



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mutevazi Lezzetler® Turkish cooking recipes

Strawberry Compote

Çilek Kompostosu



17.6 ounces strawberry
1 cup granulated sugar
2 + 1/2 cup water

- # Peel off the green leaves, wash and drain.
- # Put the water and the sugar into the pot, and boil for 10-15 minutes over medium heat.
- # Add the strawberries in the boiling mixture, and cook a little until the strawberries' colour changes. Take from the stove.
- # Pout the compotes into small bowls, and serve cold.

Note: As you know, strawberry is a soft fruit, so you should be too careful while cooking otherwise they won't have a good view.