

# Dried Fruit Compote with Fresh Apple

## Ingredients

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- 2 cups mixed dried fruit, such as pears, figs, prunes, apricots (about 1/2 pound total)
- 2 1/2 cups water
- (optional) 3 Tablespoons, or to taste, mild honey
- 1 cinnamon stick or 1/2 teaspoon Chinese five spice powder
- 1 teaspoon vanilla extract
- 2 strips orange zest
- 1 strip lemon zest
- 1 apple, preferably a lightly tart variety, cored and diced
- 1 cup plain coconut or cow or goat milk yogurt, for serving, if desired

## Method

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1. Combine all ingredients in a saucepan, adding more water if needed to just cover the fruit. Bring to a boil, then reduce heat, cover and simmer 5 minutes. Turn off heat and allow fruit to steep for 30 minutes or longer.
2. Remove cinnamon stick and orange and lemon zest. Serve warm or cool with yogurt.

## Notes

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This is a delicious and versatile naturally sweet ending to a meal or counterpoint to morning yogurt or oatmeal. It could stand in for chutney in a pinch.

I suggest cooking it without the honey, taste after it has steeped and add honey sparingly. A sprinkle of nuts and more spices atop would be divine.

Source: modified from [Martha Rose Shulman](https://cooking.nytimes.com/recipes/1016376-dried-fruit-compote-with-fresh-apple-and-pear),  
<https://cooking.nytimes.com/recipes/1016376-dried-fruit-compote-with-fresh-apple-and-pear> (Yield: 6-8 servings)

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