

Razzleberry Compote

Poetry & Pies

total time: 15-20 minutes

yields: about 1½ cups

Ingredients

- 6 ounces (170g) fresh or frozen raspberries
- 6 ounces (170g) fresh or frozen blackberries
- 6 ounces (170g) fresh or frozen blueberries
- ½ cup (100g) granulated sugar
- ½ cup (113g) freshly squeezed lemon juice, separated
- 2 tablespoons (18g) cornstarch



Instructions

1. Wash and dry the berries. Remove any stems or leaves.
2. Combine cornstarch with 2 tablespoons of the lemon juice. Whisk well and set aside.
3. Place berries, sugar, and remaining lemon juice in a medium saucepan. Cook over medium heat, stirring frequently at first then constantly once the berries begin to break down. Cook until the berries have mostly broken down, 5-10 minutes. You can help them along by mashing them against the side of the pan with the spatula.
4. Whisk the cornstarch slurry again. Slowly pour into the berries while stirring or whisking them quickly. From this point on, stir constantly, getting the edges and corners of the pan.
5. Cook 3-5 more minutes, or until desired consistency is reached. The compote will thicken slightly as it cools.

6. If not using right away, let the compote cool for a few minutes then place in a tightly sealed jar in the fridge. Jarring it while still warm will help create a tighter seal.

Enjoy!

Compote can be stored in the fridge for about a month, or frozen for up to 3 months (depending on your freezer).