





1.10 pounds red sweet plum 1 cup granulated sugar 1 + 1/2 cups water

Put the sugar and water into a pot and then place over low heat.

When the sugar melts, and reaches to boiling point, add the cleaned and stalks removed plums into the pot. # Poach over low heat for 20 minutes. Remove the pot from the stove when the plums gets cooked, softened and gave their red colour to the water.

Peel the plums in the pot by the help of a fork.

Cool down the compote in room temperature at first, and then refrigerate, fill into the bowls and serve.

Note: Measure of the sugar can change because of the type of the plums. You can taste the compote after cooking and add sugar or water, and then boil again.

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