

BLUEBERRY COMPOTE

MAKES ABOUT 2½ CUPS

Compotes have been used widely around the world for hundreds of years as inexpensive desserts. Traditionally served over clotted cream with crumpets, nowadays compotes are seen on seasonal pastry menus everywhere as a component of modern desserts. On my menus I've used this same compote recipe for every fruit from strawberry to blackberry and even rhubarb. There is nothing I love more than a great swap-out recipe like this one.

2 cups fresh or thawed frozen blueberries

½ cup sugar

Grated zest and juice of 1 orange

1 tablespoon light corn syrup

1 tablespoon water

Small pinch of kosher salt

In a medium saucepan, combine the blueberries, sugar, orange zest and juice, corn syrup, water, and salt. Bring to a simmer over medium heat and cook until the blueberries start to burst and pop, about 5 minutes. Reduce the heat to low and cook for 2 minutes more.

Let the mixture cool to at least room temperature before serving.

chef it up!

Compotes don't always have to be used as a topping. Try using a compote as a swirl-in for the [Plain Cheesecake](#). Use 1 to 1½ cups of the compote, depending on how blueberry-ish you want the batter. Serve the cheesecake topped with [Whipped Cream](#).