Fruit compote

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Portions	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.

Steaming 100 °C for 12 Mins

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.

Accessories

Porcelain dish ⅓ GN

Wire shelf

Additional information

Created on	25.06.2024