

Bing Cherry Compote

Swick

Makes 1 1/2 cups | Active Time: 35 minutes | Total Time: 35 minutes

Chef's Notes

Almost any type of fruit and flavorings (juice, spices, herbs) can be used to make compote. The amount of cornstarch needed to thicken the mixture will depend on the amount of liquid that is naturally present in your fruit and how thick you want the end result to be.

Compote will keep for approximately 1 week in the refrigerator.

Step 1: Pitting the Cherries

- 1 1/4 lb fresh bing cherries

Wash and pat the cherries dry. Use a cherry pitting tool to pit the cherries. Alternatively, slice them in half and pick out the pit.

Note: The compote does look prettier when the cherries are whole, so it is worth it to purchase a pitter. They are fairly inexpensive and can be found at most kitchen stores.

Step 2: Preparing Your Mise en Place

- 1/4 cup granulated sugar
- juice of 1/2 an orange (optional)
- 1/4 tsp almond extract (optional)

To prepare your mise en place, gather the sugar and juice the orange or almond extract (if using).

Step 3: Making the Compote

To make the compote, simply place the cherries, juice and sugar into a heavy-bottomed pot and heat over medium. If not using orange juice add 2 tablespoons of water instead.

Let the compote simmer for about 10 to 15 minutes, or until the cherries soften slightly. The cherries should still hold their shape somewhat, so it's important to not overcook the compote.

Step 4: Thickening the Compote (optional)

- 1 to 2 tsp cornstarch
- 1 to 2 tsp water

Depending on how you are using the compote, you may want it a bit thicker. To do this, mix the cornstarch and water in a small bowl.

Once the compote has cooked, add the cornstarch a bit at a time while stirring. Let the mixture simmer for a minute or so to see how thick it becomes before adding more. Remember that the compote will thicken even more as it cools, so make sure not to add too much. Let the mixture simmer for a couple of minutes to cook off any starchiness. Taste to make sure it doesn't taste chalky.

Pour into a bowl and let cool before using.