

Black Currant Compote – Compota de Grosella Negra

Ingredients (for approximately 5 cups)

5 cups	black currants, washed (preferably fresh)
1 cup	water
2 ½ cups	granulated sugar
1 tbsp	lemon juice



Mix all ingredients in a large pot over high heat, stirring constantly to melt sugar. Bring to a boil, then reduce heat to medium and cook, stirring carefully to avoid overflowing or spattering. Continue for ten minutes, at which point the berries will be soft and the syrup will have turned dark and shiny; press a few berries against the side of the pan with the back of a wooden spoon, and cook for about two more minutes. Transfer the hot mix to clean Mason jars with lids; let cool undisturbed. If the compote will be consumed within a couple of weeks, the unopened jars may be kept in the cupboard. After opening, or if they will not be consumed soon, store in the refrigerator. If the compote will be stored for several months or given away as gifts, then it must be transferred to sterilized Mason jars with new lids and processed in a bath of boiling water for 10 minutes.

This compote may be used as a topping for ice cream, pancakes, or pound cake; it is also great mixed with plain yogurt and cereal. It may also be used for pie filling, combined with granulated sugar and mixed fresh berries.

