

## TASTE WITHOUT WASTE

### Dried Fruit Compote

Makes about 1.5 cups

#### **Ingredients**

20g raisins  
50g dried figs, quartered  
70g dried apricots, halved  
70g pitted prunes, quartered  
180ml orange juice (about 2 navel oranges)  
1 cinnamon stick

#### **Method**

Place all ingredients in a small pot. Bring to the boil, then reduce the heat and simmer, covered, for ten minutes or until fruit is plump and most of the juice has been absorbed. Stir occasionally to prevent sticking.

Serve warm or cool.

Store for up to 5 days in an airtight container in the refrigerator.

*Source: A Taste Without Waste original.*

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