

Dried fruit compote



When summer fruits are a distant memory it's nice to have a jar of poached dried fruit in the fridge ready to enliven breakfasts, make a speedy pudding or to stir into stewed fruit for a quick pie filling. It also smells delicious while cooking.

500g mixed dried fruits - I used pears, apricots, cranberries, prunes and figs

Zest of half an orange peeled from the fruit with a vegetable peeler.

Juice of two oranges

300ml apple juice, cold tea or water

Inch of fresh ginger sliced into rings

Cinnamon stick

4 cloves

Honey to sweeten if needed

Either leave the fruit whole or chop up into bite size pieces if you prefer. Add to a saucepan with the orange peel, spices and liquid.

Cover and bring to just below a boil and simmer until the fruit is tender.

Allow to cool, decant into a glass jar leaving in the spices and orange peel and store in the fridge when cold.

Serve with greek yoghurt and homemade granola or stir into stewed apple to make the base for a pie or crumble.