

DRIED FRUIT COMPOTE WITH GINGER AND RUM

The ingredients for this recipe are available at the Refill Den, or Fred's Stores. If stored in the fridge, this would last until Christmas and would make a festive alternative to Christmas Pudding if you would like a lighter dessert.

Brandy could be used as an alternative to rum.

Serves 4-6

Ingredients:

400g mixed dried fruit – apricots, figs, prunes, apples etc (cut any large pieces in half)
50g crystallised ginger, cut into small pieces
50 – 100g demerara or granulated sugar
Juice of 2 lemons and 1 orange
2-3 tbsp dark rum

Method:

Soak the fruit overnight or for at least six hours.

Drain and place into large saucepan with fruit juice, ginger and sugar.

Bring to the boil, cover and simmer gently for 30 minutes.

Stir in rum, transfer to serving bowl, cool and serve with cream.

