

Strawberry Basil Compote

Poetry & Pies

total time: 15-20 minutes

yields: about 1½ cups

Ingredients

- 1 pound (453g) strawberries, diced into ½ inch pieces
- ⅓ cup (113g) honey
- 1 tablespoon (14 g) lemon juice
- ¼ to ⅓ cup packed (20-40 leaves) basil
- 1 tablespoon (14g) cornstarch (optional, for a thicker compote)



Instructions

1. Combine all ingredients except for cornstarch in a medium saucepan. Dicing isn't necessary, but will greatly help speed up the cooking process. Cook over medium heat, stirring occasionally and adjusting heat to keep it at a good simmer but not a boil.

Optional: to get a stronger basil taste, you can chop the leaves. However, you won't be able to remove these at the end and need to be okay with some green flecks in your compote.

2. If you want a thicker jam to use as a cake filling or thin layer in a pie, remove about 2 tablespoons of the juice early on once it becomes somewhat liquid. It's best to do this before the jam is done, so you get the thinner juices. Reserve this for later.
3. When the strawberries begin to break down, you can help them along by crushing them with a wooden spoon or spatula. A potato masher would probably also work, but I've never tried because I'm lazy and don't want more dishes.
4. Once the strawberries are about halfway broken down and it's just starting to resemble a really chunky jam, taste to see if it needs more honey or basil. It's best to add more to taste earlier on, so the flavors come together nicely.

5. If you want a thicker jam (like that pictured here), whisk 1 tablespoon of cornstarch with the reserved strawberry juice until smooth. Add to the pot after 5-10 minutes of cooking, when the berries are mostly broken down but clearly still need a few minutes of cooking. Stir until well blended and continue cooking until thickened, but no more than 10 minutes (the cornstarch can break and cause the jam to separate if heated too long). It will thicken slightly as it cools.
6. If not using cornstarch, simply cook until strawberries are mostly broken down and the consistency of compote (or jam--whatever you'd like). It will thicken slightly as it cools.
7. If desired, remove the basil leaves. I don't like leaving them in, because it tastes a little too savory for me. Plus, I like the look of just strawberries.

Enjoy!

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