



Peach compote

Difficulty: Easy
Type: Breakfast
Allergy advice:

Serves: 6
From the garden: Peaches

Equipment	Ingredients
Chopping boards and mats Cooks knives Measuring spoons Measuring cups Medium saucepan Wooden spoon Citrus zester	6 peaches 1 Tbsp. brown sugar 1 orange, zest and juice 1/4 cup water 1/4 tsp ground cinnamon

What to do:

1. Wash and dry peaches, cut in half, remove the stones and peel.
2. Cut the peaches into slices, approximately 2cms thick.
3. Wash orange and remove zest with a micro plane or fine grater. Set aside.
4. Now juice the orange with a citrus juicer and place into a saucepan.
5. To the saucepan now add the peaches, orange zest, brown sugar, water and cinnamon.
6. Place the saucepan onto medium heat and bring to the boil, reduce heat and simmer for 5 minutes or until the peaches are soft but not broken down. Set aside to cool a little but serve warm.