



Fruit compote

Рецепт від V-ZUG AT



готування	15 хв
Час	12 хв
готування	
Порції	4
Прилад	Combair-Steam S з 2012 року

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.

Готування на парі 100 °C протягом 12 хв

- ½ pomegranate

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

Поради

Sweeten the compote with sugar to taste.

Redcurrants can be used instead of pomegranate seeds.

Акcesуари

Porcelain dish ⅓ GN

Wire shelf

Додаткова інформація

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