



Blackberry Compote

Jacob · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

35 mins

Description

Make this simple blackberry compote with fresh blackberries. It has a chunky consistency but you can mash the berries with a fork or potato masher if you like it smoother. The longer you simmer the compote, the more concentrated the flavors become. Serve it over ice cream, crêpes, yogurt, oatmeal, or ricotta toast.

Ingredients

— - 2 cups fresh blackberries - ¼ cup white sugar - 1 teaspoon lemon juice - 1 pinch salt

Instructions

1. Combine blackberries
2. sugar
3. lemon juice
4. and salt in a saucepan. Toss to coat and let sit for 5 minutes. Place the saucepan over medium-high heat and bring to a boil. Reduce the heat to medium and simmer until sauce has reduced and thickened slightly
5. 15 to 20 minutes. Remove from the heat and cool for a few minutes before serving
6. or refrigerate for later use; it will thicken further as it cools. Recipe Tip If you prefer a more tart taste
7. use 2 tablespoons of sugar instead of 1/4 cup.