





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.

© ml.md (English) Recipe #: 486 | Recipe name: Plum Compote | date: 20.09.2024 - 05:51