

Cherry Compote

Swick

Serves 1 | Active Time: 25 minutes | Total Time: 1 minute

Chef's Notes

Pitting cherries takes a little time and there are special tools available, although Jacques often just uses a small knife or a paperclip (as shown in the video). Using cherry preserves instead of sugar intensifies the flavor of this compote.

This recipe also works well with pitted and chopped plums.

Making the compote

In a large saucepan, combine the cherries, wine, vanilla, and cherry preserves. Bring to a boil over medium heat and let cook for 1 to 2 minutes. In a small bowl, mix the potato starch with the cherry juice or water to make a slurry. Drizzle the slurry into the cherries, stirring, to thicken slightly. The liquid will thicken more as it sits.

Cool to room temperature, or refrigerate and serve cold.

Step 1: Making the compote

- 1 pound cherries, fresh or frozen, pitted
- $\frac{3}{4}$ cup dry white wine
- $\frac{1}{2}$ teaspoon pure vanilla extract
- $\frac{1}{2}$ cup cherry preserves
- 1 $\frac{1}{2}$ teaspoons potato starch
- 2 tablespoons juice from the cherries or water

Step 2: Serving

- Sour cream, for garnish
- Mint sprigs, for garnish
- Pound cake, for serving

Serve the cherries topped with sour cream and a sprig of mint and slices of pound cake.