



Jasmine Tea Infused Fruit Compote

Serving:

4-6

Type:

Test type

Author:

Test Author

Notes:

Pareve, Non-Gebrochts

Serves 4-6

Prep Time: 20 minutes

Ingredients:

5 jasmine tea bags

1 orange, segmented. Wash the rind and reserve 2-3 peels

½ teaspoon cinnamon

½ tsp cloves

1 cup orange juice

4-5 Tb. sugar

¼ cup brandy (*Carmel 100 is kosher for Pesach)

1 cup dried fruit (combine any or all: prunes, apricots, dried strawberries, blueberries, cherries, raisins)

3 cups fresh fruit, cut into bite size pieces (pineapple chunks, fresh berries, green apples)

Non-dairy whipped cream or ice cream (ginger or cinnamon)

Directions:

Bring 5 cups of water to boil and pour into large bowl or pot. Add tea bags, orange peels, spices, sugar and orange juice. Allow to steep for 5 minutes. Remove tea bags.

Add brandy (optional), all dried and fresh fruit except for orange segments and delicate berries. Gently stir.

Allow to cool on counter, then refrigerate.

When ready to serve, add orange slices and berries to the compote. Stir once.

To serve: use a slotted spoon to scoop out fruit from the liquid. Add some liquid to bathe the fruit. Top with whipped cream or ice cream, if you like.

Tips:

If whipping your own cream for topping, add 2-3 Tb. of sugar and 1/8 tsp. of cinnamon or powdered ginger. Taste and adjust.

Prep Ahead: This may be prepared 1 day in advance and can last in the refrigerator for another day. Because of the fresh fruit, it doesn't last as long as traditional stewed fruit compotes.

We want to know: Do your Passover meals present a challenge to your physical comfort? If so, we'd love to know your secrets to feeling better. Plenty of fruits and veggies? Steering clear of matzah?

Let us know in the comments below. Our readers will really appreciate it. And really relate!