



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

Plum Compote

Erik Kompostosu



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.