

Dried Fruit Compote with Grand Marnier

This is NOT your grandmother's fruit compote. The addition of Grand Mariner definitely makes this an adult dessert, but the addition of a dollop of Greek-style yogurt brings it back to earth.

It may seem odd to soak the fruit and nuts for 48 hours but the result is glorious. My tasters polished off huge amounts with bowl of luscious Greek yoghurt. I call it dessert, they called it breakfast.

SERVES

10-12 people

Ingredients send grocery list

2 cups dried apricots, cut in half

2 cups dried pitted prunes, cut in half

1 1/2 cups sultanas / golden raisins

4 tablespoons pine nuts

1 cup blanched almonds

4 teaspoons granulated sugar

1 teaspoon brown sugar

2 tablespoons finely chopped crystallized ginger

Water

1 1/2 ounces Grand Marnier

Lemon zest strips

Directions

Place prunes and apricots and sultanas in bowl and add just enough water to cover.

Add the sugars and stir until just dissolved. Add crystallized ginger, lemon strips, Grand Marnier, almonds and pine nuts.

Cover the bowl and place in refrigerator, allowing it to soak for 48 hours.

Dried fruit will plump and liquid will be like a light syrup.