



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

Damson Plum Compote

Erik Hoşafı



1 + 1/2 cups damson plum
1 cup granulated sugar
4 cups water

- # Wash the dry plums, rest in the 2 cups of water for 2 hours at least.
- # Then, put 4 cups water and 1 cup granulated sugar into the pot, and boil over medium heat.
- # Add the plums which are grown in the water into the boiling water.
- # Turn the heat to low, cook until the plums reach to the fresh plums' size.
- # Cool it in the pot for a while, and then refrigerate.
- # Fill into the small bowls when it cools down, and serve.

Note: It is advised not to cook the things which include fruit as compote, jar and syrup in the same pot which you cook the meals. You should cook these in a separate pot.