

# Cherry Compote

Serves 1 | Active Time: 25 minutes | Total Time: 1 minute

*Swick*

## Chef's Notes

Pitting cherries takes a little time and there are special tools available, although Jacques often just uses a small knife or a paperclip (as shown in the video). Using cherry preserves instead of sugar intensifies the flavor of this compote.

This recipe also works well with pitted and chopped plums.

## Making the compote

In a large saucepan, combine the cherries, wine, vanilla, and cherry preserves. Bring to a boil over medium heat and let cook for 1 to 2 minutes. In a small bowl, mix the potato starch with the cherry juice or water to make a slurry. Drizzle the slurry into the cherries, stirring, to thicken slightly. The liquid will thicken more as it sits.

Cool to room temperature, or refrigerate and serve cold.

## Step 1: Making the compote

- 1 pound cherries, fresh or frozen, pitted
- $\frac{3}{4}$  cup dry white wine
- $\frac{1}{2}$  teaspoon pure vanilla extract
- $\frac{1}{2}$  cup cherry preserves
- 1  $\frac{1}{2}$  teaspoons potato starch
- 2 tablespoons juice from the cherries or water

## Step 2: Serving

- Sour cream, for garnish
- Mint sprigs, for garnish
- Pound cake, for serving

Serve the cherries topped with sour cream and a sprig of mint and slices of pound cake.