



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, rim a glass, or in savory dishes.

MARKET FRESH COMPOTE

INGREDIENTS:

1 pint of very ripe **Fruit**
2 tablespoons of **TB Aromatic Finishing Sugar**
1-2 teaspoons of **Lemon Juice** or **Apple Cider Vinegar**
A pinch of **Sea Salt**
Additional **Aromatics**, optional
{Vanilla, Herbs, Edible Flowers, Dried Chiles, etc.}
1 Tablespoon of grass-fed **Butter**, optional

TB | TidBits: *We are using sweet, ripe strawberries with Lavender Fleur Sugar in this recipe, but you can use stone fruit with Jasmine Oolong Sugar, or apples with our Quatre Épices Sugar. For an orange compote, I use Bay Laurel Culinary Essential Oil and add a vanilla bean, and serve it with a drizzle of a lively olive oil over vanilla ice cream!*

METHOD:

Chop the fruit, and toss all ingredients into a saucepan or cast iron dutch oven.

Set the mixture on the stove over low heat, then forget about it. Occasionally give it a stir until the fruit breaks down as much or as little as you like. For a thinner consistency, add in a few splashes of water, juice, or liqueur. {It will thicken a bit when it cools, as well.} When the whole thing looks glossy, the compote is ready.

Taste, then adjust the flavor until sweet, sour, and savory are balanced. Once it cools, you can purée the mixture until smooth to use for pancakes or cocktails. For added texture, stir in some chopped, dried fruit or nuts.

Store your compote in a jar in the fridge for up to two weeks. Spoon it over vanilla ice cream, swirl it into yogurt, and spread it on a slice of good sourdough bread.

Be inspired & visit our Recipe Library at TERREBOTANICALS.COM.

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

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