



## JERNEJ KITCHEN

# APRICOT COMPOTE

*Apricot Compote is a simple dessert that can be easily preserved for cold months. The apricots are juicy and firm, tasty treat for kids and adults.*

SERVES	6	PEOPLE
PREPARATION:	10	MINUTES
COOK:	20	MINUTES
TOTAL TIME:	30	MINUTES

### APRICOT COMPOTE

1 kg (2 pounds) fresh apricots (not overly ripe)

500 ml (2 cups) water

200 g (1 cup) sugar

6 whole cardamom (like Kotányi)

1 cinnamon stick (like Kotányi)

1 tsp vanilla paste (like Kotányi)

### TOOLS AND EQUIPEMENT

kitchen knife

bowl

saucepan

parchment paper

### PREPARE THE APRICOTS

Add apricots to a bowl and pour warm water over it to cover them. This will help get rid of any pesticides. Set aside for 15 minutes, then halve them and remove the kernels.

### SUGAR SYRUP

Add water (2 cups) and sugar into a saucepan. Crush the cardamom to release the seeds and add to the water and sugar mixture. Add the cinnamon stick and vanilla paste, stir to combine, and place over high heat. Bring to a boil, then simmer for 8 - 10 minutes for the syrup to thicken slightly.

### Sponsored MAKE APRICOT COMPOTE IN THE OVEN (OPTION 1)

Preheat the oven to 165 °C / 330 °F. Add halved apricots to a deep dish. Cover with sugar syrup and place in the preheated oven on the middle rack. Bake for 35 - 40 minutes at 165 °C / 330 °F.

### MAKE APRICOT COMPOTE ON THE STOVE (OPTION 2)

If you plan on making apricot compote on the stove, add the apricots to the sugar syrup in the saucepan. Cut a circle out of the parchment paper that fits the saucepan. It will serve as a lid. Carefully place the circle over the apricots in the syrup to cover them. This way, the apricots will be covered evenly, which will help them cook evenly too. Cook for 10 minutes over low heat, then turn off the heat and let stand for 8 - 10 minutes. Before serving, discard the parchment paper.

### SERVE

Divide the apricot compote between six bowls. Serve it at room temperature or cold. Keep cooked apricot compote covered in an airtight container in the fridge for up to a week. If you plan

on preserving them for longer, then follow the recipe in the blog post.