering Services Inc.

All rights reserved ©2004

www.lennox catering.com