Fruit compote

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

Preparation

2 apples

2 pears

3 prunes

3 tbsp Cointreau

Peel, cut into eighths and core the apples and pears.

Halve and pit the plums, then cut the plum halves into quarters.

Spread the prepared fruit out in the porcelain dish and drizzle with Cointreau. Put the porcelain dish on the wire shelf in the cold cooking space. Steam.

Dampning 100 °C i 12 Min.

½ pomegranate

Remove the seeds from the pomegranate and scatter over the compote.

Tips

Sweeten the compote with sugar to taste.

Redcurrants can be used instead of pomegranate seeds.

Tilbehør

Porcelain dish ⅓ GN

Wire shelf

Yderligere oplysninger

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