

Plum Compote with Yoghurt



Serves 4

Prep 15 mins

Cook 15mins

Easy

Ingredients

800g firm but ripe plums, peeled, halved & stoned

1 star anise

1 cinnamon stick

2 cloves

125ml maple syrup or 1 tbsp brown sugar

1. Put the plums, spices and maple syrup in a saucepan with 50ml of water and bring to the boil. Turn down the heat and cover the pan with a lid. Simmer for about 15 mins until the plums have softened but haven't completely collapsed.
2. If you want a thicker mixture, more jam-like, you can reduce the liquid by simmering the compote uncovered for 10-15 mins.

