



Cherry Compote

Ingredients

400g Cherries (weight with stones)
175g Granulated Sugar
Juice of 1/2 Lemon

Method

- Prepare the cherries by removing the stones and cutting into quarters.
- Place a small plate in the freezer to test the setting point later.
- Place the cherries in a small pan with the sugar and lemon juice.
- On a low heat keep stirring until the sugar has completely melted.
- Turn the heat up to high and keep mixing on a rolling boil (about 10-15 minutes) until the compote feels like it's beginning to thicken.
- Take the plate out of the freezer and put a small amount of the compote onto the plate and after a minute push your finger through the compote - if it wrinkles it is ready. If not boil again for 5 minutes and repeat.
- Place the compote in a jar and leave to cool.