



Stone Fruit Compote with Basil Syrup

INGREDIENTES

- 1/4 cup white wine
- 1/3 - 1/2 cup sugar
- 5-6 basil sprigs
- 2 strips citrus zest, about 2 inches long (I prefer an orange, but lemon is good also)
- 3-4 cups fresh stone fruit (nectarines and peaches work well)
- 1-2 teaspoons lemon juice

DIRECTIONS

1. Bring the sugar and white wine to a simmer.
2. Meanwhile, chop 4-5 sprigs basil. Save the rest for garnish.
3. Remove the sugar syrup from the heat. Add the basil and citrus zest. Let steep for at least 30 minutes.

4. Strain the syrup, pressing on the basil and zest.
5. Combine the fruit with the lemon juice.
6. To serve, combine the fruit with syrup, place in a bowl or individual bowls, and garnish.

OPTIONS

- Poach the stone fruit for just a few minutes until the fruit is soft when pricked.
- Add berries to the stone fruit.
- Vary the amount of basil and citrus zest.
- Use water instead of wine.
- Serve with ice cream, frozen yogurt, or gelato.
- Serve with yogurt.



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